

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

2009

APPELLATION

Pessac-Léognan

HARVEST DATE

September 1, 2009

WEATHER

While January and February were colder than average, 2009 was nevertheless a warm year (one of the warmest in a century). There was a great deal of sunshine and a remarkable drought during the summer months.

GRAPE BLEND

Sauvignon 100%

OENOLOGIST CONSULTANTS

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

TASTING

COMMENT

APPAREANCE

Couhins-Lurton White 2009 is a finely-crafted wine that is pale green in color and it is already showing some of its mettle.

NOSE

With an intense, complex nose of tropical fruits, pineapple, mango mingling with lemon. With agitation come haunting vanilla and light toasty notes.

MOUTH

The palate is rich and full, mouthwateringly fruity and floral, with delicate, melting oak already perfectly blended-in. The finish shows the terroir's signature flinty character, sign of a promising future. Both concentrated and elegant, this is a wine to serve with poultry or baked fish, or to accompany the cheese platter.

CONSUMPTION PERIOD

2013 - 2019



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PRESS REVIEW

JEAN-MARC QUARIN

01.10.2014
NOTE : 16.00 / 20

LA REVUE DU VIN DE FRANCE

09.01.2013
NOTE : 16.00 / 20

GAULT ET MILLAU

09.01.2013
NOTE : 16.00 / 20

THE WINE ENTHUSIAST

01.09.2012
NOTE : 90.00 / 100

LE GUIDE HACHETTE

2012 ÉDITION
06.01.2011
NOTE : ★

BETTANE ET DESSEAUVE

01.15.2011
NOTE : 16.00 / 20

DECANTER

06.30.2010
NOTE : 17.00 / 20

LA REVUE DU VIN DE FRANCE

04.15.2010
NOTE : FROM 15.50 TO 16.50 / 20

LE POINT

04.15.2010
NOTE : 15.50 / 20

COUHINS-LURTON WHITE 2009

Pale colour. Elegant, fruity, subtle, and vivacious nose with overtones of aniseed and pear. Superb. Full-bodied and rich on the middle palate. Very flavoursome and aromatic thereafter. Hints of white fruit and a touch of oak on the finish. Finely-crafted wine. Delicious and very elegant. 2012-2025

Delicate, mineral and tight.

WEB ONLY - This wine is extremely delectable and fruity, with elegant vanilla nuances thanks to barrel ageing as well as a silky texture and great length.

There is a farmyard quality to the aromas, but the wine itself shows a finely structured character that offers a linear, herbaceous view. The wine has considerable aging potential, bringing out an enticing citrus character.

After winning a «Coup de Coeur» last year for the 2008, this is a pure Sauvignon which, without reaching the heights achieved by its predecessor, still puts on a fine show. The nose is particularly fresh and impulsive, with mineral, honeysuckle and lemon notes. Balanced, rich and succulent, the palate has both depth and length.

Open, approachable, easy to drink, charming and yet still lively.

Fine, floral Sauvignon Blanc expression with gravelly. Graves complexity. Firmness will hold it. (2012-2016)

Great Success. Fans of delicate, subtle, easy-drinking wines, on your marks! Get set ! And don't go – this 2009 is right up your alley. Textbook Sauvignon Blanc: floral, mineral, subtly accentuated with 30% new oak. Good acidity (about 5 g)

White fruits, white pepper, crisp, lively palate, fresh, good acidity, long, good fruit, vivacious. Begin drinking in 2013. Can age for at least 8 years. (*Jacques Dupont*)