

## L de La Louvière White 2024

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

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

2024

de LA LOUVIÈRE

PESSAC-LÉOGNAN

ANDRE EURTON

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04 September - 12 September 2024

## THE WINE

#### VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT 12.5 % vol.

#### TASTING

Pale yellow colour with bright green highlights.

The clean, precise nose opens up quickly to reveal a generous aromatic palette of exotic fruit notes (pineapple, mango and passion fruit) mixed with white fruit aromas (pear and peach). A subtle hint of vanilla enhances the deliciousness of this wine.

The wine has a frank, lively and thirst-quenching attack. Its well-balanced structure is underpinned by fine acidity, which prolongs the wine's freshness. The aromatic profile remains consistent with the nose, offering notes of juicy exotic fruit, citrus and white-fleshed fruit, with a subtle hint of vanilla. The clean, persistent finish leaves an impression of purity and dynamism. This vintage, characterised by its natural freshness, offers a precise, brilliant, harmonious wine.

#### FOOD PAIRINGS

Crab and mango salad, sea bream ceviche with lime and coriander, Sushi and sashimi (tuna, salmon, sea bream), Chicken supreme with coconut milk and lemongrass.

#### SERVING

Serve between 9°C and 12°C.

#### AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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### THE VINEYARD

## THE CELLAR

#### 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.

# WINEMAKING

After settling, in oak barrels.

#### AGEING

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



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