

Château La Louvière White

Chateau : Château La Louvière

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 Russia. 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.

Surface : 15.00 ha

Soil :

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

Graft stock :	41B-Fercal
Plant food :	Traditional, limited impact
Plant density :	6,500 to 8,500 vines per hectare
Wine average age :	25 years old
Grape variety :	Sauvignon blanc / Sémillon
Pruning type :	Sauvignon Blanc : Double guyot / Sémillon : Côté.
Grape harvest :	By hand in several passes
Fermentation :	After settling, in oak barrels
Fermentation temperature :	18 to 23 °C
Malolactic :	No
Wine maturing :	For 10 months in oak barrels (30% new) on full lees with bâtonnage
Wine montage :	Tartaric precipitation by cold treatment
Maturing potential :	Very expressive between 3 and 5 years old, can age 10 to 20 years
Cellar master :	Jean Marc COMTE



Vintage 2014

Appellation :

Pessac-Léognan

Wine style :

Elegant and Fruity

Weather :

Winter and spring were very mild, but the summer of 2014 did not live up to our expectations: it rained heavily in July, and August was much cooler than usual. However, starting in September, a miraculous Indian summer with high temperatures, was very favourable to ripening.

Grape blend :

Sauvignon blanc 93% / Sémillon 7%

Oenologist consultant :

Denis DUBOURDIEU (Professor at the Institut d'Œnologie of Bordeaux) and Valérie LAVIGNE.

Tasting Comment

Appareance :

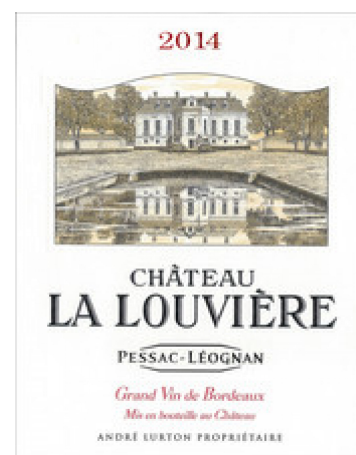
Brilliant, straw-yellow colour with lovely golden highlights.

Nose :

Very attractive bouquet combining power and elegance. Fresh, with a complex range of aromas: very ripe yellow fruit (peach, pear, and quince), citrus, and white flowers. There are also toasty and menthol nuances.

Mouth :

This Sauvignon Blanc is very typical of its grape variety and has all the qualities of the great white wines of Pessac-Léognan. It is full-bodied and has a lovely long aftertaste. The wine starts out very straightforward, going on to reveal a wide range of fruit flavours (pear, quince) and a slight toastiness. It is best to wait another two or three years before serving this generous, tasty wine with scallops, salmon, oysters, and other seafood dishes.



Consumption period

2018 - 2030

Our suggestions



Starters



White meats



Fish and Shellfish



Cheese



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Ratings and reviews

The Wine Advocate : 31.08.2017 - Note : 92.00 / 100

Tasted at the André Lurton tasting in London. The 2014 La Louvière Blanc is an outstanding wine from the estate and this bottle confirmed my previous review. There is superb precision on the nose with scents of Golden Delicious and fresh lime, perhaps even more citrus than a few months ago. The palate is fresh and vibrant with crisp acidity, lively and tensile with a precise, mineral finish. This is excellent and is well worth hunting down. Tasted June 2017. *(Neal Martin)*

James Suckling : 13.02.2017 - Note : 95.00 / 100

Very pretty lemon, green-apple and pear aromas follow through to a full body, a tight yet dense palate and lots of vanilla and cream undertones. Serious white with plenty of potential for the cellar. One of the best whites from here in a long time.

Le Guide Hachette : 13.09.2016

Note : ★

2017 Edition - Although not a classified growth, Château La Louvière borders on Carbonnieux and Haut-Bailly and is one of the emblematic estates of Pessac-Léognan thanks to its elegant château (a listed historic monument), its winemaking tradition going back to the 14th century, the role of its owner (André Lurton since 1965) in fostering the creation of the appellation, and the reliably fine quality of its wines. While this 2014 does not try to vie with the 2013, a *coup de cœur* last year, it has beautiful varietal character (the wine is made almost exclusively with Sauvignon Blanc). The rich bouquet of fruit (citrus, pear, tropical fruit) and flowers, (broom) is enhanced by toasty, slightly smoky oak with vanilla overtones. The wine starts out tremendously fresh on the palate and is beautifully balanced from beginning to end. The tangy finish shows hints of pineapple and citrus, and bodes well for good ageing potential.

Bettane et Desseauve : 01.09.2015 - Note : 15.00 / 20

2016 Edition - The red and white wines from La Louvière are powerful and unfailingly reliable.

Le Point : 21.05.2015 - Note : 16.00 / 20

En Primeur 2014 - Fairly complex aromatics of very ripe citrus, but also other ripe fruit. Round, fresh, and successful. *(Jacques Dupont)*

Le Figaro : 02.05.2015 - Note : 16.50 / 20

En Primeur 2014 - Reasonably concentrated. Tightly-knit and very marked by its 100% Sauvignon Blanc, but not to the exclusion its terroir. Good and made with obvious expertise.

Jean-Marc Quarin : 01.05.2015 - Note : 15.00 / 20

Pale colour with green highlights. Fruity nose with vanilla overtones. Fresh soft, aromatic and tasty on the palate.

Vino : 30.04.2015

En Primeur 2014 - Category: excellent.



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La Revue du Vin de France : 27.04.2015 - Note : from 14.50 to 15.50 / 20

Beautifully expression of delicious fresh fruit and finesse. A well-balanced blend of 90% Sauvignon Blanc and 10% Sémillon produced in an early-ripening vintage with meticulous sorting.

Bettane et Desseauve : 24.04.2015 - Note : 15.00 / 20

Good acidity, strict, classic Bordeaux and a rather austere aftertaste for the moment.

Gault et Millau : 22.04.2015 - Note : from 15.00 to 16.00 / 20

Fresh pear, menthol, and white flower aromas. Plenty of substance with hints of pear and a good long aftertaste. Delicious, generous wine.

Decanter : 13.04.2015 - Note : 16.50 / 20

Reliable and good value André Lurton property that is located next door to Carbonnieux. Attractive, fresh biting citrus on the palate, lime blossom, lemon grass, nice white pepper spicing under the citrus, attractive persistency from this high Sauvignon Blanc wine. But one for purists, these are high malic acid wines, get the biting green apple flavours in the mid palate. Drink: 2016-2025. (*Jane Anson*)

The Wine Patriot : 10.04.2015 - Note : from 91.00 to 92.00 / 100

En Primeur 2014 - Custard, white peach, and citronella; sublime balance (delicious success). (*Antoon Laurent*)

Robert Gorjak : 10.04.2015 - Note : 90.00 / 100

Bordeaux 2014 en Primeurs scores -

The Wine Enthusiast : 30.03.2015 - Note : from 91.00 to 93.00 / 100

This is a truly herbaceous wine, although it also has fine sliced apple and white peach flavors. The combination, along with the ample acidity and minerality, results in a fine, balanced wine. (*Roger Voss*)

James Suckling : 27.03.2015 - Note : from 91.00 to 92.00 / 100

The Wine Spectator : 00.00.2015 - Note : from 88.00 to 91.00 / 100

Very fresh, with a sel gris note running through the lime, green apple and tarragon notes. (*James Molesworth*)



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