



## L de La Louvière White 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

28 Août - 08 Septembre 2023

### THE WINE

#### VARIETALS

Sauvignon blanc 100%

#### ALCOHOL CONTENT

13 % vol.

#### TASTING

Pale yellow colour with green highlights.

Intense on the nose with delicious aromas of yellow and exotic fruits, accompanied by subtle hints of citrus. Barrel ageing adds delicious notes of gingerbread.

The attack is full and silky, with a lovely freshness in the middle of the palate that lingers through the finish. This L de La Louvière is a fresh wine with good length.

#### FOOD PAIRINGS

Roast salmon with mushrooms, Bretonne-style scallops, sea bass stuffed with vegetables.

#### SERVING

Serve between 9°C and 12°C.

#### AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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



de LA LOUVIÈRE

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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 old

#### IN THE VINEYARD

Pruning type: Guyot double.

Grape Harvest: Harvested mechanically and by hand in several passes.

### THE CELLAR

#### WINEMAKING

After settling, in oak barrels.

#### AGEING

For 10 months in oak barrels (25% new) on full lees with bâtonnage.



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