

Château La Louvière Blanc

Description:

Château La Louvière Blanc is a dry white Pessac-Léognan made from 100% Sauvignon Blanc. It combines citrus and fresh white fruit with floral aromas and a subtle toasted character from fermentation and ageing in oak. The palate has both freshness and breadth, with ripe pear, peach and grapefruit balanced by lively acidity and a long, gently savoury finish. Aged for around ten months on its lees, with regular stirring, it has more texture and depth than a simple, crisp Sauvignon Blanc and can develop beautifully in bottle.

Tasting notes:

Grapefruit, Lemon, Pear, White Peach, White Flowers, Toasted Notes, Fresh Acidity

Allergens:

Contains sulphites.

Dish Pairing:

- Pan-fried scallops
- Roast chicken with creamy mushroom sauce
- Grilled sea bass
- Goat's cheese tart

Talking Point:

La Louvière's white wines have a long history. They were already prized by Canadian merchants in the 17th century, and a century later were being served at tables in Saint Petersburg. Today, the estate's white is made entirely from Sauvignon Blanc, rather than the more familiar Bordeaux blend of Sauvignon Blanc and Sémillon. Fermentation and ageing in oak, followed by time on the lees, give it extra texture and complexity while retaining the grape's citrus character.