

PESSAC-LÉOGNAN

Even if Couhins-Lurton is only "Cru Classé" in white, André Lurton and his team make it a point to develop a very noble red wine. Château Couhins-Lurton red has a deep purple colour and an elegant bouquet : black fruits, cherry, tobacco, spices and smoke notes. The wine is ample, powerful and long.

SURFACE	16,00 hectares
Soil	Gravel.
Graft stock	101.14 - 3309C - Riparia
Plant food	Traditional, limited impact.
Plant density	8,500 vines per hectare.
Wine average age	25 years old
GRAPE VARIETY	Merlot / Cabernet Sauvignon.
Pruning type	Double guyot with debudding.
Grape harvest	By hand
FERMENTATION	In stainless-steel temperature controlled tanks with patented cap-breaking system.
Fermentation temperature	28 to 30°C
Malolactic	Yes
Wine maturing	For 12 months in oak barrels (40% new) with racking.
Wine montage	Eggwhites
MATURING POTENTIAL	Subject to vintage, expressive after 3 to 5 years, can age 10 to 15 years.



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PESSAC-LÉOGNAN

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2015		

VINTAGE

APPELLATION

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WEATHER

GRAPE BLEND

TASTING

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Pessac-Léognan

September 17, 2015

2015 was the third warmest year since 1900... Drought conditions, above-average monthly temperatures and sunshine (in the first half of the year), cool nights and hot weather in August accompanying véraison (colour change) were all ideal for the vines!

Merlot 60% / Cabernet Sauvignon 40%

Michel ROLLAND and Mickaël LAIZET

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The Château Couhins-Lurton 2015 displays a very dark, garnet colour, almost black.

The nose is beautifully complex with plenty of ripe fruit aromas (blackcurrant, morello cherry), as well as attractive toasty nuances.

This 2015 red Château Couhins-Lurton is absolutely charming and elegant. It is rich, heady, round, and full-bodied - a real treat for the taste buds. The tannin is well-integrated. Showing beautiful length, hints of vanilla, and slightly toasty overtones, this 2015 fulfils the promise of this great vintage, The tasting pleasure will be complete with roast poultry or other white meats.

CONSUMPTION PERIOD

2018 - 2030



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PRESS REVIEW

DECANTER 06.08.2018 NOTE : 92,00 / 100

JAMESSUCKLING.COM 02.03.2018 NOTE : 92.00 / 100

THE WINE SPECTATOR 01.31.2018 NOTE : 90.00 / 100

LE FIGARO - L'AVIS DU VIN 05.16.2016 NOTE : 16.00 / 20

LE POINT 04.26.2016 NOTE : 16.00 / 20

JANCISROBINSON.COM 04.22.2016 Note : 17.00 / 20

DECANTER 04.19.2016 NOTE : 91.00 / 100

THE WINE ENTHUSIAST 04.11.2016 NOTE : FROM 92.00 TO 94.00 / 100

THE WINE SPECTATOR 04.01.2016 NOTE : FROM 89.00 TO 92.00 / 100

JAMES SUCKLING 03.23.2016 NOTE : FROM 91.00 TO 92.00 / 100

COUHINS-LURTON RED 2015

TOP 30 BORDEAUX UNDER £30 - The fruit is extremely well measured here, majoring on intense blackberry notes layered with liquorice and dark chocolate. An excellent wine that will age well. Drink 2021-2032.

Another very polished and refined Pessac with chocolate, berry, stone and currant aromas and flavors. Full body, integrated tannins and a flavorful finish. Needs a couple years to come completely together but already so good. Drink in 2020. (*James Suckling*)

WEB ONLY - A juicy, rather forward style, featuring warm layers of plum sauce and crushed raspberry fruit lined with light tar and tobacco hints. The fruit wins out easily, showing a flash of cocoa through the finish. Best from 2019 through 2027. 2,500 cases made. (*James Molesworth*)

Fresh and well-structured, as usual. Relatively full-bodied and shows strong red fruit flavours, oak, and a good long aftertaste. 3-8 years. (*Bernard Burtschy*)

(Jacques Dupont)

Mid crimson. Scented, distinctly lifted. Very opulently polished. This tastes like a well-loved vintage car looks. Pure pleasure. Drink 2022 - 2034.

An estate only classified for its white yet is worth following for its reds also. Aged in 40% new oak for 12 months, this is a full and rich expression of black fruits finishes with ground coffee and charred oak. Drinking window : 2019 - 2032. (*Jane Anson*)

Barrel Sample. This is a wine that has already brought together some fine elements, with the dark fruits, rich tannins and concentrated structure. There is plenty of acidity at the end to give it freshness. (*Roger Voss*)

There's nice energy here, with dark plum and blackberry notes, lined with anise, black tea and warm fruitcake flavors. (*James Molesworth*)

A red with density and ripe fruit for the vintage with walnut, pomace and dark berry character. Full body, chewy tannins and a flavorful finish.

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