

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	2007
APPELLATION	Pessac-Léognan
HARVEST DATE	-
WEATHER	Although the first half of the year was exceptionally hot, temperatures were lower than seasonal averages starting in July. In fact, this was the coolest summer since 1989. Summer sunshine was slightly less than usual. A drought set in at the beginning of September.
GRAPE BLEND	Sauvignon 100%
OENOLOGIST CONSULTANTS	Denis DUBOURDIEU (Professor at the Institut d'Oenologie de Bordeaux) and Valérie LAVIGNE.
TASTING	COMMENT
APPAREANCE	Pale yellow, brilliant, silvery highlights.
NOSE	Dominant fruit character, complex nose, floral (acacia blossom) and mineral notes. A subtle toasty, oaky touch rounds off the palate.
MOUTH	Lively upfront, fresh, continues floral and fruity, with passionfruit, lemon, grapefruit and citronella. Remarkable persistence. Promises an intense sensory experience. Drink between 2009 and 2019, serve with fillet of John Dory with thyme, dorado with fennel, or sole fritters with parmesan.
CONSUMPTION PERIOD	2013 - 2017



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PRESS REVIEW

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COUHINS-LURTON WHITE 2007

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BETTANE ET DESSEAUVE

01.15.2011  
NOTE : 15.50 / 20

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The 2007 seduced by its notes of white fruits and its easily digestible side.

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GAULT ET MILLAU

01.15.2011  
NOTE : 17.00 / 20

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NOTE : 17.00 / 20

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TOM CAVANNAN'S WINE PAGES

01.09.2010  
NOTE : 92.00 / 100

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An all-sauvignon blanc cuvée, with beautifully mealy, refined notes of almond and lemon, with hints of flowers and wax. On the palate the fruit is intense and vital, the core of lemony acidity and firm, crunchy apple bite playing against discreet, well-handled oak.

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DECANTER

07.01.2010  
NOTE : 17.00 / 20

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An all-Sauvignon blanc cuvee, with mealy, refined notes of almond and lemon, and hints of flowers and wax. Intense palate, with the acidity and crunchy apple playing against discreet oak. 2010-2020.

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DECANTER

12.01.2009  
NOTE : 17.00 / 20

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White flowers and summer fruits. Some blended oak, totally dry, but flesh/fruit is there. From 2009.

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LA REVUE DU VIN DE FRANCE

09.01.2009  
NOTE : 15.50 / 20

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Well-crafted, elegant white, opulent, fresh, long and balanced, with lovely expressive fruit and attractive vanilla, smoky notes.

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CUISINE ET VINS

09.01.2009  
NOTE : 16.00 / 20

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2007 is definitely flattering to Graves wines, be they from the north or south, and particularly to André Lurton's Pessac-Léognan estates. This pure Sauvignon has all its usual elegance and characteristic vivacity, intensified by the vintage. The palate, though delicate, is nonetheless very persistent, the length is perfect, and the wine is guaranteed to age well.

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DECANTER

01.07.2009  
NOTE : ★★★★★

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White flowers and lifted, white summer fruits. Beautiful palate. Sauvignon dominates then a touch of blended oak. Totally dry, but flesh and fruit are there. Great purify. From 2009.

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THE WINE ENTHUSIAST

06.30.2009  
NOTE : 92.00 / 100

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A pure Sauvignon Blanc, unusual in Pessac-Leognan, which normally also includes Semillon. This is a purely fresh wine, but with a serious aging potential side to it. For now the white fruits, currants and pears are delicious with fresh structure and a touch of wood spice. Screwcap

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LA REVUE DU VIN DE FRANCE

06.01.2008  
NOTE : FROM 15.00 TO 16.00 / 20

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Great success.