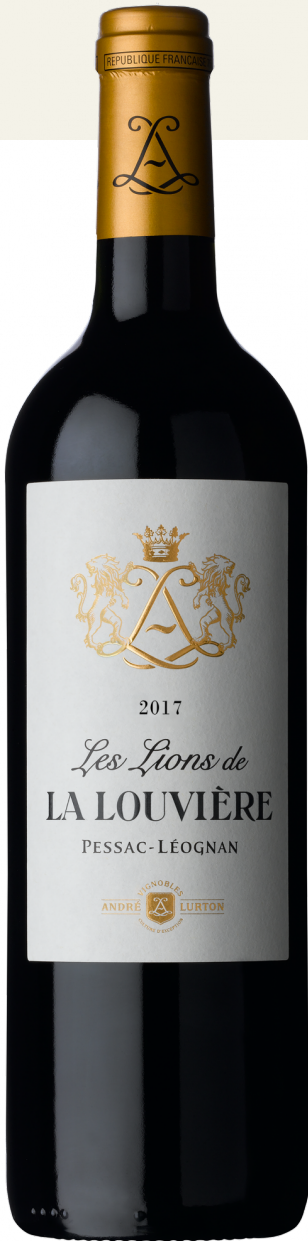


Les Lions de **LA LOUVIÈRE**



Les Lions de La Louvière Red 2017

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

The 2017 vintage was one of the earliest, marked by a dry winter and spring (46% rainfall deficit), with temperatures on average 2°C higher than normal (despite an episode of frost in April). The dry summer provided ideal conditions for ripening until the end of August.

THE WINE

VARIETALS

Merlot 55%, Cabernet sauvignon 45%

ALCOHOL CONTENT

12.5 % vol.

TASTING

Beautiful cherry-red colour.

Discreet at first, the nose gradually reveals slightly oaky notes (cedar), alongside a delicious array of red fruit notes (cherry), and, to top it all off, subtle hints of spice.

Starts out clear-cut on the palate, with good tension, yet in no way aggressive. The tannins are smooth and elegant, paving the way for a particularly impressive finish. Delicious red fruit notes (cherry) make for a charming wine.

FOOD PAIRINGS

Elegant and fresh, this 2017 Lions de La Louvière is the perfect accompaniment to delicatessen meats or a chorizo omelette. After ageing for a few years, it will go beautifully with a cep mushroom risotto or pork stir fry with mushrooms.

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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

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

Les Lions de LA LOUVIÈRE

Les Lions de La Louvière Red 2017

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: By hand

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.

REVIEWS AND AWARDS

[JAMESUCKLING.COM](https://www.jamesuckling.com)

"Nicely played complexity here, offering earthy aromas with tobacco and cassis. The mix of soft, red and dark-berry flesh and smoothly rendered tannins make this Pessac very approachable. Drink or hold."
James Suckling, 10/01/2020

91/100



FAMILLE ANDRÉ LURTON

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