

MAISONS MARQUES & DOMAINES



LOUDENNE



Château Loudenne

Blanc

AOC Médoc, France
Vintage: 2018

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

The grapes are hand harvested into small crates in the early morning to benefit from the coolness of the night, sorted on arrival the entire bunches of grapes are transferred to the press. Protected from oxygenation and at low temperature, they undergo a slow and very gentle pressing lasting several hours.

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

A wine with great complexity, Loudenne Blanc is remarkable for its pale yellow colour with green tints and an expressive nose. If the attack is lively and balanced with citrus aromas, there is also plenty of body and length. The fruity final note, beautifully embellishes the aromas of peach, sultanas and nuts. There is also a slightly salty note, iodine deposited on the grapes by the estuary mist. A wine with good ageing potential, its color becomes golden with age. The aromas evolve bringing woody notes and preserved fruits.

TECHNICAL INFORMATION

Varietals: 77% Sauvignon Blanc, 23% Sémillon

Wine Alcohol: 12.5%

Aging: 16 months in French oak barrels