Maisons Marques & Domaines

LOUDENNE

Château Loudenne

Rouge

AOC Médoc, France
Vintage: 2015

Overview

As often quoted in the Médoc, "There is no great vineyard which cannot see the river." As all the best Grands Crus from the Médoc area, Château Loudenne's vineyard benefits from an exceptional terroir: two gravelly hills that slope gently down to the banks of the Gironde estuary, reflecting the sun rays, reducing the risk of frost and helping the grapes to ripen. This privileged terroir contributes to the unique complexity and finesse of Château Loudenne wines.

Château Loudenne also benefits from ocean breezes that create a favorable microclimate for the maturation of the grape: the flavor is concentrated through evaporation and mild humidity. The soil is predominantly clay and limestone.

Winemaking

Thermoregulated stainless steel and concrete vats, followed by horizontal pressing, separation and selection of press juice. Malolactic fermentation in barrel. Average 25 days fermentation.

Tasting Notes

Beautiful deep cherry-red color. The nose reveals notes of red fruits, red pepper and blackberry, alongside a hint of blackcurrant and subtle dashes of violet, chocolate and woodiness. Its full-bodied palate is fruity, balanced, and fresh. The wine enjoys a nice long finish, with delicate tannins.

Harvest Notes

As the weather was hot, dry and sunny, the bloom took place under perfect climatic conditions. A gorgeous, sunny September followed, its cool nights interspersed with fairly regular rains; both the Merlots and Cabernets were thus able to ripen to perfection. After a period of rain in mid-September, the weather remained fine throughout harvest, allowing each plot to be matured to optimum ripeness, with the grapes in perfect health.

TECHNICAL INFORMATION

Varietals: 50% Cabernet Sauvignon, 50% Merlot
Aging: 1/3 new oak, 12 to 16 months in 100% French oak barrels originated from Bordeaux coopers; medium toast, 2 to 3 rackings