

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

2006

APPELLATION

Pessac-Léognan

HARVEST DATE

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WEATHER

Although the first quarter of 2006 was cold and wet (precipitation in March was 3 to 4 times greater than average), this was above all a hot year – in fact, the second hottest since 1950. There was a brief period of extreme heat in July, but the month of September was very mild and dry.

GRAPE BLEND

Merlot 77% / Cabernet Sauvignon 23%

TASTING

COMMENT

APPAREANCE

Very dark red, strong violet highlights.

NOSE

Intense empyreumatic aromas, smoky, toasty. Coffee, red fruit, berry notes including delicious cherry aromas.

MOUTH

The palate is powerful, highly concentrated, the tannins rich and very elegant. Empyreumatic finish once more, oaky, smoke, ripe fruit. Drink in 2 to 3 years time, will keep for at least 15. Perfect with tournedos steak, caramelized veal shank or a Garonne shad «lamprey à la Bordelaise style».

CONSUMPTION PERIOD

2013 - 2021



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PRESS REVIEW

COUHINS-LURTON RED 2006

THE 2013 WINE & BUSINESS CLUB GUIDE (ALAIN MARTY)

11.01.2012

NOTE : 15 / 20

BETTANE ET DESSEAUVE

01.15.2011

NOTE : 16.00 / 20

LA REVUE DU VIN DE FRANCE

09.01.2009

NOTE : 16.50 / 20

LE GUIDE HACHETTE

ÉDITION 2010 - 09.01.2009

NOTE : ★

GUIDE HUBERT

05.30.2009

NOTE : ★★★★★

BETTANE ET DESSEAUVE

04.01.2008

NOTE : 16.00 / 20

LE POINT

06.01.2007

LA REVUE DU VIN DE FRANCE

05.25.2007

NOTE : FROM 15.00 TO 16.00 / 20

GUIDE 2011 - Approachable and mouthwatering.

This Couhins-Lurton is balanced, pleasant to drink, well made, well matured, the nose is powerfully fruity and resinous, the palate succulent and balanced, fresh, classic.

Even though the vineyard is still quite young, only 15 years or so, this merlot-dominated blend is already full of personality. The jury was impressed by its intense, ripe strawberry nose with a hint of hazelnut. The palate still needs to mature, but the tannins are there to guarantee this wine's potential and ensure that it finds its balance.

Complex, intense nose, smoky, black fruits, blackcurrant and plum at peak ripeness, still strongly oaky, structured palate, solid and rich, with an imposing tannic framework, lots of fruit, this powerful Pessac-Léognan shows great potential.

The 2006 Red is a pleasant surprise: smooth, rich and elegant, in line with the seductive 2005.

Red fruit nose. Elegant and very round on the palate with marked oak at this stage. Peak : 2010. Drinking window : 10 years. (*Jacques Dupont*)

Primeurs - Superb nose of ripe fruit and stylish oak, elegant and complex; the palate is smooth, plump, velvety, fresh on the finish. Harmony exemplified.
