

CHÂTEAU
Couhins-Lurton

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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VINTAGE

2016

APPELLATION

Pessac-Léognan

HARVEST DATE

September 27, 2016

WEATHER

2016 was one of the finest vintages in the past 20 years. Winter was exceptionally wet and mild, and it rained a great deal in spring until June. However, the weather changed radically in mid-June, turning warm and quite dry, with cool nights. Ideal conditions for growing excellent wine grapes!

GRAPE BLEND

Merlot 85% / Cabernet Sauvignon 15%

OENOLOGIST CONSULTANTS

Michel ROLLAND and Mickaël LAIZET

TASTING

COMMENT

APPAREANCE

Its brilliant, deep colour is almost garnet-red.

NOSE

The bouquet is beautifully complex, with ripe, slightly jammy, black-berry fruit (black-berry, black plum) and toasty overtones. The bouquet is beautifully complex, with ripe, slightly jammy, black-berry fruit (blackberry, black plum) and toasty overtones.

MOUTH

On the palate, it is particularly attractive, elegant wine, offering an initial impression of softness, lovely length and remarkable concentration, as well as subtle balance... all indicative of its excellent ageing potential. It makes an ideal foil for roast duck with cranberries or pork tenderloin with mushrooms.

CONSUMPTION PERIOD

2019 - 2030



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PRESS REVIEW

JAMES SUCKLING

02.03.2019

NOTE : 91.00 / 100

COUHINS-LURTON RED 2016

Lots of herb and currant character on the nose and palate. Full body, round and soft tannins and a medium finish. A blend of merlot and cabernet sauvignon. Give it a few years to come together. Try after 2022.

THE WINE ADVOCATE

04.28.2017

NOTE : FROM 90.00 TO 92.00 / 100

The 2016 Couhins-Lurton has what you might describe as a sedate bouquet with blackberry, black olive and light smoky scents. It only gradually unfurls in the glass. The palate is medium-bodied with very supple tannin and well-judged acidity. This feels very harmonious and although the finish shows a little too much new oak, I suspect that this will mature into a really quite gorgeous Pessac-Léognan. *(Neal Martin)*

JANCISROBINSON.COM

04.25.2017

NOTE : 15.50 / 20

Thick and sweet and a bit over the top and unsophisticated. Scrawny tannins on the end. When to drink : 2020 – 2026.

THE WINE ENTHUSIAST

04.12.2017

NOTE : DE 94.00 TO 96.00 / 100

This wine is ripe, spicy and full of tannins. It is impressive, with nice complexity and a firm structure that suggest a great future. *(Roger Voss)*

DECANTER

04.03.2017

NOTE : 93.00 / 100

The 16ha jewel in André Lurton's Pessac-Léognan crown, Couhins-Lurton is on gravelly soils planted to 75% Merlot and 25% Cabernet Sauvignon. It carries itself extremely well, a lovely wine with tension and grace. Supremely elegant blackberry and damson fruits on the palate, this is sure to age beautifully and is still a reasonable price. 12 months in barrel with up to 75% new oak. Drinking Window 2025 – 2040. *(Jane Anson)*

JAMES SUCKLING

03.27.2017

NOTE : FROM 91.00 TO 92.00 / 100

Full and tannic now as it should be with blackberry, currant and wet-earth character. Impressive intensity.