

CHÂTEAU LA LOUVIÈRE RED. 2006



Color	Red
Varietal	Cabernet Sauvignon 64% Merot 30% Cabernet Franc 3% Petit Verdot 3%
Appellation	Pessac-Léognan
Area	118.61 acres
Soil	Deep gravel
Rootstock	101.14 - Riparia gloire – 3309
Fertilization	Traditional, limited impact
Density	2,630 to 3,440 vines per acre
Ages of vines	20 to 22 years
Pruning	Double guyot with debudding
Harvest	By hand
Fermentation	In stainless-steel temperature controlled tanks with patented cap-breaking system and concrete tanks with pigeage
Temperature	28° to 30° C
Malolactic fermentation	Yes
Maturation	For 12 months in oak barrels (50 - 75% new) with racking
Fining	Eggwhites
Aging	Subject to vintage, expressive between 3 and 5 years old, can age 15 to 30 years
Appearance	Impressive deep, youthful purple-blue.
Nose	Complex berry nose: raspberry, blackberry, currant. Oaky, spicy notes of pepper, licorice, cinnamon, vanilla, add elegance and finesse.
Palate	Upfront, the wine is full and balanced, with elegance and structure. More of the toasty oak and berry character echoes the nose. Rich, very persistent. Ideal to accompany prime beef cuts such as fillet steak and boneless rib, as well as roast squab; drink now and for at least twenty more years.