



LOUDENNE

LE CHÂTEAU

2011

MEDOC CRU BOURGEOIS

« ALL THE BEST MEDOC VINEYARDS
LOOK ONTO THE RIVER »

As all the best Grands Crus from the Medoc area, Loudenne vineyard is benefiting from an exceptional terroir: 2 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.

Terroir and vineyard:

45 hectares (111 acres)
Terroir: 2 hills made of Garonne gravel mixed with clay on a limestone sub-soil.
Density: 6 700 plants / hectare (the oldest having a lower density 5 000 plants / ha).

2011 weather conditions:

A strange year with a sudden transition from winter to summer weather from the beginning of April until the end of June. As a result, the budburst and growth of the vine was early. Subsequently July was cool and rainy with a lack of sunshine and August very humid, almost autumnal, with frequent rainstorms. To finish September was hopefully sunny, hot and dry. Under these very unusual conditions, cabernets were brought to perfect maturity while earlier merlots suffered more.

Vinification and ageing:

Sorting of the grapes on reception.
Vinification in thermo-regulated stainless steel and concrete vats.
Vatting time: 3 weeks.
Punching down of the cap and pumping over.
Malolactic fermentation in barrels.
Ageing 12 to 16 months in barrels. 33% new oak.
Oenologist: Michel Rolland and Athanase Fakorellis.




BOB CAMPBELL
master of wine

92/100



Andreas Larsson
90/100

Bordeaux Vins d'Aquitaine 2014 :
Gold Medal



Production and blend:

208 000 bottles
50 % Cabernet Sauvignon
50 % Merlot
Alcohol content: 13.5 % vol.
pH : 3.63

Tasting comments

*Bright hued red color.
Flavours of blackcurrant,
blackberry, black cherry and
plum with savoury leather,
chocolate, cedar and clove notes
kicking in on the palate.
It is supple and complex with big
smooth tannins and a lingering
finish..*

June 2018

