



LOUDENNE

LE CHÂTEAU

2012

MÉDOC CRU BOURGEOIS

« ALL THE BEST MÉDOC VINEYARDS
LOOK ONTO THE RIVER »

As all the best Grands Crus from the Médoc 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:

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

2012 weather conditions:

Until mid-June, the weather was cool and rainy, which delayed the growth of the vine. After that period, until the end of July, the weather remained cool but dry. Fortunately, the months of August and September were hot and dry, which made up for some of the vine's vegetation lag and benefited to the ripening of the grapes. The rain at the end of September was favourable to the vines. The harvest started just afterward at perfect ripeness of the grapes and finished just before the new rainfalls of October 20th.

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



91/100



88/100



Production and blend:

184 000 bottles
50 % Cabernet Sauvignon
50 % Merlot
Alcohol content: 13.5 % vol.
pH : 3.68

Tasting comments

*A deep shiny red color.
Fragrant and powerful nose offering ripe dark fruit, blackcurrant, cherry, tobacco and mild notes of oak and vanilla.
On the palate, the wines reveals a good acidity. The attack is full-bodied, the palate is structured with velvety tannins. The finish is long and elegant.*

June 2018

