

CHÂTEAU
Couhins-Lurton

GRAND CRU CLASSÉ DE GRAVES



THE CHARACTERISTIC OF CHÂTEAU COUHINS-LURTON WHITE WINES, CRU CLASSÉ DE GRAVES, IS TO BE MADE FROM SAUVIGNON ONLY. VERY ELEGANTS, THEY REVEAL FRUITY AND FRESH WHEN THEY ARE YOUNG AND GAIN IN MINERAL COMPLEXITY AFTER A FEW YEARS IN BOTTLE. THEY AGE VERY WELL.

SURFACE	6.00 ha
SOIL	Gravel, sand and gravel, on a subsoil of limestone.
GRAFT STOCK	101.14 - 3309C - Riparia
PLANT FOOD	Traditional, limited impact
PLANT DENSITY	6,500 vines per hectare
WINE AVERAGE AGE	27 years old
GRAPE VARIETY	Sauvignon blanc
PRUNING TYPE	Double guyot with debudding
GRAPE HARVEST	By hand in several passes.
FERMENTATION	After pressing and settling, in oak barrels (30% new)
FERMENTATION TEMPERATURE	18 to 23°C
MALOLACTIC	No
WINE MATURING	For 10 months in oak barrels on full lees with bâtonnage.
WINE MONTAGE	Tartaric precipitation by cold treatment and bentonite.
MATURING POTENTIAL	Fully expressive between 3 and 10 years, can age 20 to 30 years.



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VINTAGE

2017

APPELLATION

Pessac-Léognan

HARVEST DATE

August 28, 2017

WEATHER

The 2017 vintage was one of the earliest on record. The growing season was marked by a dry winter and spring (46% less rainfall than usual), accompanied by temperatures 2°C above average (except for the frost in April). This dry summer weather was ideal for ripening the seeds until late August.

GRAPE BLEND

Sauvignon blanc 100%

OENOLOGIST CONSULTANT

Valérie LAVIGNE.

TASTING

COMMENT

APPAREANCE

Château Couhins-Lurton 2017 is a crystal clear, pale yellow colour with green highlights.

NOSE

The bouquet reveals a symphony of generous overtones, including white peach and tropical fruits (pineapple, passion fruit), enlivened with spicy nuances (white pepper).

MOUTH

Lively tension on the palate. This soft, round wine is very elegant with white fruit (peach and nectarine) and citrus (grapefruit) aromas. In addition to great length, this wine displays beautiful minerality, with hints of vanilla and oaky overtones. The slightly iodized finish gives a very pleasant aftertaste. Makes a lovely accompaniment to cod grilled with herbs, monkfish cooked in saffron sauce or goat's cheese.

CONSUMPTION PERIOD

2018 - 2036



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PRESS REVIEW

VINOUS

05.02.2018

NOTE : DE 88,00 À 90,00 / 100

JAMES SUCKLING

04.05.2018

NOTE : DE 92,00 À 93,00 / 100

THE WINE SPECTATOR

04.03.2018

NOTE : DE 91,00 À 94,00 / 100

COUHINS-LURTON WHITE 2017

The 2017 Couhins-Lurton Blanc has a lovely fresh, vibrant bouquet with notes of lemon zest, Granny Smith apples and a touch of grapefruit. The palate is well balanced, quite primal compared to its peers with grapefruit and lemon rind, gently unfolding towards the finish with a peppery finish [2020- 2030]. (*Neal Martin*) .

The sauvignon blanc character is popping out of the glass. Sliced lemons with green-apple character. Full-bodied, flavorful and long.

Very fresh, with verbena, tarragon and mâche notes streaking to the fore while lemon curd and white peach fruit catches up quickly. Really solid. (*James Molesworth*)
