

CHÂTEAU LOUMELAT

BORDEAUX 2021



HISTORY

- ❖ Vineyard dating back from 1778
- ❖ Located in G n rac, in the heart of C tes 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 VARIETIES

- ❖ 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
Vintage 2017
Vintage 2015

Award of Excellence
Bronze Medal
Gold Medal

AVGF London 2018
China Wine & Spirits Awards - Best Value
China Wine & Spirits Awards - Best Value