



Loudenne Cepage White 2023

AOC Bordeaux, 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.

PRESENTATION

In 1880, Loudenne is the first Château of the Medoc region to produce white wine. Since then, Loudenne crafts a dry Bordeaux white, both lively and well-balanced.

TERROIR

clay-limestone or clay-gravel on a limestone sub-soil.

IN THE VINEYARD

Plot selection.

HARVEST

Hand picking in small crates early in the morning to benefit from the coolness of the night. Sorting table on reception.

The whole bunches are pressed at cold temperature with a long pressing cycle.

WINEMAKING

in French oak barrels (originated from Bordeaux coopers. 1/3 new oak) and in vats to express and preserve the Sauvignon flavors.

No malolactic fermentation.

VARIETAL

Sauvignon blanc 100%

TECHNICAL DATA

Production volume: 4000

AGEING POTENTIAL

3 to 5 years

TASTING

It is an easy-drinking wine, perfectly balanced between a strong aromatic expression, a controlled acidity and a pleasure to drink.

As it is a "Loudenne" wine, there is a certain salinity in the finish due to its location so close to the estuary !

AT NOSE

A very fresh and citrus nose, the Sauvignon Blanc marker is very present but without its ostentatious character.

ON THE PALATE

The palate is refined, very fruity, white peach, white flowers.

