

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	2004
APPELLATION	Pessac-Léognan
HARVEST DATE	-
WEATHER	The winter of 2004 was marked by below-average temperatures and a water déficit. Summer weather was quite variable, but was not very hot. Sunshine was good in july, but there were heavy showers in August. September was remarkably warm with plenty of sunshine and high night-time temperatures.
GRAPE BLEND	Sauvignon 100%
OENOLOGIST CONSULTANTS	Denis DUBOURDIEU (Professor at the Institut d'Oenologie de Bordeaux) and Valérie LAVIGNE.
TASTING	COMMENT
APPAREANCE	Gold with shiny green highlights.
NOSE	Powerful nose, refined and elegant.
MOUTH	Full palate, shows lovely freshness.
CONSUMPTION PERIOD	Drink today.



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PRESS REVIEW

LA REVUE DU VIN DE FRANCE

12.01.2013
NOTE : 15.00 / 20

GAULT ET MILLAU

EDITION 2008 04.01.2008
NOTE : 18 / 20

THE WINE SPECTATOR

03.01.2008

LA REVUE DU VIN DE FRANCE

09.01.2007
NOTE : 17.00 / 20

GUIDE HUBERT

04.27.2007

GILBERT ET GAILLARD

02.01.2007

GUIDE FLEURUS DES VINS 2007

02.01.2007
NOTE : 16.00 / 20

LE GUIDE HACHETTE

EDITION 2007 09.01.2006
NOTE : ★

DECANTER

09.01.2006
NOTE : ★★★★★

LA REVUE DU VIN DE FRANCE

09.01.2006
NOTE : ★★★

DECANTER

01.12.2006
NOTE : ★★★

COUHINS-LURTON WHITE 2004

The nose is very marked by its grape variety: 100% Sauvignon Blanc. Elegant, lemony and expressive on the palate, with good length. Vivacious finish with citrus notes. A wine that has withstood the passage of time well thanks to its fine fresh balance and refined acidity.

NOTE : 18 / 20

Mineral, sliced lemon and green apple aromas follow through to a full body, with lively acidity and a medium finish. A little short and waxy on the finish. Drink now.

After a year in bottle, the style has improved. Finesse, elegance, balance, pure lemony notes on the nose and palate. Harmonious, classy, good structure and length.

Expansive nose of ripe peach and pear, with smoky, mineral notes; attractive, fleshy palate, good body, savour and freshness.

Clear, pale yellow. Elegant nose, citrus and tropical fruits. Full palate, rich, aromatic, in the same range, heady and lingering. A fine vintage.

Powerful nose, refined and elegant. Full palate, shows lovely freshness.

Made from 100% Sauvignon, as demonstrated by its boxy nose. Fresh and lively, the palate is full of agreeable surprises, such as its full body, rich finish and aromas of citrus and pineapple.

Very pure and spicy Sauvignon nose, in the tradition of Léognan wines, plus with crystalline acidity and body too; needs ageing. From 2012.

Definitely bears its owner's hallmark. Sauvignon dominates the aromatic range over citrus notes. Noticeable oak.

Slightly reductive but classic Graves. Fine, broad flavous, nice lemony acidity, good semi-Sauvignon fruit, good length.
