

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	2007
APPELLATION	Pessac-Léognan
HARVEST DATE	September 26, 2007
WEATHER	2007 was cool and wet from May to August, and not particularly conducive to ripening for the red wine varieties. A beautiful month of September – warm and relatively dry – meant that the grapes could be picked over a long period at perfect ripeness.
GRAPE BLEND	Merlot 77% / Cabernet Sauvignon 23%
TASTING	COMMENT
APPAREANCE	Deep garnet-red with brick-coloured highlights.
NOSE	The bouquet is redolent of leather and roasted coffee beans, going on to reveal a smoky nuance with aeration.
MOUTH	Velvety on the palate with flavours reminiscent of very ripe strawberry and earth. Fine structure thanks to quality tannin. ( <i>Johanna Dayer - July 2013</i> )
CONSUMPTION PERIOD	2013 - 2022



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PRESS REVIEW

COUHINS-LURTON RED 2007

THE 2013 WINE & BUSINESS CLUB GUIDE (ALAIN MARTY)

11.01.2012

NOTE : 16.50 / 20

GAULT ET MILLAU

01.15.2011

NOTE : 16.00 / 20

This Pessac red is already showing distinctive maturity: the nose has swathes of fruit, blackberry and cassis. The palette is fresh and elegant, with silky tannins and good length.

LE GUIDE HACHETTE

2011 EDITION - 09.02.2010

Known at the end of the 17th century as «Bourdieu de la Gravette», this vineyard, planted on fine sand and gravel soils, was due to be uprooted when André Lurton took it over, first as a tenant farmer in 1967, acquiring the title to the land in 1972. In 2007, the youthful vines, mostly Merlots, planted just fifteen years before, took a battering, but the winemaking team stepped up to the plate and have made a wine that is soft and ample, quite unlike the harsh summer that produced it. Fleshy, smooth and delicious, this vintage shows velvety tannins that will support cellaring until the oak has mellowed.

THE WINE ENTHUSIAST

04.01.2010

Dry, spicy wine, with some good dense tannins. There is some power here, the dark fruits hinting at sweetness, but this is followed by the high acidity typical of the vintage. It should all come together in a year to 18 months. (Roger Voss)

DECANTER

03.01.2010

NOTE : ★★★★★

Oak still very present on the nose along with fresh, classic blackcurrant fruit. The palate is well balanced and elegant, wrapped up in firm tannins, some minerality and nice peppery characters on the finish. Approachable now but the oak will soften up with time. Great value. From 2012.

LA REVUE DU VIN DE FRANCE

05.02.2010

NOTE : ★★

Attractive floral nose. The palate is elegant, harmonious, pleasingly discreet. 2014-2019.

VINUM

06.30.2009

NOTE : 15.50 / 20

LA REVUE DU VIN DE FRANCE

05.15.2009

NOTE : FROM 15.00 TO 16.00 / 20

Melting nose of black fruits, cloves and spice. On the palate, Couhins-Lurton is clean, powerful, with good fruit and tannins which should mellow. Good potential.