

MAISONS MARQUES & DOMAINES



LOUDENNE



Château Loudenne

Rouge

AOC Médoc, France

Vintage: 2020

JS	91-92	D	89
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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.

2020 was the second year of conversion to organic farming High Environmental Value (HVE Level 3).

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

Loudenne, thanks to its favorable microclimate, escaped the frost of March 26th. Spring was mild and rainy, a difficult environment for the protection of the vines against mildew and for soil management. Our ability to cope with this condition in our second year of organic farming, strengthens us in our choice. Subsequently during the summer, the drought and heat settled with fortunately a saving rain in mid-August. The gravel and clay soils allowed the vines to withstand the drought, but these conditions have impacted the yields. However, they allowed us to harvest small, concentrated berries with thick skins in perfect sanitary condition.

TECHNICAL INFORMATION

Varietals: 50% Merlot, 45% Cabernet Sauvignon, 5% Cabernet Franc

Wine Alcohol: 13%

pH: 3.6

Average Vine Age: 35 years

New Oak: 50% new oak

Aging: 85% of the wine is aged 12 to 16 months in French oak barrels