



Loudenne Le Château 2020

AOC Médoc, Cru Bourgeois, 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 gives the wines of LOUDENNE elegance, complexity and finesse.

TERROIR

2 ridges of Graves Garonnaises mixed with clay with a subsoil formed by a limestone plateau.

HARVEST

From 17 to 25 September for the Merlots.
From September 30 to October 2 for the Cabernets.
Plot selection.
The grapes are harvested by hand in crates.
Sorting and Gravity vatting.

WINEMAKING

In temperature-controlled stainless steel or concrete tanks.
Pressing with a small vertical Bucher press.
Separation and selection of presses.
Malolactic fermentation in barrels.

AGEING

85% in Bordeaux French oak barrels only, 50% of which are new. Medium toast.
Between 12 and 16 months of ageing.
15% in vats – Work with the Merlot to express the fruity aromas.

VARIETALS

Merlot 50%, Cabernet sauvignon 45%,
Cabernet franc 5%

TECHNICAL DATA

Production volume: 150000

Contains sulphites.

AGEING POTENTIAL

10 to 15 years, Over 15 years

VISUAL APPEARANCE

Beautiful deep cherry red color.

AT NOSE

Powerful, fruity and well-melted nose of cherry, morello cherries as well as blackcurrant, raspberry and blackberry.

ON THE PALATE

The complexity of the wine is revealed on the palate, with aromas of fruit mixed with those of toast, coffee and violet. The finish is enhanced by the finesse of the tannins.

