

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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VINTAGE

2014

APPELLATION

Pessac-Léognan

HARVEST DATE

Septembre 3, 2014

WEATHER

Winter and spring were very mild, but the summer of 2014 did not live up to our expectations: it rained heavily in July, and August was much cooler than usual. However, starting in September, a miraculous Indian summer with high temperatures, was very favourable to ripening.

GRAPE BLEND

Sauvignon 100%

OENOLOGIST CONSULTANTS

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

TASTING

COMMENT

APPAREANCE

Pale yellow colour with delicate silver highlights.

NOSE

Citrus and pineapple overtones enhanced by a very attractive hint of vanilla. The bouquet goes on to reveal mineral nuances characteristic of Couhins-Lurton's clay and gravel soil.

MOUTH

Vivacious and rich on the palate with attractive freshness. Rather mineral aftertaste with a touch of lime. Ideally, it should be kept for a few years to reach its peak, at which time it will be delightful with fish, seafood, and cheeses.

CONSUMPTION PERIOD

2016 - 2030



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PRESS REVIEW

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THE WINE ADVOCATE

08.31.2017

NOTE : 90,00 / 100

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THE WINE ENTHUSIAST

04.01.2017

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ROBERT PARKER.COM

03.37.2017

NOTE : 90,00 / 100

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JAMES SUCKLING

02.13.2017

NOTE : 93,00 / 100

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LE GUIDE HACHETTE

2017 ÉDITION

09.13.2016

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LE POINT

05.21.2015

NOTE : 15,00 / 20

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LE FIGARO

05.02.2015

NOTE : 15,00 / 20

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JEAN-MARC QUARIN

05.01.2015

NOTE : 15,00 / 20

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DECANTER

04.14.2015

NOTE : 17,25 / 20

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TIM ATKIN MW

04.09.2015

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THE WINE SPECTATOR

03.30.2015

NOTE : FROM 88,00 TO 91,00 / 100

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COUHINS-LURTON WHITE 2014

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Tasted at the André Lurton tasting in London. The 2014 Couhins-Lurton Blanc has a fresh, beeswax and yellow flower-scented bouquet, a touch of yellow plum developing with time. The palate is fresh and crisp with impressive depth and a fine bead of acidity. There is a mixture here of white and yellow fruit and an almost sorbet-like freshness on the finish that is very tempting at this early stage, although it will surely age with style. Tasted June 2017. *(Neal Martin)*

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NOTE : 92,00 / 100

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The 2014 Couhins-Lurton Blanc has a similar bouquet to the one I encountered out of barrel, with plenty of citrus fruit mixed with yellow flowers. The palate is fresh and vibrant on the entry: citrus lemon mixed with orange rind and a touch of peach. I love the balance of this white Pessac-Léognan and the energy on the effervescent finish. It punches above my expectation and comes recommended. *(Neal Martin)*

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Green-apple and lemon aromas follow through to a full body. Lots of exotic fruit and vanilla character. Bright finish. Deliciously rich for the vintage. Drink now.

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Made entirely with Sauvignon Blanc, this resolutely classic 2014 has a fresh, beautifully elegant nose with subtle varietal notes of white flowers, citrus, and lychee underpinned by discreet oak. The citrus flavours extend into a fresh, vivacious aftertaste. The lively acidity promises good ageing potential.

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En Primeur 2014 - Lemon, white peach, and pineapple on the nose. Quite fresh and fruity on the palate with a citrus and white peach aftertaste. *(Jacques Dupont)*

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En Primeur 2014 - A Sauvignon Blanc wine with good concentration, but borderline underripe and showing some greenness. It will age well.

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Pale colour with green highlights. Fruity, vibrant nose. Hints of lemon. Vivacious, fruity, and tasty on the palate, showing lime overtones. Very tight structure but the acidity does not bite. Good length.

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The most ageworthy of the Lurton whites in this year, and the most strongly defined in terms of flavours - lovely fleshy nectarine and apricot, sweet-sour acidities giving persistency to the palate with a clean mineral edge. Highly successful if bracing white wine. Drink: 2015-2020. *(Jane Anson)*

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NOTE : 93,00 / 100

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Sel gris and lime zest notes give this zip and energy, while tarragon and chive elements add to the background. Not big, but offers a chiseled feel. *(James Molesworth)*

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