

CHÂTEAU LA LOUVIÈRE WHITE. 2004

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	Pale yellow.
Nose	Dominant fruit notes, tropical (pineapple), as well as pear, Golden Delicious apple, and some flinty minerality.
Palate	Powerful yet balanced. Drink now, with smoked salmon or sweet-and-sour dishes.

