

DRÉ LURT

2023

CHÂTEAU

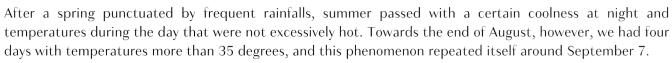
LA LOUVIÈRE

PESSAC-LÉOGNAN

Grand Vin de Bordeaux



APPELLATION: PESSAC-LÉOGNAN



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





