



LOUDENNE

LE CHÂTEAU

2013

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).

2013 weather conditions:

A challenging vintage due to the difficult climatic conditions. One more time, only the greatest terroirs have been able to do well. Winter and spring were cold and rainy, which delayed the budburst and development of the vines and caused coulure at the time of the flower. July and August were fortunately warm. The poor gravel soils of Loudenne allowed to drain the heavy rains of late July without impact on the ripening of the grapes. September was again fresh and rainy source of development of Botrytis. In Loudenne, the return to hand picking and sorting at reception allowed to deal with this situation in order to keep only healthy and ripe grapes to produce the 2013 vintage.

Harvest:

Plot selection.

Hand picking in small crates.

Sorting table on reception.

Transfer by gravity in the vats.

Vinification:

Thermo-regulated stainless steel and concrete vats.

Small Bucher vertical press. Strict selection of press wines.

Malolactic fermentation in barrels.

Oenologist advisor: Athanase Fakorellis

"SAKURA" Japan Women's Wine Awards
2018: **Gold Medal**

China Wine & Spirits Awards (CWSA) Best
Value 2018: **Gold Medal**

Bettane & Desseauve : **15 / 20**

"Definitely one of the best of the appellation, full-bodied, saturated and very fine. A nice deal, tasty, full of flavors that can wait a while."

Ageing:

100% in French oak barrels originated from Bordeaux coopers. 33 % new oak.

Medium toast.

12 to 16 months in barrels.

Volume and blend:

120 000 bottles

55 % Merlot

45 % Cabernet Sauvignon

Alcohol content: 13 % vol.

pH : 3.57

Tasting comments

Dark purple color.

The nose is complex and reveals aromas of cherry pulp and stone, rose and spices.

The mouth is both tender and fresh in attack. The middle is full-bodied with finesse, a beautiful light oak taste bringing roundness. The finish is silky.

May 2020

