



Château Loudenne cuvée 1670 - 2022

AOC Médoc, Bordeaux, France

Château Loudenne is a magnificent chartreuse, of a unique pink color, that was built in 1670. Its vineyard benefits from an exceptional terroir on the immediate proximity of the Gironde estuary. As a Médoc saying confirms "All the best Médoc vineyards look onto the river". Our cuvée 1670 was created in tribute to the 350 history of the château.

TERROIR

Located just on the edge of the Gironde estuary, the vineyard enjoys an exceptional microclimate.

Soil: partly 2 hills of Garonne gravel mixed with clay and for the other part clay-limestone with many pebbles and limestone blocks.

WINEMAKING

The bunches are sorted upon receipt and transferred to the vat without pumping.

Vinification is carried out in stainless steel or concrete thermoregulated vats by grape variety and plots separately.

Pressing is carried out with a small vertical Bucher press.

AGEING

The ageing is carried out partly in Bordeaux barrels and for the balance in vats.

Vinification and aging are carried out gently to seek out the aromas of fruit.

VARIETALS

Merlot 53%, Cabernet sauvignon 44%, Cabernet franc 3%

TECHNICAL DATA

Surface area of the vineyard: 42 ha

Contains sulphites.

AGEING POTENTIAL

5 to 10 years

TASTING

The wine has a very good aging capacity.

VISUAL APPEARANCE

In its youth, the Cuvée 1670 shows an intense and deep brilliant ruby red color. After years of ageing, the color becomes tiled.

AT NOSE

The charming nose of ripe red fruits, associated with woody notes is complex but clean. There are also toasted notes of cocoa and coffee. With age, the fruit aromas are replaced by those more complex of tobacco, leather, toasted, vanilla.

ON THE PALATE

The attack is supple and the fruity finish highlights melted tannins.

