

Château La Louvière Blanc 2017

CSPC# 831559

750mlx12

13.0% alc./vol.

Grape Variety

100% Sauvignon Blanc

Appellation

Pessac-Léognan

Website

<http://www.andrelurton.com/>

General Info

Château La Louvière has long been famous for its white wines. In fact, these already highly prized by Canadian merchants in the 17th century! A century later, they were to be found on the finest tables in Russia. The very elegant white La Louvière is now among the finest dry white wines in the Graves and is a fine ambassador for the Pessac-Léognan appellation. Marked by the Sauvignon Blanc varietal character, but not overly so, it can age remarkably well.

The first small vineyard on the estate were planted in 1476, in a location named *La Lobeyra*, on land owned by the Guilloche family since 1398.^[1] During the period from 1510 to 1550 many land plots were acquired by Pierre de Guilloche and his son Jean de Guilloche. Lady Roquetaillade, the heiress to the Guilloche family, sold La Louvière in 1618 to Arnaud de Gascq, abbot of the Abbey of Saint-Ferme. He donated it in 1620 to Notre Dame de Miséricorde, a Carthusian Order in Bordeaux. At this stage the property was in a poor state but was restored by the monks. Under the monks' management, both red and white wines were produced during the early parts of the 17th century, and shipped to customers in Picardy, England and Flanders.

In November 1789, following the French Revolution, the *Assemblée Nationale* confiscated all church property, which included the Carthusian-owned La Louvière. Following the confiscation, property was auctioned off, and La Louvière was bought by the Bordeaux wine merchant Jean-Baptiste Mareilhac in 1791. Mareilhac also built a modern château building on the estate. The château, for which François Lhôte was the architect, is a listed historical monument since 1991.

The Mareilhac family continued as owners for most part of the 19th century. From 1911 to 1944, La Louvière was run by Alfred Bertrand-Taquet, who was also mayor of Léognan from 1919 until the start of Second World War. After the war, La Louvière had absentee landlords and was neglected for a long period. In 1965, La Louvière was purchased by André Lurton, who embarked on restoration of both the château and of the vineyards.

Winemaker

Jean Marc Comte. Consultants are Denis Dubourdieu (Professor at the Institut d'OEnologie of Bordeaux) and Valérie Lavigne.

Sustainability

HEV3 certification

Vintage

The 2017 vintage was one of the earliest on record. The growing season was marked by a dry winter and spring (46% less rainfall than usual), accompanied by temperatures 2°C above average (except for the frost in April). This dry summer weather was ideal for ripening the seeds until late August.

Vineyards

61 hectares of vineyard on siliceous gravel with limestone on the lower slopes. Red varieties comprise 64% Cabernet Sauvignon, 30% Merlot, 3% Cabernet Franc and 3% Petit Verdot. White varieties comprise 85% Sauvignon Blanc and 15% Sémillon. The planting density is on average 7,500 plants / ha. Average vine age is 23 years.

Harvest

This vineyard is planted with 100% Sauvignon Blanc, which in this vintage was picked from August 29th, at a yield of 35 hl/ha.

Maturation

No malolactic fermentation. The white spent 10 months in barrel (30% of which are new) on lees with full bâtonnage,



Tasting Notes	A sumptuous pale yellow with green highlights. The bouquet is fresh and fruity, typical of Sauvignon Blanc, with pleasant notes of white flowers (acacia) and blackcurrant leaves. Starts out beautifully soft on the palate. A full-bodied, well-balanced wine with especially generous white fruit flavours (nectarine). This wine has a beautiful long aftertaste, with hints of vanilla and tropical fruit (mango).
Serve with	Goes perfectly with lobster thermidor, lamb stew or crab stuffed sea urchins.
Production	5,833 cases made
Cellaring	Drink now through 2034
Scores/Awards	<p>92 points - James Molesworth, Wine Spectator - Web Only 2019</p> <p>90-93 points - James Molesworth, Wine Spectator - April 2018</p> <p>89-91 points - Lisa Perrotti-Brown, Wine Advocate #236 - April 2018</p> <p>92 points - James Suckling, JamesSuckling.com - January 2020</p> <p>90-91 points - James Suckling, JamesSuckling.com - April 2018</p> <p>92 points - Jeff Leve, thewinecellarinsider.com - April 2018</p> <p>96 points - Jamie Goode, wineanorak.com - November 2012</p> <p>1 star - Le Guide Hachette des Vins - 2020</p>
Reviews	<p><i>"Tight, with a quinine and fleur de sel frame around brisk yellow apple core, star fruit and jicama flavors. A bracing edge continues through the chalk-lined finish. Very pure now. Should soften and broaden with a touch of cellaring. Drink now through 2024. 5,833 cases made."</i> - JM, Wine Spectator</p> <p><i>"Very fresh, showing nice cut to the mix of lemon pith, white peach and verbena notes. Offers a light fleur de sel hint, with crunchy energy through the finish. 5,833 cases made."</i> - JM, Wine Spectator</p> <p><i>"The 2017 La Louviere Blanc is scented of grapefruit, peaches and lemon curd with ginger hints. The palate is medium-bodied, zesty, intense and crisp with a long finish."</i> - LPB, Wine Advocate</p> <p><i>"Impressive poached pears and lemons here. This has a very fresh and attractive feel with such intense and refreshing lemons and green mangoes. 100% sauvignon blanc. Drink now or hold."</i> - JS, JamesSuckling.com</p> <p><i>"Some cream and apple character. Full to medium body and a soft and velvety texture. A friendly and delicious wine already."</i> - JS, JamesSuckling.com</p> <p><i>"Pomelo, green apples, vanilla, yellow citrus and flowers pop right up. Lively acidity gives the sweet, lemon-edged fruits lift and length."</i> - JL, thewinecellarinsider.com</p> <p><i>"The bouquet is both delicious and complex, displaying aromas of brioche, exotic fruit, and toast accompanied by mineral notes and smoky overtones, suggesting a fresh, full-bodied palate and lovely long aftertaste. Best enjoyed between 2020 and 2024."</i> - Le Guide Hachette du Vin</p> <p><i>"Deep gravel with fine limestone over small areas at the foot of the slopes. Traditional farming, HEV3 certification. Fermented in barrel at 18-23 °C, 30% new. Lemony, pure and vivid with some nice passionfruit aromatics adding interest. The palate is linear and taut with nice precision and weight. Lovely acid line here: a very pure, expressive wine that should last a long time."</i> - JG, Wineanorak.com</p>
