

# CHÂTEAU LA LOUVIÈRE



## Château La Louvière White 2024

AOC Pessac-Léognan, Bordeaux, France

### PRESENTATION

Château La Louvière has long been famous for its white wines. In fact, these already highly-prized by Canadian merchants in the 17th century ! A century later, they were to be found on the finest tables in Saint Petersburg. The very elegant white La Louvière is now among the finest dry white wines in the Graves, and is a fine ambassador for the Pessac-Léognan appellation. Marked by the Sauvignon Blanc varietal character, but not overly so, it can age remarkably well.

### THE VINTAGE

#### WEATHER CONDITIONS

The weather in 2024 was extreme, with heavy rainfall, lack of sunshine and cool temperatures, making the fight against vine diseases particularly difficult. After a somewhat difficult flowering period with some coulure, a more favourable period in August allowed the grapes to change colour evenly, followed by a rapid harvest in September to preserve the quality of the grapes. This vintage marks a return to normal harvest dates.

#### HARVEST

04 September - 12 September 2024

### THE WINE

#### VARIETALS

Sauvignon blanc 100%

#### ALCOHOL CONTENT

12.5 % vol.

#### TASTING

A luminous pale yellow colour with green and silver highlights.

The nose is immediately seductive for its intensity and aromatic purity: juicy mango, passion fruit, all delicately dressed in fine, mellow toasty notes that underline the fruit without overshadowing it.

On the palate, the attack combines fullness and freshness. The mid-palate is well-balanced, combining smooth texture and lively tension. The elegant, lingering finish prolongs the tasting experience with energy and finesse.

A vibrant, refined white that is both expressive and perfectly controlled, combining immediate pleasure with gastronomic potential.

#### FOOD PAIRINGS

Squid stuffed with herbs and pine nuts, free-range chicken with morel mushrooms and light cream, pan-fried chanterelles and creamy polenta, mature mountain tomme.

#### SERVING

Serve between 8°C and 11°C.

#### AGEING POTENTIAL

10 to 15 years



FAMILLE ANDRÉ LURTON

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### THE VINEYARD

#### TERROIR

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

#### SURFACE AREA OF THE VINEYARD

15 ha

#### AGE OF VINES

26 years old

#### IN THE VINEYARD

Pruning type: Double guyot

Grape Harvest: By hand in several passes.

### THE CELLAR

#### WINEMAKING

After maceration on fine lees, the wines are fermented in barrels and demi-muid (600L).

#### AGEING

For 10 months in oak barrels (30% new) on full lees with bâtonnage

### REVIEWS AND AWARDS



(Tasting en Primeur), Bernard Burtschy, 05/05/2025

94-95/100



"Varietal nose, green apple, elderflower, green peas, pear and acacia flower. Brilliant acidity, clean and crystalline, sherbet lemon and lime citrus gives a kick, with mouthwatering acidity and a salty touch to the finish. So clean and precise, really focussed and direct. Good movement from start to finish. Tension all the way through, the finish is great, salty and stony. I like the combination here. Joyful, almost sweet and sour. Just fabulous from winemaker Jacques Lurton. (Tasting en Primeur)"  
Georgie Hindle, Decanter, 15/05/2025

95/100



"Bright yellow colour with green hue. Fine nose with aroma reminiscent of ripe citrus fruit, lemon balm, hints of aromatic herbs and subtle oak. On the palate well structured with crisp acidity presenting a lot of freshness, distinct citrus fruit, discreet spiciness and aromatic herbs, very good length. (Tasting en Primeur)"  
Markus Del Monego, Tasting Book, 25/04/2025

93/100



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