

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

2006

APPELLATION

Pessac-Léognan

HARVEST DATE

August 30, 2006.

WEATHER

Although the first quarter of 2006 was cold and wet (precipitation in March was 3 to 4 times greater than average), this was above all a hot year – in fact, the second hottest since 1950. There was a brief period of extreme heat in July, but the month of September was very mild and dry.

GRAPE BLEND

Sauvignon 100%

OENOLOGIST CONSULTANTS

Denis DUBOURDIEU (Professor at the Institut d'Oenologie de Bordeaux) and Valérie LAVIGNE.

TASTING

COMMENT

APPAREANCE

Bright gold.

NOSE

The fresh citrus (lemon and grapefruit) notes show the delicateness and finesse of Couhins-Lurton white 2006. After agitation, the perfectly integrated smoky and oaky notes become apparent but never over-shadow the fruit aromas.

MOUTH

On the palate, there is an impressive density and softness. It is clear that the 2006 is a magnificent vintage. A broad range of aromas (passion fruit, grapefruit, etc) unveil on the palate and provide a long finish. This wine, still very young, will be in perfect harmony after benefiting from aging a couple of years in the bottle.

CONSUMPTION PERIOD

Drink today.



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PRESS REVIEW

THE WINE ADVOCATE

08.31.2017
NOTE : 90.00 / 100

COUHINS-LURTON WHITE 2006

Tasted at the André Lurton tasting in London. The 2006 Couhins-Lurton Blanc has a pretty apple blossom and honeysuckle-tinged bouquet that opens nicely in the glass (far better than the 2005, incidentally). The palate is clean and fresh with a waxy textured-opening, subtle tropical tones with white peach and apricot, leading to a refined finish that feels long and tender. This comes highly recommended. Tasted June 2017. (*Neal Martin*)

BETTANE ET DESSEAUVE

01.15.2011
NOTE : 15.00 / 20

2006 : fresh and elegant.

LA REVUE DU VIN DE FRANCE

09.01.2009
NOTE : 17.00 / 20

Ripe fruit nose, with flinty citrus notes, clean palate, tasty, melting and lively. Agreeable.

TASTED

06.30.2009
NOTE : 17.00 / 20

Pure and very intense nose, some grassy notes, citrus and some nutty flavours, slightly more structure on the palate, very fresh and zesty, medium to long finish, distinct and pure. (*Andreas Larsson*)

GUIDE HUBERT

05.30.2009

Pale gold, elegant fruity, smoky nose, attractive minerality and oaky notes ; elegant, tasty, lovely velvety texture, fruit, freshness and structure, elegant through and through.

BETTANE ET DESSEAUVE

04.01.2008
NOTE : 15.50 / 20

A textbook example of crystalline Sauvignon, Couhins Lurton is a fascinating Bordeaux quite different from the plethora of over-oaked, almost sickly, caricatures of the genre which clutter up the most ambitious sector of the local production. Couhins possesses an ethereal elegance and delicacy which elevate the natural fruitiness of the varietal to new heights. Young, the wine can appear more expressive of its grape than its terroir. With age, however, it often grows astonishingly complex. 2006: Fresh and elegant.

LA REVUE DU VIN DE FRANCE

05.25.2007
NOTE : FROM 14.00 TO 15.00 / 20

Primeur : Superb, classy nose, elegant, fruity, spicy, mineral, generous palate, opulent, fresh, persistent.

DECANTER

05.04.2007

Intense, pure sauvignon (100%) with very crisp acidity. Good fruit expression, relatively lean style. 2010 - 22.