

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

2015

APPELLATION

Pessac-Léognan

HARVEST DATE

Septembre 2, 2015

WEATHER

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!

GRAPE BLEND

Sauvignon 100%

OENOLOGIST CONSULTANTS

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

TASTING

COMMENT

APPAREANCE

Brilliant, very attractive pale yellow colour.

NOSE

Very refined, delicate nose with citrus overtones as well as subtle aromas of spice and white flowers.

MOUTH

Starts out very fresh. Delicate on the palate as well, with great complexity, pleasant fruitiness (citrus, quince), and mineral notes. This 2015 has a very fine, balanced finish. The pure Sauvignon Blanc's elegance and finesse is revealed with fish, veal, and risotto...

CONSUMPTION PERIOD

2017 - 2025



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PRESS REVIEW

2018 LE GUIDE HACHETTE
08.31.2017
NOTE : ★★

COUHINS-LURTON WHITE 2015

This attractive 2015 is pale yellow, with a well-developed yet subtle bouquet, blending floral fragrances (orange and lemon blossom) with subtle spicy hints of nutmeg and vanilla. The palate is enchanting, thanks to its finesse, the lively freshness of the attack, a complex palette with fruity and mineral overtones, and a long, dynamic aftertaste. 2019 - 2022. Grilled swordfish

THE WINE ADVOCATE
08.31.2017
NOTE : 91,00 / 100

Tasted at the André Lurton tasting in London. The 2015 Couhins-Lurton Blanc was impressive from barrel and now in bottle it continues to perform at a high level. There is great concentration on the nose with scents of honeysuckle, white flowers, a touch of marmalade and quince. The palate is quite rounded on the entry although a rein is kept on the richness by the acidity. There are veins of orange pith and a touch of spice toward the long and persistent finish. This is very fine, quintessential dry white Bordeaux. Tasted June 2017. *(Neal Martin)*

LE FIGARO - L'AVIS DU VIN
05.16.2016
NOTE : 16,00 / 20

As always, Sauvignon Blanc rules majestically here, with lemony aromatics, considerable freshness, good structure, and decent concentration. The wine is currently dominated by varietal character and will only express its full potential in a few years. Seems much better than the somewhat green 2014. 3-8 years. *(Bernard Burtschy)*

MARKUS DEL MONEGO
04.27.2016
NOTE : 92,00 / 100

Bright yellow with green hue. Elegant but expressive nose, aroma reminiscent of grapefruit, lime-zest, ripe vineyard peaches, hints of mint and buxus in the background, discreet vanilla and mild spices. On the palate well balanced with elegant acidity and crisp fruit, elegant body and good length, fine minerality in the aftertaste. *(Markus del Monego / Best sommelier in the world 1998)*

LE POINT
04.26.2016
NOTE : 16,00 / 20

Jacques Dupont

THE WINE CELLAR INSIDER
04.23.2016
NOTE : 91,00 / 100

Fresh grapefruit, lemon peel and green apple, combining sweetness, crisp refreshing acidity and a stony, yellow citrus filled finish.

JANCISROBINSON.COM
04.22.2016
NOTE : 17,00 / 20

Smoky, almost reduced nose. Lots of life and transparency. Very much de nos jours! Already broachable but clearly set for a long life with a light touch.

DECANTER
04.19.2016
NOTE : 92,00 / 100

Apricot stones with fleshy nectarines and citrus zest – this pulls off a weighty yet restrained feel that could just do with the tiniest more grip on the finish to really take off. But still a very lovely full and persistent wine. Would be great with food. Drinking window : 2017 - 2025. *(Jane Anson)*

JAMES SUCKLING
03.23.2016
NOTE : FROM 91,00 TO 92,00 / 100

Pear drop and lemon rind aromas and flavors. Full body. Fruity and straightforward. Minerally undertone to this. Intense.