

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

2011

APPELLATION

Pessac-Léognan

HARVEST DATE

August 22, 2011

WEATHER

Temperatures were much higher than average from February to June, with much less rainfall than usual. There were already signs of drought at the end of Spring.

GRAPE BLEND

Sauvignon 100%

OENOLOGIST CONSULTANTS

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

TASTING

COMMENT

APPAREANCE

Château Couhins-Lurton, a Graves great growth, owes much of its reputation to its fine white wine. The 2011 vintage is splendid, with a bright, brilliant, greenish-yellow hue.

NOSE

The bouquet has wonderful subtle aromas of white flowers (acacia) and citrus fruit (pink grapefruit).

MOUTH

This fresh, very complex wine has a fine long aftertaste. It needs another two or three years to achieve its full potential. The finish goes on and on with citrus and pineapple nuances. This wine is delicious with fish in a cream sauce or aged Comté cheese. However, there is no reason not to enjoy it all on its own !

CONSUMPTION PERIOD

2013 - 2021



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PRESS REVIEW

THE WINE ADVOCATE

08.31.2017
NOTE : 90.00 / 100

E.ROBERTPARKER.COM

05.01.2014

VINFORUM (SWEDEN)

03.01.2014
NOTE : ★★★★★

LE GUIDE HACHETTE

2014 ÉDITION
09.01.2013
NOTE : ★★

BETTANE ET DESSEAUVE

09.01.2013
NOTE : 17.00 / 20

GAULT ET MILLAU

01.09.2013
NOTE : 15.50 / 20

GILBERT ET GAILLARD

07.01.2012
NOTE : 91.00 / 100

THE WINE SPECTATOR

04.01.2012
NOTE : FROM 89.00 TO 92.00 / 100

JEAN-MARC QUARIN

04.01.2012
NOTE : 15.00 / 20

COUHINS-LURTON WHITE 2011

Tasted at the André Lurton tasting in London. The 2011 Couhins-Lurton Blanc seems a little closed on the nose compared to its peers, touches of white flower filtering through the citrus fruit but very reserved despite rigorous coaxing. The palate is much more promising with citrus peel, quite a lot of fresh ginger and impressive weight on the finish. Perhaps it is just a case of waiting, therefore afford this another three or four years in bottle so that those aromatics can find their voice. Tasted June 2017. (*Neal Martin*)

NOTE : 92.00 / 100

Oak fermented and very appealing white Pessac-Léognan with elements of citrus, minerals, iodine, green leaves and a hint of oak on the nose. Nicely mellow wine with creamy texture, nice acidity, distinct citrus character also in the mouth, great length and lightly tart and firm finish. Classified top-quality Pessac-Léognan, and potentially at level with the sublime 2001 vintage. Very long-lasting style. Try in 4-6 years.

Like Château Coucheroy, this estate belongs to André Lurton, the father of the Pessac-Léognan appellation. Once again, another of his white wines deserves its classification thanks to fine flavour from beginning to end. The bouquet is complex, elegant and reminiscent of spring flowers and white fruit. There is also a mineral component. The wine is round, rich and full-bodied on the palate, counter-balanced by just the right degree of freshness. Nothing is out of place with this patrician Sauvignon Blanc, which will be excellent with seafood.

Very beautiful delicate fruit and plenty of minerality, as well as subtle hints of spice. These qualities continue onto the palate. Full-bodied, dynamic and shows good grip, balance and superb freshness.

This 2011 is very successful and best enjoyed when it is young, fruity, and with an attractive tautness. The wine is mineral and full of citrus nuances on the palate, accompanied by softer flavours such as honey and honeysuckle. A very beautiful, charming, and well-focused wine with a long aftertaste.

Light yellow with greenish tints. Nose of lemon and grapefruit. Full mouthfeel, fairly fleshy attack, warm, powerful mid-palate extended by a touch of exuberance.

Nicely firm, with a lime zest note framing verbena, kiwifruit and green plum flavors. The lively bitter herb finish has excellent cut. (*James Molesworth*)

NOTE : 15.00 / 20
