

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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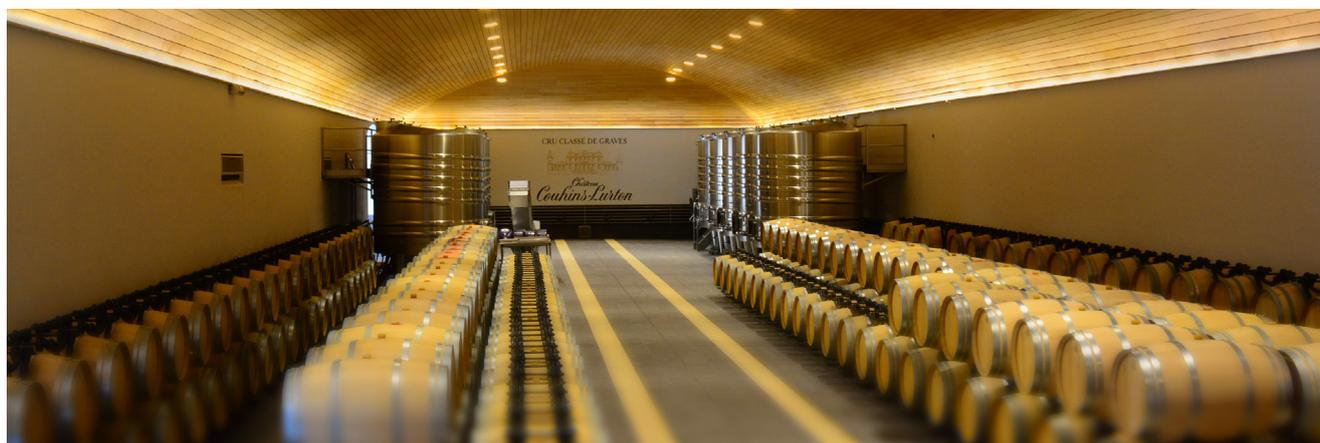


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VINTAGE	2008
APPELLATION	Pessac-Léognan
HARVEST DATE	September 10, 2008
WEATHER	The main features this year were humidity and cold. There were heavy rains in April and May (during the vegetative cycle) and a cool summer, especially in June and August. Warm, dry weather in September enhanced ripening.
GRAPE BLEND	Sauvignon 100%
OENOLOGIST CONSULTANTS	Denis DUBOURDIEU (Professor at the Institut d'Oenologie de Bordeaux) and Valérie LAVIGNE.
TASTING	COMMENT
APPAREANCE	Very light in color, the Couhins-Lurton White 2008 could almost be called pale, a sign of its extreme youth.
NOSE	This is echoed by the subtle, delicate nose, with classy, elegant mineral, box wood, fresh fruit and white flower notes. Tasted now, in early 2010, the wine's potential is apparent.
MOUTH	The palate has the same elegance, where highly complex flavors of tropical fruit and citrus, notably grapefruit, blend with flinty notes in a classical harmonious ensemble. The finish is long and covers a vast aromatic spectrum, sign of an exceptional bottle. Best after 2012/2013 for memorable occasions, will keep for decades.
CONSUMPTION PERIOD	2013 - 2018



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PRESS REVIEW

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LA REVUE DU VIN DE FRANCE

11.25.2017  
NOTE : 16.50 / 20

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THE WINE ENTHUSIAST

01.04.2011  
NOTE : 91.00 / 100

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GAULT ET MILLAU

01.15.2011  
NOTE : 16.00 / 20

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LE GUIDE HACHETTE

2011 ÉDITION  
09.02.2010  
NOTE : ★★

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BETTANE ET DESSEAUVE

09.01.2010  
NOTE : 16.00 / 20

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VINUM

06.30.2009  
NOTE : 16.00 / 20

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LE POINT

05.15.2009  
NOTE : FROM 16.50 TO 17.00 / 20

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COUHINS-LURTON WHITE 2008

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Rather elegant nose just starting to show some age, with a suggestion of resin, and even pine needles. More slender than full-bodied, with an aftertaste of citrus zest. This estate focuses on finesse, without at all detracting from a long finish and strong personality.

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A tight wine, showing racy fruit and an herbal character. Its acidity shoots through the orange zest and grapefruit flavors, leaving a wine that is bright, tangy and ready to drink.

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An elegant Pessac white with depth, balance and finesse. The nose is bursting with fruit and floral aromas with some delicate oak. The palate is fresh, ample and intense.

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♥ **COUP DE CŒUR** - This edition, most of our «Coups de Cœur» (favourites) are white wines, given that for the reds we were looking at the tricky 2007s... But weather doesn't explain everything. Here, the ultra-modern cellars, reached via a magnificent reception room, are a testimony to the owner's determination to restore the chateau to its former glory – starting with a commitment to craft wines of impeccable quality. This vintage is a definite success. Showing crystalline purity, this 2008 has power and aromatic elegance. Upfront, the nose is broom, box, elderberry, violet and white peach, enriched after agitation with lemony notes and a hint of grapefruit zest. This is echoed on the palate, lively and meltingly juicy from the Sauvignon, the oak stepping back to let the fruit have the limelight. A long, very distinguished finish showcases some wonderfully crisp fruit.

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LE GRAND GUIDE DES VINS DE FRANCE 2011 - Very pale colour. Spicy, vibrant, saline and very concentrated nose. Despite an overall impression of crispness and tension, the acidity is still underlying and augurs well for ageing potential. 2013-2020.

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A lovely pure Sauvignon nose with fresh grassy and floral notes with flinty overlay, amazing acidity on the palate, lively and almost aggressive but with excellent aromatic persistence. Interesting, unusual, needs long aging. 2016-2026.

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Floral, sugary, soft palate, elegant, very fresh, good acidity, charming and deep, lingering white peach finish. Very pure. 2010/10 years. (*Jacques Dupont*)

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