

# Château La Louvière Blanc 2011

CSPC# 763548

750mlx12

13.0% alc./vol.

## Grape Variety

90% Sauvignon Blanc, 10% Semillon

## 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.<sup>[1]</sup> 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.

## Vintage

The 2011 vintage will long be remembered as one of the most early maturing in recent years. The unusual weather during the growing season was ideal for ripening. The wine is brilliant, with beautiful golden highlights. Temperatures were much higher than average from February to June, with much less rainfall than usual. There were already signs of drought at the end of Spring.

## 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.

## Maturation

No malolactic fermentation. The white spent 12 months in barrel (50% of which are new) on lees with full batonnage,

## Tasting Notes

The bouquet is very intense and complex with vine flower, lemon and grapefruit aromas typical of a young Pessac-Léognan. Full-bodied and rich on the palate, the wine also shows understated oak that will undoubtedly integrate in the coming months with the naturally smoky characteristics of Sauvignon Blanc (90%) and Sémillon (10%) grown on gravelly soil.

## Serve with

The long aftertaste goes beautifully with lobster as well as sheep's cheese from the Pyrenees. Will also go well with salads, fish and white meats. This wine will age very well and will have some excellent surprises in store for us in ten or fifteen years.

## Cellaring

Drink now through 2020



**Scores/Awards** **89 points** - James Molesworth, Wine Spectator - Web Only 2013  
**90-93 points** - James Molesworth, Wine Spectator - Web Only 2012  
**87-89 points** - Robert Parker, Wine Advocate #200 - April 2012 (no review)  
**94-96 points** - Roger Voss, Wine Enthusiast - May 11, 2012  
**90-93 points** - Stephen Tanzer's International Wine Cellar - July 2012  
**15.5 points** - Julia Harding, JancisRobinson.com - April 2012  
**94+ points** - Jane Anson, The New Bordeaux - April 2012  
**92 points** - Tim Atkin, MW - timatkin.com - April 2012 (score only)  
**17 points/4 stars** - Decanter.com - April 2012  
**87 points** - Jean Marc Quarin (score only)  
**89-91 points** - Geoffrey Binder, JJBuckley Wines - April 2012  
**14-15 points** - La Revue du Vin France - May 2012  
**16 points** - Gault & Millau - June 2012  
**16 points** - Vinum Wine Magazine - April 2012 (score only)  
**2 stars** - Le Guide Hachette des Vins - 2014

**Reviews** *"Fresh and forward, with tasty white peach, straw and bitter grapefruit notes. The salted butter-tinged finish features a hint of blanched almond. Drink now through 2014"*  
- JM, Wine Spectator

*"Offers lots of crunchy honeysuckle, Meyer lemon and grapefruit pulp notes, with a backdrop of straw and salted butter that should fill in with more time. Rock-solid. Score range: 90-93"*  
- JM, Wine Spectator

*"94-96. Barrel sample. An intensely herbaceous wine, with delicious flavors of grapefruit, apricot juice and spice. The finish is lively and fruity, with mineral acidity."*  
- RV, Wine Enthusiast

*"Pale straw-green. A strong note of vanilla compliment pure aromas of white peach, minerals and chlorophyll. Bright, juicy and dense, with multilayered saline flavors of white fruit, lemon verbena and gin. Finishes long and pure, with lovely mineral tang. La Louvière is better and better with each passing year."*  
- ST, International Wine Cellar

*"Pale cloudy straw. Rich aromas of citrus and pineapple and a bit cedary. Lots of spice too. Sour grapefruit tension on the palate. Intense but not powerful in flavour. Perhaps a touch lean overall though it's pretty long. A bit eye-watering on the finish."*  
- JH, JancisRobinson.com

*"Lemon yellow, very direct Sauvignon fruit, a little flesh from Sémillon, very good structure and very good length. A classic Pessac-Léognan. Drink 2014-2020."*  
- Decanter.com

*"Lacks some easy pleasure, but has a good sharp central core, no doubt. A perky wine, without doubt, one for the salty tang of oysters."*  
- JA, The New Bordeaux

*"Palest straw, hint of gold; some grapefruit and citrus notes on the nose; hint of lees, apples and feels taut; some oyster shell; apple and minerality; very attractive; taut palate with race and zing; apples and citrus/lemon zest; some spices; very attractive and will fill out further I imagine. Nice length. Good wine and real potential. 91-92+"*  
- JW, winewordsandvideotape.com

*"A delightful fresh, sweet nose shows precision and softness. Easy-drinking, doesn't crush the fruit with oak but lets it rip, vivacious and intense, in the glass."*  
- Gault et Millau

**Reviews** *"85% sauvignon blanc, 15% Semillon. Fermented in vat, then aged for 10 months in a mix of one-third each of new, one-year and two-year old oak. Planted on mixed gravel and silica soils atop limestone sub-soil. An almost honeyed character to the nose, with rich waxy citrus and grapefruit rind aromas. This is mineral-driven, with a round texture, and grapefruit and passion fruit flavors, before finishing with good length. Should drink nicely for the next 5-10 years. (Geoffrey Binder)"*  
- GB, JJ Buckley Wines

*"'Classy!' Our jury especially liked this 2011, which is hardly surprising. La Louvière's white wines often rate two stars in our guide. As with all of André Lurton's white wines, Sauvignon Blanc predominates: 85% for this wine. The intense, concentrated bouquet is reminiscent of candied citrus with a touch of vanilla. Smooth, full-bodied and generous, the wine is perfectly balanced on the palate and virtually explodes into a powerful lemony finish. A model of elegance."*  
- Le Guide Hachette du Vin

*"Good color from the 15% Sémillon, while the nose is markedly oaky. Creamy smooth and wickedly seductive, will intensify thanks to 10 months aging in barrel (30% new oak)."*  
- La Revue du Vin France

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