

# Ch Louvie

## Saint Emilion Grand Cru

### THE FACTS



**COUNTRY:** France

**REGION:** Bordeaux

**APPELLATION:** Saint-Georges-Saint-Emilion

**CEPAGE:** 80% Merlot, 20% Cabernet Franc

**WINEMAKING:** Green harvest and leaf removals are followed by hand picking parcel by parcel. Sorting takes place in the vineyards and again at the cellar. Fermentation in thermo-regulated stainless steel vats, after which the wines are racked into barrel. Slow malolactic fermentation in barrel, 2-3 months. Aging takes place in barrel for 12-18 months, 25% new barrique.

**AGING:** 12-18 months in 25% new barrique

**ANNUAL PRODUCTION:** 12,000 bottles

### THE STORY

Situated in the district of Saint Laurent des Combes on a beautiful soil of slopes and plateau, the estate belongs to Mr Christian Veyry, also owner of Chateau Veyry in Cotes de Castillon. A winegrower's son, he is a talented wine-maker and consultant-oenologist. He collaborated with Michel Rolland and is now consultant for many famous châteaux of Bordeaux and Cahors.

### THE ADJECTIVES

**OVERALL:** Well-balanced & Stylish

**AROMAS / FLAVORS:** Black currant, cassis, mocha, berries, plum

**MOUTHFEEL:** Smooth & Lush

### THE SELLING POINTS

Elegant example of Saint Emilion Grand Cru

**SUSTAINABILITY:** Organic In Practice

**PAIRINGS:** Roasted game served with wild rice and stuffing, prime rib steak

