

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.

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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

2005

APPELLATION

Pessac-Léognan

HARVEST DATE

September 12, 2005

WEATHER

The weather was ideal in 2005 and produced a superb vintage in Bordeaux. It was exceptionally dry for the region from winter to autumn. Sunshine was substantial starting in late spring. Summer temperatures were high, but there was nothing approaching a heat wave.

GRAPE BLEND

Merlot 77% / Cabernet Sauvignon 23%

TASTING

COMMENT

APPAREANCE

Intense, deep colour with purple nuances.

NOSE

A superb Pessac-Léognan made from Merlot and Cabernet Sauvignon. The wine is very aromatic, with smoky overtones and hints of forest floor and red fruit that blossom in the glass.

MOUTH

It displays all the hallmarks of this great vintage : superb balance, power and elegance. A beautiful, very classic and fine Bordeaux still showing some oak influence that will undoubtedly integrate over time. This wine is nevertheless charming to drink as of now.

CONSUMPTION PERIOD

2013 - 2020



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PRESS REVIEW

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ROBERT PARKER

06.30.2015

NOTE : 90.00 / 100

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COUHINS-LURTON RED 2005

Another property belonging to André Lurton, this relatively obscure estate in Pessac-Léognan has produced a dense purple wine with pure black cherry and blackcurrant fruit, lico-rice, medium to full body, sweet tannin and loads of spice and earth. This is a beauty and possibly the best Couhins-Lurton red I have ever tasted. Drink it over the next 10-15 years. A sleeper of the vintage. Drink: 2015 – 2030.

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THE 2013 WINE & BUSINESS CLUB GUIDE (ALAIN MARTY)

11.01.2012

NOTE : 16.00 / 20

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DECANTER

12.01.2009

NOTE : ★★★★★

HIGHLY RECOMMENDED - Spritely red fruit aromas. Freshness on the palate and firm but smooth tannins. From 2010.

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DECANTER

09.01.2008

SILVER MEDAL

Enveloping aromas of cassis and spice. Complex. Luscious, flowing, ripe but not heady with a long, toasty, fruity finish.

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LA REVUE DU VIN DE FRANCE

01.10.2007

NOTE : 16.00 / 20

Smoky, ample nose. Good, upright palate, the wine is flavourful and classy. Accomplished style, needs time to mellow.

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LA REVUE DU VIN DE FRANCE

02.01.2007

NOTE : 16.00 / 20

BEST FRENCH WINES 2007 - The fruit of a fine vintage, «en primeur» the 2005 was showing dense and elegant, with good length.

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BETTANE ET DESSEAUVE

06.01.2006

NOTE : 7.50 / 10

CARNETS DÉGUSTATION - Dense, full and long.

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LE POINT

05.11.2006

NOTE : 15.50 / 20

Attractive floral nose with hints of crushed cherry. Velvety palate; open, rich tannins. Succulent and delicate. O = 2010 - G = 15 years. (*Jacques Dupont*)

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THE WINE SPECTATOR

05.01.2006

NOTE : FROM 89.00 TO 91.00 / 100

This is very, very silky with gorgeous tannins and delicious fruit. Full balanced and inviting. Wonderfully crafted. On the higher end of this score range. (*James Suckling*)

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THE WINE ADVOCATE

05.01.2006

NOTE : FROM 88.00 TO 90.00 / 10

I have always adored this small estate's 100% sauvignon blanc, and their relatively new red wine cuvée has been terrific. A potential sleeper of the vintage. It offers sumptuous aromas of sweet cherries and toasty barrique followed by a delicious, fleshy, supple-textured personality. It should calm down in the bottle and last for 10-15 years. (*Robert Parker*)