Le LOUVETIER

Le Louvetier Pessac-Léognan Red 2021

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

Le Louvetier is the result of the expertise of the oenological teams of the André Lurton family, owners of several châteaux in Pessac-Léognan, including Château La Louvière. This wine is made from grapes carefully selected in our vineyards to bring out the best in our magnificent terroirs.

THE VINTAGE

WEATHER CONDITIONS

2021 was marked by very capricious weather. There was a lot of rain in the spring. An episode of frost at the beginning of April caused major damage. The summer was very mild, with no extreme heat. At the end of August, fine weather set in, with high temperatures during the day and cool nights: ideal conditions for ripening the grapes. These last few weeks were crucial to the success of this vintage.

HARVEST

20 September - 13 October 2021

THE WINE

VARIETALS
Cabernet sauvignon 53%, Merlot 45%, Cabernet franc 2%

ALCOHOL CONTENT
13 % vol.

TASTING
A brilliant cherry-red colour, with moderate intensity.
To the nose, the wine reveals delicate aromas of red fruits (cherries), mixed with a particularly pleasant vanilla note. The whole is a great success.
On the palate, the balance is well controlled, with a round texture that pleasantly envelops the palate. This is a pleasant wine to savour, with good drinkability.

FOOD PAIRINGS
Gourmet platter, grilled rib of beef, guinea fowl with chanterelle mushrooms, mushroom omelette.

SERVING
Serve between 13°C and 15°C.

AGEING POTENTIAL
3 to 5 years

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THE VINEYARD

TERROIR
Graves sur sous-sol argileux

AGE OF VINES
20 years old

IN THE VINEYARD
Pruning type: Double Guyot.
Grape Harvest: Mechanical harvesting.

THE CELLAR

WINEMAKING
In temperature-controlled stainless steel vats with a patented system for the crushing of the marc cap.

AGEING
For 12 months in barrels with quarterly racking.