

# MAISONS MARQUES & DOMAINES



## LOUDENNE



Château Loudenne

### Rouge

AOC Médoc, France

Vintage: 2017

#### 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

Thanks to its immediate proximity to the Gironde estuary, Loudenne vineyard, was 100% protected from the frost of April 26th. Apart from heat wave at the end of June, which delayed the vegetative cycle of the vines, July and August with a cooler and sunny weather, were favorable for the ripening process. The rain at the beginning of September did not affect the quality of the grapes thanks to Loudenne's exceptional terroir. The harvest took place between September 19th and October 4th, at complete maturity of the grapes and perfect sanitary conditions, the period having been marked by a single day of rain.

#### TECHNICAL INFORMATION

Varietals: 53% Merlot, 47% Cabernet Franc

Wine Alcohol: 13%

pH: 3.63

New Oak: 40% new oak

Aging: 12 to 16 months in 100% French oak barrels