

PRIMEURS 2023



# CHATEAU LA LOUVIERE

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 star variety in this vintage is undoubtedly Cabernet Sauvignon, which benefited from the fine Indian summer. It is rare for us to be able to bring our Cabernets to such a level of ripeness. The blend is therefore marked by the great elegance and texture that this variety can bring.

**HARVEST DATES:** 11 September - 05 October 2023

**SURFACE:** 71 hectares

**TERROIR:** Deep gravel

**AVERAGE AGE OF VINES:** 28 years

**GROWING METHOD:** sustainable cultivation (HVE3).

**YIELDS:** 50 hl/ha

**ALCOHOLIC DEGREE:** 13.5° (temporary)

**TOTAL ACIDITY:** 3.9 g/L ■ pH: 3.65

**VINIFICATION:** Hand-picked in crates. Integral vinification (20% of the total volume) in various containers (wooden rolls, 500 liter oak barrels, terra cotta amphoras (currently 30 amphorae).

Long vatting times and management of phenolic extractions.

**AGING:** For 12 months in oak barrels (40% new). Aged in 15% terra cotta amphoras.

**NUMBER OF BOTTLES:** 150 000

**JACQUES LURTON'S WINEMAKING TEAM**

Group winemaking Director: Anne Neuville

Cellarmaster: Jean-Marc Comte

Consulting Oenologists: Michel Rolland – Mikaël Laizet



**BLEND: 60% MERLOT / 40% CABERNET SAUVIGNON**