de LA LOUVIÈRE

L de La Louvière Red 2023

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

Château La Louvière's second wine, L de La Louvière, is made with the same care and attention as its older brother. This wine is immensely attractive thanks to its roundness and fruitiness. It is produced according to traditional methods with a few modern touches in a prestigious location where art reigns alongside winegrowing.

THE VINTAGE

WEATHER CONDITIONS

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

HARVEST

11 Septembrer - 05 Octobrer 2023

THE WINE

VARIETALS

Merlot 65%, Cabernet sauvignon 35%

ALCOHOL CONTENT

13.5 % vol.

TASTING

A deep purple colour with violet highlights.
The nose opens with aromas of fresh, crunchy fruit.
The attack is generous. A pleasant roundness develops on the mid-palate, enhanced by a refreshing liveliness that encourages you to carry on tasting. This perfectly balanced freshness makes it highly drinkable. The finish is long and harmonious.

FOOD PAIRINGS

Duck breast with red fruit, thin tart with caramelised onions and fresh goat's cheese, risotto with morels and parmesan shavings, soft dark chocolate cake with hazelnut slivers.

SERVING

Serve between 15°C and 17°C.

AGEING POTENTIAL

3 to 5 years

FAMILLE ANDRÉ LURTON
Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com

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

de LA LOUVIÈRE

L de La Louvière Red 2023

AOC Pessac-Léognan, Bordeaux, France

THE VINEYARD

TERROIR

Deep gravel.

AGE OF VINES

23 years old

IN THE VINEYARD

Pruning type : Double Guyot with debudding.
Grape harvest : Mechanical harvesting and manual sorting in the vat room.

THE CELLAR

WINEMAKING

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

AGEING

For 12 months in oak barrels (20% new) with racking.