

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

2012

APPELLATION

Pessac-Léognan

HARVEST DATE

Septembre 5, 2012

WEATHER

Spring was very trying, with considerable rainfall leading to fungal diseases of all sorts. This called for very close attention in the vines until the 14th of July, when the weather changed durably for the better.

GRAPE BLEND

Sauvignon 100%

OENOLOGIST CONSULTANTS

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

TASTING

COMMENT

APPAREANCE

Very pale colour with golden highlights.

NOSE

The 2012 vintage is very subtle at the moment, with a delicate bouquet of broom flowers and acacia blossoms. It is clearly marked by Sauvignon Blanc, the sole variety used to make this beautiful, very elegant wine. The nose is rather closed-in, but will undoubtedly open up to reveal its intrinsic complexity after a few months in bottle.

MOUTH

The wine proves to be quite elegant on the palate as well, with the cut and precision that is virtually inimitable in other countries around the world where the grapes grow too quickly. The flavours fill out beautifully on the palate, with surprising citrus nuances. The wine really has many of the aromas of fresh fruit. These will become more deep and subtle with age, with hints of brioche, butter, and warm stones typical of the appellation's greatest terroirs. It may even become quasi-immortal, because it is not rare to uncork a 30-year-old Couhins-Lurton that marries beautifully with fine food such as sole gratiné with old Comté cheese.

CONSUMPTION PERIOD

2013 - 2022



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PRESS REVIEW

THE WINE ADVOCATE

08.31.2017
NOTE : 91.00 / 100

COUHINS-LURTON WHITE 2012

Tasted at the André Lurton tasting in London. The 2012 Couhins-Lurton Blanc has quite a rich bouquet with yellow plum, hazelnut and a touch of white truffle in the background. The palate feels very harmonious with well-judged acidity, that nuttiness continuing from the nose into a finish endowed with plenty of weight and fruit concentration, a tang of marmalade on the finish. This has a bright future ahead. Tasted June 2017. *(Neal Martin)*

ROBERT PARKER

05.04.2015
NOTE : 90.00 / 100

Normally this wine is 100% Sauvignon Blanc. The 2012 is very crisp, with notes of figs, white currants and zesty citrus. It is medium-bodied, fresh, lively and dry, with great acidity and balance. Anticipated maturity: now-2025+. Drink : 2015-2025.

THE WINE SPECTATOR

10.01.2014
NOTE : 90.00 / 100

Lively, with thyme, chive and mâche notes, backed by core of zippy lemon pulp, grapefruit and kiwifruit flavors. Picks up fennel and straw accents through the finish. Should open up with moderate cellaring. Drink now through 2017. *(James Molesworth)*

THE WINE ENTHUSIAST

10.01.2014
NOTE : 91.00 / 100

This is a fruity wine, fresh and herbaceous. Bright crisp apples and citrus flavors are tightened by a steely texture that comes through strongly. It should develop and fill out, so drink from 2016.

LE GUIDE HACHETTE

2015 EDITION
09.01.2014
NOTE : ★

Perfectly limpid and attractive pale yellow colour with straw-coloured highlights. The appealingly complex bouquet features nuances of white flowers and ripe fruit with mineral and boxwood overtones. The wine starts out full-bodied on the palate, which shows volume, balance, richness, and freshness. 2016-2020 / Salmon in a puff pastry.

DECANTER.COM

07.05.2014
NOTE : 92.00 / 100

Elegant nose of white flowers, ripe apricot and a hint of jasmine. Good ripeness on the palate, which has a spicy edge. Fine, piercing acidity supports and cuts the ripe fruit and gives excellent length.

BETTANE ET DESSEAUVE

09.01.2013
NOTE : 16.00 / 20

Ripe, subtle fruit with spicy nuances and marked minerality. Rich and very vivacious on the palate with a long aftertaste. Deliciously invigorating.

GAULT ET MILLAU

05.17.2013
NOTE : 16.00 / 20

PRIMEURS - An array of citrus fruit provides mouth-watering pleasure thanks to wonderful crispness. A great wine to serve as an aperitif to friends. Explodes on the palate.

DECANTER

05.02.2013
NOTE : 17.00 / 20

Fine floral 100% Sauvignon Blanc, really classy well-made wine. Drink: 2013 - 2017. *(Taster: Steven Spurrier)*

JANCISROBINSON.COM

05.02.2013
NOTE : 16.00 / 20

Sweet start. Green, interesting fruit. Certainly much more interesting than the average Sauvignon Blanc. Tight but with potential. Drink 2016-2022.