

LOUMELAT BORDEAUX

BORDEAUX 2017

HISTORY

- Vineyard dating back from 1778
- Located in Générac, in the heart of Côtes de Blaye
- Operated by the Mariochaud Family under Vignobles
- Lesgourgues technical assistance
- Sustainable agriculture

VINEYARD

- Age of the vines: 32 years in average
- Surface of the vineyard: 23 ha (60 acres)
- Sandy-clay soils on heavy limestone
- Double Guyot, 1,2 meters foliar surface
- Grass growing vineyard

GRAPES VARIETES

- 100% Sauvignon Blanc

WINE MAKING

- 6 hours cold pre-fermentation maceration
- Cold settling at 8 ° C
- Alcoholic fermentation at 18 ° C



TASTING NOTES

- Very pale yellow color with green highlights, very clear.
- Very aromatic nose: citrus (grapefruit, lemon) and white flowers typical of sauvignon blanc.
- Mouth very balanced between liveliness, fatness and minerality. Nice freshness and good aromatic persistence.

FOOD PAIRING

- To enjoy as an aperitif at 10-12 ° C or to enjoy with seafood and grilled fish.

AWARDS :

- | | | |
|--------------|---|-------------------------------------|
| Vintage 2017 | Award of Excellence | AVGF, London 2018 |
| Vintage 2015 | Gold Medal | Concours Générale Agricole de Paris |
| Vintage 2012 | Prix de Vinalies Vinalies Nationales 2013 | |