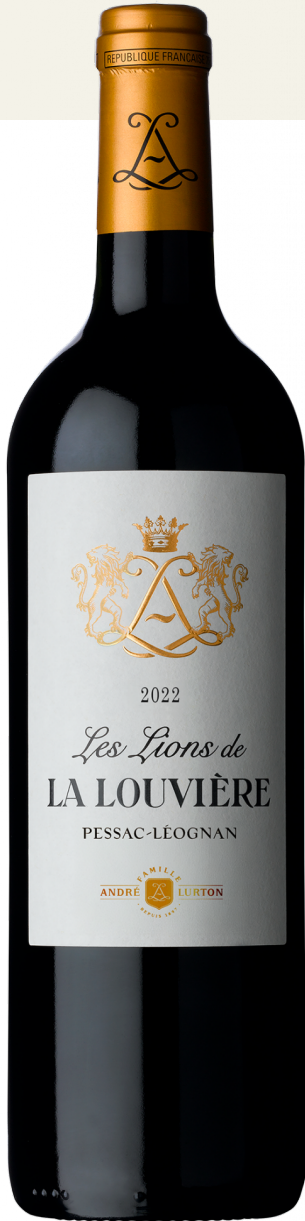


Les Lions de LA LOUVIÈRE

Les Lions de La Louvière Red 2022

AOC Pessac-Léognan, Bordeaux, France



PRESENTATION

André Lurton chose this name in honour of the two impressive stone lions that watch over the entrance to Château La Louvière. The grapes come from specific plots on the estate. The wine is very attractive: elegant, round and fruity.

THE VINTAGE

WEATHER CONDITIONS

2022 was a particularly atypical year due to extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyard just as the vines were starting to bud, there was a long period of exceptional drought from May until the end of September. The result was low yields and a perfect state of health at harvest time throughout the vineyard.

HARVEST

6 September - 11 October 2022

THE WINE

VARIETALS

Cabernet sauvignon 53%, Merlot 47%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Deep, intense garnet-red colour.

The nose is generous, revealing ripe black fruit aromas, enhanced by spicy and lightly toasted notes. With aeration, the bouquet gains in complexity and breadth.

On the palate, the wine is full-bodied and well-structured, supported by a fine, dense texture. The well-defined tannins are wrapped in a silky, slightly rich finish, bringing balance and length.

The overall impression remains approachable and drinkable, while offering a clear ageing potential, true to the style of the estate. The persistent finish lingers on an elegant toasted note.

FOOD PAIRINGS

Grilled pork sausage, mushroom ravioli, beef lasagne, lamb tagine with prunes, aged sheep's milk cheese.

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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AOC Pessac-Léognan, Bordeaux, France



THE VINEYARD

TERROIR

Deep gravel.

AGE OF VINES

23 years old

IN THE VINEYARD

Pruning type: Guyot double with debudding

Grape Harvest: mechanical and hand harvesting.

THE CELLAR

WINEMAKING

In stainless-steel temperature-controlled tanks with patented cap-breaking system.

AGEING

For 12 months in oak barrels (50% new) with racking.



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