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

