



Loudenne Les Roses White 2017

AOC Bordeaux, Bordeaux, France

"THERE IS NO GREAT TERROIR THAT DOES NOT LOOK AT THE RIVER"

Like the greatest Médoc wines, Château LOU DENNE'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 LOU DENNE 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.

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

75% in French oak barrels originated from Bordeaux coopers. 1/3 new oak. Light and medium toast. 25% in vats to express and preserve the Sauvignon flavors. No malolactic fermentation.

VARIETALS

Sauvignon 75%, Sémillon 25%

TECHNICAL DATA

Production volume: 30000

Contains sulphites.

AGEING POTENTIAL

3 to 5 years

TASTING

Pale golden yellow color. Powerful, fruity and delicate nose with at first fresh citrus fragrances followed by white peach flavors and fresh pears.

In the mouth it is balanced in between roundness and freshness.

It reveals complex and delicate flavors : fine lemon on the attack, followed by crunchy apple and fresh pear and at the end slight oak and iodine notes.

Long finish.

REVIEWS AND AWARDS



91/100
Decanter World Wine Awards



WINE DOCTOR 93
Wine Doctor

90-91+
Vert de vin

GOLD
China Wine & Spirits Awards

GOLD
Japan Women's Wine Awards 2019

