

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: an evocative light and bright pale pink.
- Nose: aromas of fresh fruit complemented by amylic and candy notes.
- Palate: lively, with raspberry and cherry flavors. Very pleasant and typical tangy taste of candy.

PAIRING

The perfect wine for your aperitif. It will also pair well with white meats, barbecues or a salad. This festive wine is the perfect choice for your summer evenings.

SOIL: Clay-limestone **VARIETALS**: Cabernet Franc mainly associated with a small part of Cabernet Sauvignon

LES JARDINS

WINEMAKING PROCESS: Blending of wines produced by direct pressing of the grapes with pellicular maceration in the press and seeded saignées from the vat just after vatting. Tank fermentation in tank with aromatic yeasts.

