

Les Lions de LA LOUVIÈRE

Les Lions de La Louvière, AOC Graves supérieures, white sweet, 2023

AOC Graves supérieures, Bordeaux, France



PRESENTATION

The Cuvée des Lions de La Louvière is a rare, luscious sweet wine, produced only in years when exceptional climatic conditions (heat, high air humidity, etc.) come together. These unique circumstances encourage the development of Noble Rot—the remarkable natural process behind the world-famous wines of Sauternes—on our Sauvignon Blanc grapes. Nature follows its own whims: this extraordinary combination of meteorological phenomena occurs only once every five to seven years, roughly every five or seven vintages!

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

08 September 2023

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13 % vol.

TASTING

This wine has a golden yellow colour with a beautiful shine, enriched with amber highlights. The nose is complex and elegant, blending floral notes (acacia, orange blossom) and aromas of candied fruit, dominated by apricot. A slightly spicy, brioche and honeyed touch adds depth and richness.

On the palate, the attack is smooth and velvety, carried by a round, controlled and harmonious texture. The finish reveals a fresh and delicate menthol note, which balances the sweetness and prolongs the sensation in the mouth.

Suave, long and luminous: a sweet profile balanced by freshness, creating a tasting moment that lingers as an unforgettable memory.

FOOD PAIRINGS

Foie gras toasts, prawns in coconut milk curry (mildly spicy), chicken supreme with preserved lemon, blue cheese platter (Roquefort / blue-veined cheeses), passion fruit and pineapple pavlova.

SERVING

Serve between 9°C and 12°C

AGEING POTENTIAL

Over 15 years



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THE VINEYARD

TERROIR

Deep gravel with fine limestone over small areas at the foot of the slopes

AGE OF VINES

23 years years old

IN THE VINEYARD

Pruning type: Guyot double

Grape Harvest: By hand in several passes

THE CELLAR

WINEMAKING

After settling, in oak barrels. .

AGEING

For 18 months in oak barrels (35% new) on full lees with bâtonnage.



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