

## Château La Louvière Rouge

### **Description:**

Château La Louvière Rouge is a classic Pessac-Léognan from the Graves area of Bordeaux, made from Merlot and Cabernet Sauvignon. Deeply coloured, it combines blackcurrant, black cherry and plum with cedar, spice and subtle toasted notes from oak ageing. The palate is structured and full, with ripe tannins and a savoury edge that develops alongside the dark fruit. Matured in oak barrels for around 12–15 months, it has the concentration to age well but offers plenty to enjoy with hearty food.

### **Tasting notes:**

Blackcurrant, Black Cherry, Plum, Cedar, Toasted Oak, Spice, Firm Ripe Tannins

### **Allergens:**

Contains sulphites.

### **Dish Pairing:**

- Roast beef
- Rack of lamb
- Beef bourguignon
- Mature hard cheeses

### **Talking Point:**

Château La Louvière has a winemaking history stretching back more than 700 years, with vines first planted around 1310. The estate's present-day château was built in the late 18th century, and the property was bought by André Lurton in 1965. He set about restoring its reputation, and the château was listed as a historic monument in 1991. The red vineyards sit on deep gravel soils, which drain freely and are particularly well suited to Cabernet Sauvignon and Merlot.