2023

CHÂTEAU

PESSAC-LÉOGNAN

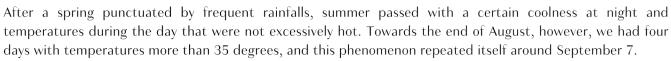
Grand Vin de Bordeaux

FAMILLE ANDRÉ LURTON



CHÂTEAU LA LOUVIÈRE

APPELLATION : PESSAC-LÉOGNAN



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





