



LOUDENNE

LE CHÂTEAU
2020

BORDEAUX ROSÉ



Second year of conversion to **Organic** farming

High Environmental Value (HVE) Certified at the highest level 3.



Terroir and vineyard:

Loudenne le Château rosé is produced from a single small plot of Merlot located on the bottom of one of the 2 gravel hills producing the red.

Soil: clay-limestone with limestone blocks.

Vineyard: 0.59 ha (1.5 acres) - age 4 y.o.

Density: 5,000 plants / hectare.

100% Merlot.

2020 weather conditions:

2020 is an early vintage but Loudenne, thanks to its favourable microclimate, has once again escaped frost (March 26). 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. Harvested before full maturity of the grapes, the wine presents a beautiful balance of alcohol / acidity and great aromatic elegance.

Harvest: September 1st early morning.

Hand picking in small crates early in the morning to benefit from the coolness of the night.

Sorting table on reception.

Direct pressing of the bunches at cold temperature with a long pressing cycle.

Vinification and ageing:

Fermentation in vats at cold temperature and aging on its lees.

No malolactic fermentation

Oenologist advisor: Athanase Fakorellis

Tasting comments

- *Eye: A crystal clear, bright pale pink color.*
 - *Fine and fruity nose with notes of cherry, raspberry and citrus.*
 - *Palate: fresh, lively, and crisp. Fruity character with a nice length in the finish.*
- A fine and elegant wine.*

January 2021

Volume and blend:

2.400 bottles

100 % Merlot

Analysis:

Alcohol content: 12.5 % vol.

pH : 3.16

