

CHÂTEAU LA LOUVIÈRE WHITE. 2006

Color	White
Varietal	Sauvignon Blanc 85% Sémillon 15%
Appellation	Pessac-Léognan
Area	33.35 acres in white
Soil	Deep gravel with fine limestone over small areas at the foot of the slopes
Rootstock	Riparia gloire – 3309C – Fercal – 101.14
Fertilization	Traditional, limited impact
Density	2,630 to 3,440 vines per acre
Ages of vines	20 to 22 years
Pruning	Sauvignon Blanc : Double guyot, Sémillon : Côtés
Harvest	By hand in several passes
Fermentation	After settling, in oak barrels
Temperature	18° to 23° C
Malolactic fermentation	No
Maturation	For 12 months in oak barrels (50% new) on full lees with bâtonnage
Fining	Tartaric precipitation by cold treatment
Aging	Very expressive between 3 and 5 years old, can age 10 to 20 years
Appearance	Brilliant, pale straw color.
Nose	Nose initially closed, rapidly develops complex mineral and fruit notes (lemon, ripe fruits), acacia blossom, with harmonious toasty oak. A touch of oxidation brings just a fleeting hint of honey and verbena.
Palate	Astonishingly ripe and balanced, powerful citrus and apricot. Its velvety smoothness and length denote a great vintage. Drink now and until 2015, with grilled lobster or tuna, shrimp risotto, mussel soup or pan-fried monkfish.

