



LOUDENNE

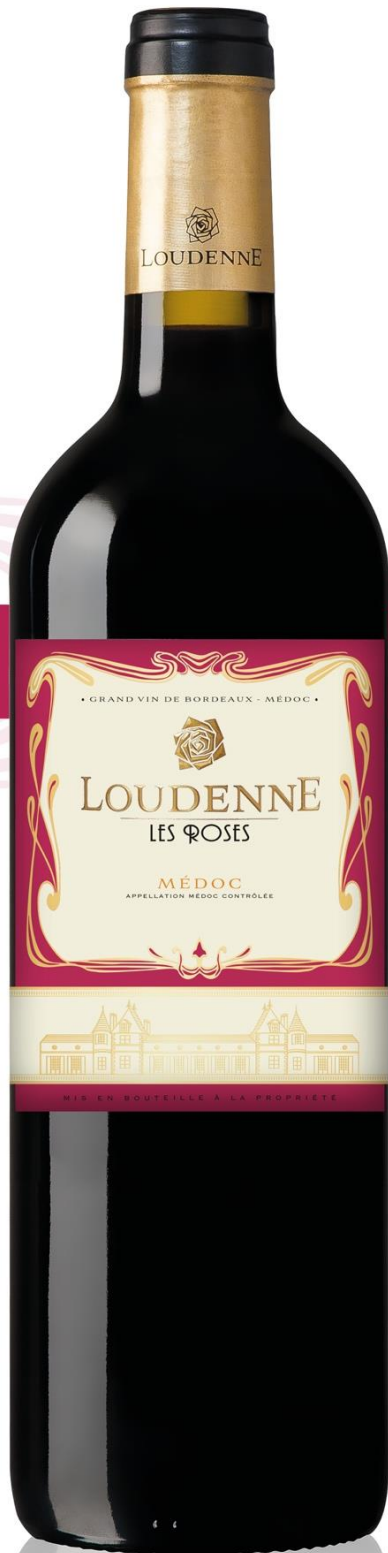


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LES ROSES

MÉDOC
2017



Les Roses de Loudenne Cuvée has been named in tribute to its famous “pink chateau” (“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.

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

2017 weather conditions:

The budburst was early and was marked by a frost that hit the Bordeaux vineyards on April 26th. Les Roses vineyard, thanks to its vicinity with the Gironde estuary, has been fully protected from the frost. With the exception, at the end of June, of a heat wave that slowed down the ripening process, July and August with a cooler and sunny weather, were favorable. The rain at the beginning of September didn’t alter the quality of the grapes, the clay absorbing only a small part of the water and releasing it hardly to the vines. The harvest started mid-September and ended early October with only one day of rain during the period, allowing to pick sound grapes that reached complete maturity.

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 oak notes. Smooth and refined finish. A well-balanced wine.

March 2018

Harvest:

From September 19th until October 5th.

Sorting and vibrating table on reception.

Transfer by gravity in the vats.

Vinification:

Oenologist advisor: Athanase Fakorellis

In Château Loudenne wine cellar.

Thermo-regulated stainless steel and concrete vats.

Small Bucher vertical press. Strict selection of press wines.

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:

75 000 bottles

48% Cabernet Sauvignon – 48% Merlot – 4% Cabernet Franc

Analysis:

Alcohol content: 13 % vol.

pH: 3.64