

Les Lions de LA LOUVIÈRE

Les Lions de La Louvière White Liqueureux 2018

AOC Graves supérieures, Bordeaux, France



PRESENTATION

The Cuvée Les Lions from Château La Louvière is a rare wine. In fact, it has only been made in 1989, 1996, 2003 and 2010, i.e. only in years with certain outstanding weather conditions (warmth, humidity, etc.) conducive to the development of noble rot on our Sauvignon Blanc grapes. Nature is fantastic since, as luck would have it, the conjunction of these parameters occurs only once every seven years !

THE VINTAGE

WEATHER CONDITIONS

2018 was one of the warmest years since 1900, featuring above-average temperatures, the second hottest summer to date, and abundant sunshine! Heavy rainfall in the first half of the year was followed by persistent, near-record drought conditions in September.

HARVEST

10/01/2018

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

12 % vol.

TASTING

A lovely yellow colour with light golden highlights.

Nose is pleasant and full of greed, characterised by its intensity and complexity, revealing notes of ripe pear, William pear, dried apricots, enhanced by subtle aromas of dried fruit, such as almonds.

On the palate, attack is beautiful, with freshness and sweetness: it is a particularly well-balanced wine. It is a great pleasure to taste, with its notes of broom flower and honey. We love its gourmet side, with notes of frangipane on the finish.

FOOD PAIRINGS

It is a perfect accompaniment to foie gras, but can also be enjoyed as an aperitif or with a dessert.

SERVING

Serve between 9°C and 12°C

AGEING POTENTIAL

Over 15 years



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THE VINEYARD

TERROIR

Deep gravel with fine limestone over small areas at the foot of the slopes

AGE OF VINES

23 years years old

IN THE VINEYARD

Pruning type: Guyot double

Grape Harvest: By hand in several passes

THE CELLAR

WINEMAKING

After settling, in oak barrels. .

AGEING

For 18 months in oak barrels (35% new) on full lees with bâtonnage.



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