



Loudenne Cepage Rouge 2022

AOC Médoc, Bordeaux, France

"THERE IS NO GREAT TERROIR THAT DOES NOT LOOK AT THE RIVER". Like the greatest Médoc wines, Château LOUDENNE's vineyard benefits from an exceptional terroir located on the edge of the Gironde estuary which, like a mirror, reflects the sun's rays, reduces the risk of frost and promotes the ripening of the grapes. This privileged location brings elegance, complexity and finesse to the wines of LOUDENNE

PRESENTATION

Loudenne Malbec grape variety comes from a plot of vines covering an area of 0.84 hectares containing 7-year-old malbec vines.

THE VINTAGE

A very good vintage characterized by higher temperatures and a water deficit compared to the average. Harvesting was early with very good ripeness. The challenge was not to harvest too late to preserve a good acid balance and fruit aromas.

TERROIR

Clay-limestone with presence of gravel.

HARVEST

The grapes were harvested by hand and underwent a double sorting, before and after destemming, on vibrating tables and were gravity-fed into tanks.

WINEMAKING

Traditional concrete tank with 2 pump-overs per day.

AGEING

For 8 months in concrete eggs, 7-hectoliter oval tanks.

Bottling was done after sterile filtration and with a Diam cork to protect the wine from any evolution of its fruit.

VARIETAL

Malbec 100%

Contains sulphites.

TECHNICAL DATA

Production volume: 3650 bottles

AGEING POTENTIAL

5 to 10 years

TASTING

An excellent vintage, combined with aging in concrete eggs, reveals the expression of the Malbec fruit aromas.

VISUAL APPEARANCE

Deep dark ruby red color.



AT NOSE

Intense nose of small black fruits (black cherry, blueberry) and spices.

ON THE PALATE

On the palate, our Malbec is mellow and savory. The dark fruits flavors are complemented by cedar and leather aromas. The finish reveals very soft and velvety tannins, allowing this wine to be enjoyed now.

