

CHÂTEAU LA LOUVIÈRE WHITE. 2007

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 : Côts
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	Pale yellow rimmed with green highlights.
Nose	Intense yet elegant notes of lemon, tropical fruit, pineapple. Toasty, smoky aromas mingle with hyacinth and lime-blossom in a highly complex ensemble.
Palate	Smooth, rich, perfectly balanced with grapefruit, white peach and apricot notes. Good freshness and excellent length. Serve with fish (grilled red mullet, roast turbot, lobster pie) or white meats (sweetbread brochettes, poultry) and fresh cheeses, now until 2018.

