

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

2010

APPELLATION

Pessac-Léognan

HARVEST DATE

September 2, 2010

WEATHER

Winter was harsh (many days with frost) and spring rather chilly. There was a great deal of sunshine in 2010 and a long period of drought from 21 June to late September, which was favourable for ripening.

GRAPE BLEND

Sauvignon 100%

OENOLOGIST CONSULTANTS

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

TASTING

COMMENT

APPAREANCE

Crystalline with pale green highlights.

NOSE

100% Sauvignon, the nose is marked by characteristic lemon notes, along with grapefruit and white peach and some buttery, spicy tones from the oak aging round out the highly elegant ensemble.

MOUTH

The same fresh, clean aromas are echoed on the palate, which shows impressive finesse and vivaciousness. Some minerality after warming, but still a touch austere: resist the temptation to open now and wait three or four more years before serving with turbot or wild salmon, or ripe cheeses. (*January, 2012*)

CONSUMPTION PERIOD

2013 - 2020



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PRESS REVIEW

PANOS KAKAVIATOS

09.15.2015
NOTE : 92.00 / 100

LA REVUE DU VIN DE FRANCE

09.01.2013
NOTE : 15.00 / 20

THE WINE ENTHUSIAST

05.01.2013
NOTE : 91.00 / 100

THE WINE SPECTATOR

03.31.2013
NOTE : 90.00 / 100

JAMES SUCKLING

03.06.2013
NOTE : 91.00 / 100

LE GUIDE HACHETTE

2013 ÉDITION
09.01.2012
NOTE : ★

LE POINT

05.01.2011
NOTE : FROM 15.50 TO 16.00 / 20

BETTANE ET DESSEAUVE

05.01.2011
NOTE : 16.00 / 20

LA REVUE DU VIN DE FRANCE

04.28.2011
NOTE : FROM 15.50 TO 16.50 / 20

THE WINE SPECTATOR

04.12.2011
NOTE : FROM 89.00 TO 92.00 / 100

JANCISROBINSON.COM

04.12.2011
NOTE : 16.50 / 20

COUHINS-LURTON WHITE 2010

Reductive notes. Loads of energy, concentration. Coiled in body, too young, not, but an excellent bottle of wine! Red apple, citrus, extract and body. Substantial enough – almost – for a steak.

Fresh and invigorating.

Since this is 100% Sauvignon Blanc, it is intensely crisp, with grapefruit flavors and bright acidity that lead into a lemongrass aftertaste. It's clean and fresh, and is likely to mature quickly.

Offers flattering macadamia nut, white peach and heather notes allied to a fresh, pure, driving finish... (*James Molesworth*)

Beautiful nose with white peach, honeydew melon and mandarin. Great volume and density on the palate in this white wine with a good length and complexity of aromas. Juicy acidity. Drink from 2016.

This estate has already been awarded three Coups de Cœur for its white, the most recent for the 2008. Once again, its classified growth status is amply justified by this pure Sauvignon, redolent of Spring blossoms: hawthorn, mock orange and white peach, with a delightful lemony tang. Rich and long, the 2010 shows a crisp freshness that will make it the ideal aperitif, or with delicate seafood such as scallops or sole.

White fruit, lively palate, good aromas, both elegant and dense, good length, crisp, refreshing. Drink from 2010. Should last 10 years. (*Jacques Dupont*)

Superb nose, delicate, subtly fruity and floral, very soft, with sweet spicy notes. The palate is more lively, full, fruity, with pleasant lingering aromas and a delightfully lively finish. Balanced and elegant.

The wine is lively, almost bracing. Fresh upfront, the Sauvignon follows up with the whole aromatic gamut (box, citrus...) and not the slightest tartness. Needs time to reach its full expressive potential.

A juicy, up-front style with mouthwatering grapefruit, kiwifruit and straw flavors and a well-integrated salted butter note on the finish. (*James Molesworth*)

Lovely lift and tangy 'Sauvignon' green aromas (even though this is a 100% Sémillon property). Hard finish for the moment but real chew and substance and application. Drink 2016-2023. (*Jancis Robinson*)