

LOUDENNE continues to act according to its commitment to the use of exclusively biological agricultural methods at its vineyard by 2020.

Already holding the French Haute Valeur Environnemental ("High Environmental Value," recognizing environmentally respectful practices) certification since the 2017 vintage, LOUDENNE is pushing forward with its environmentally friendly approach with Les Jardins, a range of certified organic wines, created in partnership with wine producers from the Bordeaux region.

Following the specifications for organic wines, showing the utmost respect to nature, and using clear and honest methods when it comes to the winemaking process, with Les Jardins, LOUDENNE offers wines expressing the characteristics qualities of the varietals and terroir of Bordeaux.

Les Jardins is a homage to a festival of nature. Its roots are in the green paths of the Château's garden, witness to the glamor of garden parties and other luxurious receptions of the past.

To convey this spirit, LOUDENNE partnered with artist Bertrand de Miollis, who created a painting and the labels for the range. The result takes you on a journey through the sweet-smelling roses on the garden paths of LOUDENNE.

## **TASTING NOTES**

- Eye: bright robe with pale vellow hues.
- Nose: citrus aromas typical of Sauvignon varietal.
- Palate: lively revealing lemon and grapefruit flavors.

A wine to serve as an aperitif or with a mixed salads during meals on the terrace. Pairs well with oysters.

**SOIL**: Clay-limestone VARIETALS: Sauvignon Blanc mainly associated with a small part of Sémillon

LES JARDINS

VIN BIOLOGIQUE

WINEMAKING PROCESS: Pellicular maceration. After racking, the alcoholic fermentation takes place on fine lees.