

MAISONS MARQUES & DOMAINES



LOUDENNE



Château Loudenne

Blanc

AOC Médoc, France

Vintage: 2017

Overview

As often quoted in the Médoc, "There is no great vineyard which cannot see the river." Located west of the river Gironde, Château Loudenne stretches over a superb estate of 154 planted acres, and is one of the few châteaux that can boast a waterfront view of the Gironde.

In 1880, Loudenne became the first Médoc peninsula château to produce a white wine. Since then, Loudenne has been creating a dry white Bordeaux that is both lively and balanced, blended from cask-aged Sauvignon and Sémillon.

Winemaking

75% in barrels made solely of French oak by Bordeaux coopers. Gentle, moderate heat. One third of barrels renewed each year. 25% in casks to preserve the flavor expression of the Sauvignons. No malolactic fermentation.

Tasting Notes

Beautiful pale golden yellow. Intense nose and finish with an attack of beautiful citrus notes followed by white peach flavors. On the palate, it has a good balance between roundness and body. Powerful and fine flavors, with the final appearance of woody notes. Long finish.

Harvest Notes

The budburst came early, but was then affected by the frost of April 26. Thanks to its immediate proximity to the Gironde, Loudenne was not affected by the frost at all. Except for a very warm period in late June, which delayed the vegetative cycle, July and August were temperate and sunny, which favored good progress for the grapes. The Sauvignons were harvested early at the end of August. As for the harvest of the Sémillons, it was disturbed by a rainy spell, but this did not have an impact on the overall health of the grapes.

TECHNICAL INFORMATION

Varietals: 75% Sauvignon Blanc and 25% Sémillon

Wine Alcohol: 12.5%

pH: 3.04

Aging: 16 months in French oak barrels

Cases Produced: 30,000 bottles