

# CHÂTEAU LOUDENNE

## Médoc cru bourgeois 2017

**\$32.25**

\* Suggested retail price

HVe3 HVe3  Organic

	Product code	102210
	Licensee price	\$29.27
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Bordeaux
	Appellation	Médoc
	Classification	Cru bourgeois
	Varietal(s)	Merlot 53 %
	Varietal(s)	Cabernet Sauvignon 47 %
	Alcohol percentage	13%
	Colour	Red
	Sugar	Dry
	Sugar content	2
	Closure type	Cork
	Aging vessel type	In Bordeaux barrels made exclusively of French oak, of which 33% is new. Medium toast
	Length of aging	Aged for 12 to 16 months
	À boire	Ready to drink, ageing potential

### ABOUT THIS WINERY

The estate: a place of life and elegance

Loudeune is also a beautiful 350-year long history. A prestigious past that owes much to two British merchants: Alfred and Walter Gilbey. In 1875, these two lovers of life and "beautiful things" decided to make the property their home port in France.

### TASTING NOTES

Beautiful deep cherry-red color. The nose reveals notes of red fruits, red pepper and blackberry, alongside a hint of blackcurrant and subtle dashes of violet, chocolate and woodiness. Its full-bodied palate is fruity, balanced, and fresh. The wine enjoys a nice long finish, with delicate tannins.

### PRODUCTION NOTES

In temperature-controlled stainless-steel or concrete tanks.  
Horizontal pressing. Separation and selection of press juice.

Oeno Selections  
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Malolactic fermentation in barrels.

SELECTIONS  
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LOUDENNE



- 91 Points -  
Wine Enthusiast

- 90 Points -  
Falstaff