

PRIMEURS 2023



CHATEAU LA LOUVIERÈRE

APPELLATION : PESSAC-LÉOGNAN

After a spring punctuated by frequent rainfalls, summer passed with a certain coolness at night and temperatures during the day that were not excessively hot. Towards the end of August, however, we had four days with temperatures more than 35 degrees, and this phenomenon repeated itself around September 7.

The variety of terroirs on which our Sauvignon Blancs are planted means that we have to make a lot of selection and pick over a fairly long period. It is this diversity that gives Château La Louvière blanc its complexity.

HARVEST DATES: 28 August - 8 September 2023

SURFACE : 11.8 hectares

TERROIR : Deep gravels and outcrops of limestone and clay-limestone on lower slopes.

AVERAGE AGE OF VINES: 28 years

GROWING METHOD: sustainable cultivation (HVE3).

YIELDS: 49 hl/ha

ALCOHOLIC DEGREE: 13.5° (temporary)

TOTAL ACIDITY: 4.85 g/L ■ pH: 3.1

VINIFICATION: Hand-picked in crates. Whole bunches pressed.

After maceration on fine lees, the wines are fermented in barrels and demi-muids (600L).

AGING: 10 months in barrels, on lees, with regular stirring.

NUMBER OF BOTTLES: 32 000

JACQUES LURTON'S WINEMAKING TEAM

Group winemaking Director: Anne Neuville

Cellarmaster: Jean-Marc Comte

Consulting Oenologist: Valérie Lavigne



BLEND: 100% SAUVIGNON BLANC