

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.

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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

2005

APPELLATION

Pessac-Léognan

HARVEST DATE

August 31, 2005

WEATHER

The weather was ideal in 2005 and produced a superb vintage in Bordeaux. It was exceptionally dry for the region from winter to autumn. Sunshine was substantial starting in late spring. Summer temperatures were high, but there was nothing approaching a heat wave.

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

Explosive nose, fruit and citrus.

MOUTH

Floral notes on the palate with grapefruit and Granny Smith. This Cru Classé has immense purity and exceptional aromatic depth, drink now with seafood, fish or goat cheese. Decant before serving.

CONSUMPTION PERIOD

Drink today.



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PRESS REVIEW

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LA REVUE DU VIN DE FRANCE

09.01.2009  
NOTE : 16.00 / 20

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GAULT ET MILLAU

04.01.2008  
NOTE : 16.50 / 20

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BETTANE ET DESSEAUME

04.01.2008  
NOTE : 16.00 / 20

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THE WINE SPECTATOR

01.03.2008  
NOTE : 91.00 / 100

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LE GUIDE HACHETTE

09.01.2007  
NOTE : ★★★

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LA REVUE DU VIN DE FRANCE

02.01.2007  
NOTE : 16.00 / 20

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LA REVUE DU VIN DE FRANCE

06.01.2006  
NOTE : ★★★★★

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BETTANE ET DESSEAUME

06.01.2006  
NOTE : 8.50 / 10

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LE POINT

05.11.2006  
NOTE : 15.00 / 20

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DECANTER

05.01.2006  
NOTE : 17.50 / 20

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COUHINS-LURTON WHITE 2005

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GUIDE D'ACHAT DES CRUS - Ample and fruity.

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This 100% Sauvignon is lively and crisply fresh, making the 2005 vintage a wine to savour straightaway.

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GUIDE 2008 LES MEILLEURS VINS DE FRANCE - 2005 : fuller, upright palate.

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Aromas of lemon, lime and slate. Full-bodied and very lively, with bright acidity and a lemony, minerally aftertaste. Drink now.

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All the authentic charm of the 17th century château, renovated by André Lurton, is present in this wine, whose intensity and complex nose are simply captivating. Pure Sauvignon, it marries toasty aromas and citrus with pear and peach notes, echoed on the palate, where powerful fruit flavours meld with floral notes in a superb ensemble. Smooth and full-bodied, this 2005 shows delightful balance and freshness, and can as well be drunk young as laid down for five years or more. Perfect with seafood, hard cheeses and light meats.

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BEST FRENCH WINES 2007 - At the «primeur» stage, the 2005 is long, upright and shows good definition.

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Opulent, fruity, attractive oak, spirited finish.

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Textbook Sauvignon, long and upstanding, this Pessac shows exemplary definition and verticality.

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SPÉCIAL PRIMEURS 2005 - Floral and boxwood nose, lively and fresh on palate, still gaseous, good flavors of granny apples and pear, well-presented, pleasant, and refreshing. O = 2008 - G = 10 years. (*Jacques Dupont*)

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Fine, piercing lemony-citrus aroma. Palate soft and full with acidity offering freshness and length. Drink 2008-2020.

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