



LOUDENNE

LE CHÂTEAU

Primeur 2022

BIO - ORGANIC

« ALL THE BEST MEDOC VINEYARDS
LOOK ONTO THE RIVER »

As all the best Grands Crus from the Medoc 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: 37 ha (91 acres) – average 38 y.o.
Density: 7 000 plants / hectare.
54 % Merlot - 43 % Cabernet Sauvignon – 3 % Cabernet Franc.

2022 weather conditions:

Another very good vintage characterized by higher temperatures and a water deficit compared to the average. Loudenne, thanks to its favorable microclimate, avoided the early April frost. Unfortunately, a big hailstorm on June 20 destroyed part of our crop. The fairly dry spring kept the mildew pressure low. The clay of the soil played its role as a water reservoir and helped to avoid negative water stress. The harvest was early with very good maturity. The difficulty was not to harvest too late to preserve a good acid balance as well as the typical red and black fruits flavors of our Médoc wines.

Harvest:

From September 14th until October 4th.
Plot selection. Hand picking in small crates.
Sorting table on reception.
Transfer by gravity in the vats.

Vinification:

50% integral vinification in 500-litre barrels and 50% in temperature-controlled stainless-steel vats.
Small Bucher vertical press. Strict selection of press wines.



ORGANIC & HEV CERTIFIED

A Château committed to
preserve its environment
since 2017

Œnologist:

Stéphane Derenoncourt
Athanasé Fakorellis
Stéphane Dief (Clos Manou)

Ageing:

50% in 500 liters new barrels and 50% in 225 liters one Y.O. Bordeaux barrels. French oak exclusively. Medium toast.
12 to 16 months in barrels.

Volume and blend:

35 000 bottles
60 % Merlot
40 % Cabernet Sauvignon

Analysis:

Alcohol content: 14 % vol.
pH : 3.7

Tasting comments

*Cherry red color.
Powerful nose with aromas of red fruits (cherry) and black fruits (blackcurrant and blackberry).
On the palate the wine is very round, powerful and concentrated. The fruit aromas are expressive.
In the finish, the tannins are present but already well integrated. The aromas continue to express themselves for a long time in the mouth.*

Marsh 2023

