

MAISONS MARQUES & DOMAINES



LOUDENNE



Château Loudenne

Rouge

AOC Médoc, France

Vintage: 2016

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. A nose of dark fruits (ripe blackcurrant and black cherry griotte) and spices with a touch of liquorice and vanilla.

The palate shows a very convincing start, broad and immediately textural, with a nice weight through the middle, with a good frame of rich and ripe tannins, fresh acidity and plenty of grip too. Beautiful long and persistent finish.

Harvest Notes

The winter was warm and rainy and consequently the budburst was earlier than usual. Spring was cooler but also rainy. Afterwards from June 23rd until mid-September the summer was hot and dry. Loudenne vines didn't suffer, thanks to the water reserves that the soil built during winter and spring, but the heat slowed down the growth of vegetation. A rainfall on September 13th revived the ripening of the grapes. From that date until the end of October, the weather was dry and sunny, allowing to harvest all the varieties at their perfect maturity.

TECHNICAL INFORMATION

Varietals: 53% Cabernet Sauvignon, 45% Merlot, 2% Cabernet Franc

Wine Alcohol: 14.2%

pH: 3.64

New Oak: 33% new oak

Aging: 12 to 16 months in 100% French oak barrels originated from Bordeaux coopers; medium toast, 2 to 3 rackings