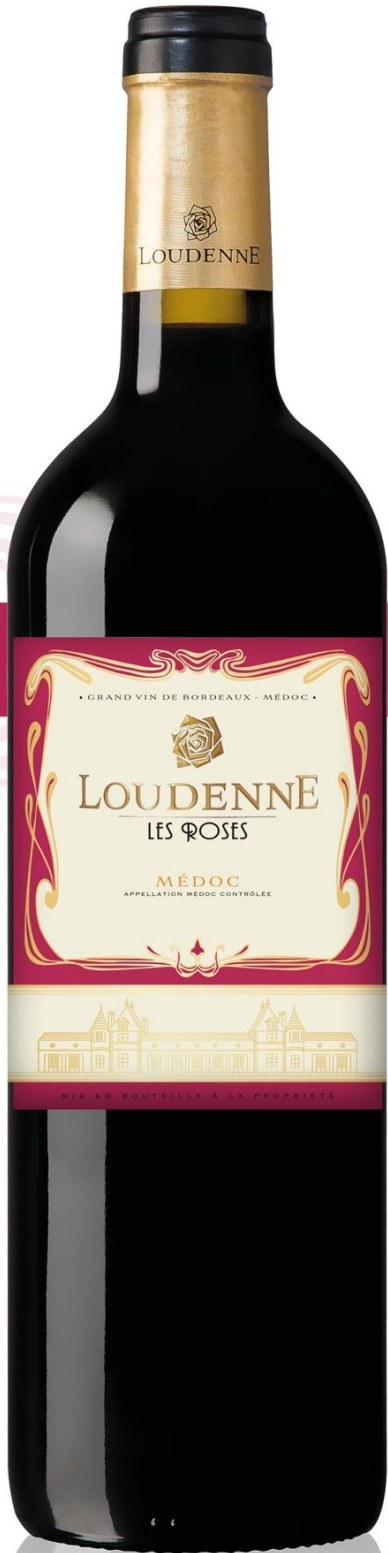# LOUDENNE

LES ROSES

MEDOC
2016

Les Roses de Loudenne Cuvée has been named in tribute to its famous "pink château" ("château rose" in French) dating from the XVIIth century as well as to its renowned rose garden. This wine is produced from a group of plots, forming one block, located in Saint-Christoly du Médoc, on the vicinity of the Gironde estuary and nearby Loudenne. Grown and vinified by Loudenne's team, Les Roses is a gourmet and enjoyable wine.

Tasting comments

Deep ruby red color.
Fruity on the nose, with strawberry notes. Good intensity in flavors.
Nice attack on the palate. A supple development with fruit and finesse as well as some wood notes.
Smooth and refined finish.
A well-balanced wine.

March 2018

Terroir and vineyard:
Terroir: clay and limestone with many gravels and limestone blocks on a limestone sub-soil.
Vineyard: 14.5 ha (36 acres) in one block – average 17 y.o.
Density 6 700 plants / hectare
48% Merlot – 47% Cabernet Sauvignon – 5% Cabernet Franc

2016 weather conditions:
A rainy spring generating water reserve in the soil that was followed by an exceptionally dry and warm summer with cool nights favorable to produce small grapes with thick skins. Mid-september, a heavy rain allowed the vines not to suffer from the drought that was followed by a dry period during the harvest time. All grapes were harvested at perfect ripeness. As a consequence, the wines are colorful, fruity and powerful with a good balance thanks to a good level of acidity.

Vinification:
Sorting and vibrating table on reception.
Transfer by gravity in the vats.
Vinification in Château Loudenne wine cellar.
Thermo-regulated stainless steel and concrete vats.
Small Bucher vertical press. Strict selection of press wines.
Oenologist advisor: Athanase Fakorellis

Ageing:
For one part, for six months in French oak Bordeaux barrels.
For the other part, in vats to preserve the fruit flavors.

Volume and blend:
65 000 bottles
65 % Merlot
35% Cabernet Sauvignon

Analysis:
Alcohol content: 13 % vol.
pH: 3.45