

La Louisonne 2023



Terroir

A plot located in the lieu-dit "La Louisonne," planted in the mid-1980s to early 1990s on clay-limestone soils.

Vines

Grape variety: Sauvignon Blanc
Planting density: 8,200 vines per hectare

Cultural practices

Grassing between the rows
Guyot-Poussard pruning
Organic amendments since 1989, in compliance with organic certification standards
Hand harvesting

Vintage

After a wet winter, an early spring arrives with milder weather. Thanks to seasonal temperatures, budburst takes place in mid-April. By the end of April, temperatures rise and the rain sets in, forcing extra efforts to protect the vineyard.

Flowering goes very well under favorable conditions, then the return of rain in mid-June raises concerns about disease, but also brings a spectacular swelling of the grape clusters, already revealing a promising yield potential. The vines remain in perfect health throughout the ripening phase and during the harvest, allowing optimal maturity to be achieved. The grapes now display aromas of exceptional purity.

Vinification

Hand-harvested on September 15.

Direct pressing of whole clusters.

Cold settling for about 48 hours.

Vinification and ageing: $\frac{2}{3}$ in amphora and $\frac{1}{3}$ in temperature-controlled stainless steel tanks.

Aged on lees for 10 months.

Racking and blending in July 2024.

Further ageing on fine lees for another 10 months.

Filtration and bottling in May 2025.

Tasting notes

 Golden yellow.



On opening, the nose is discreet, then the aromatic expression gradually unfolds with aeration. It first reveals a marked minerality, with nuances reminiscent of pottery and sandstone, before giving way to fruity notes of vineyard peach and quince paste. Hints of licorice pleasantly complement the bouquet.



The palate is characterized by richness, power, and weight, yet balanced by finesse. The aromatic profile confirms the nose, combining minerality with fruit. The texture is ample and fresh, leading to a saline finish with fine, appetizing bitterness.



Serving temperature: 10 to 12°C

Food pairing: Pike and beurre blanc, Bresse chicken and cream, pan-seared foie gras and mandarins.

Ageing potential: 10 to 12 years