

CHATEAU LOUPIAC-GAUDIET

Loupiac



PRESENTATION

This sumptuous Château, bought by the family of Monsieur Ducau in 1920, acquired the Domaine de Gaudiet and became from that time the Château Loupiac-Gaudiet.

This property currently belongs to Marc Ducau in association with his nephew Daniel Sanfourche, who is in charge.

With a South-South-East situation, the vineyard benefits from exceptional sunshine. Its position on the banks of the Garonne provides the best possible conditions for the development of Botrytis cinerea (cryptogamic malady of the grape which develops thanks to the combination of sun plus morning humidity).

The result is a wine with a certain typicity of the appellation offering finesse, elegance and fruit.

TASTING

Beautiful yellow colour with gold tints. Particularly aromatic, the wine reveals sugared almond notes, dry grapes and curry. The attack is precise and develops into a midpalate rich and powerful.

Good length, fresh with accuracy and balance. Good ageing potential and ideal with poultry and spicy dishes.

TECHNICAL INFORMATION

Owner : Marc DUCAU and Daniel SANFOURCHE

Vineyard surface area : 24 hectares on a clay ey and chalky soil.

Geographical location of the vineyard : facing southward, on the hills that overhang the river Garonne.

Cultural methods : leaf removal, different parcels given individual attention, "Culture Raisonnée", control of yields (pruning and grassing).

Grape varieties : 90% Semillon, 10% Sauvignon.

Pruning : simple Guyot.

Density of planting : 5,000 vines per hectare.

Yield : 33 hl/ha (40 permitted by the AOC).

Average age of vineyard : 40 years.

Harvest: completely manual, with several passages in the vineyard to respect the purest tradition.

Winemaking : traditional with temperature control. Careful pressing with a pneumatic press (slow in order to minimise the risk of damage) slow fermentation to conserve aromas.

Maturation : on fine lees for a minimum of 12 months. Regular, delicate rackings in perfect hygienic conditions.