# CHÂTEAU LA LOUVIÈRE



# Château La Louvière White 2023

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

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 August - 08 Septembrer 2023

### THE WINE

### **VARIETALS**

Sauvignon blanc 100%

### ALCOHOL CONTENT

13.5 % vol.

# TASTING

Pale yellow colour with green highlights.

The nose is particularly intense, with aromas of fresh white and yellow fruit (peach) and citrus. There are also floral nuances, mixed with light notes of brioche. Complex and elegant.

On the palate, the wine is full-bodied with a generous, fat texture that lingers throughout. The acidity adds a welcome freshness, creating a perfect balance. The wine is both delicious and harmonious. Very long on the palate. This 2023 should be one of Château La Louvière's remarkable vintages.

### **FOOD PAIRINGS**

Asparagus and sheep's cheese tart, pan-fried scallops, veal sweetbreads with morels.

### **SERVING**

Serve between 8°C and 11°C.

## AGEING POTENTIAL

10 to 15 years



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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

37.06 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**

JAMESSUCKLING.COM ₹

"High density with phenolic framing, but nimble and lively with slices of apple, lemon and 94-95/100 mineral character. Tasty finish. Tight and balanced. (Tasted en primeur)"

James Suckling, James Suckling, 03/05/2024

# Decanter

"Part of Best dry white Bordeaux 2023 wines tasted en primeur Drinking Window: 2025 - 2038

Chamomile, herbal, with lime aspects. A smooth, even creamy, palate with breadth and energy as well, showing off white peach and clementine orange, with agreeable toasty oak accents (the wine is ageing in 30% new oak barrels of 500 litres). Long finish, frank and a bit tart, but in a nice way. Ageing will make this a sure winner and the wine has the needed acidity and dry extract for more long-term keeping. (Tasted en primeur)"

Panos Kakaviatos, Decanter, 11/04/2024

93/100

