

MAISONS MARQUES & DOMAINES



LOUDENNE



Château Loudenne

Rouge

AOC Médoc, France

Vintage: 2018

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. Fine and fruity nose with notes of strawberry and blackcurrant. Charming on the attack and fullbodied in the middle of the mouth. Well-balanced with powerful and velvety tannins. Long finish with coffee notes.

Harvest Notes

After a winter and spring very rainy, the weather changed completely at the beginning of July. The Bordeaux miracle occurred once again with a magnificent summer and autumn. Thanks to its privileged terroir and careful attention, Loudenne managed to get through the major mildew attacks that have experienced the Bordeaux vineyard. Summer, on the other hand, was the warmest after 2003, but without the heatwave excesses and blockages of the latter. Water reserves in the soils were filled during winter and spring allowing the vines to withstand the summer drought. Rain in early September was welcome. It was followed by a dry period throughout the harvest period. 2018 will be among the most structured among bordeaux vintages, with a perfect maturity for all grape varieties.

TECHNICAL INFORMATION

Varietals: 50% Cabernet Sauvignon, 50% Merlot

Wine Alcohol: 14.5%

pH: 3.58

New Oak: 33% new oak, medium toast

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