

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

2008

APPELLATION

Pessac-Léognan

HARVEST DATE

September 20, 2008

WEATHER

The main features this year were humidity and cold. There were heavy rains in April and May (during the vegetative cycle) and a cool summer, especially in June and August. Warm, dry weather in September enhanced ripening.

GRAPE BLEND

Merlot 77% / Cabernet Sauvignon 23%

TASTING

COMMENT

APPAREANCE

The Château Couhins-Lurton Red 2008 shows surprisingly intense violet highlights.

NOSE

Upfront, the nose is blackberry and currant, quickly developing signature toasty, smoky notes, and impressive ripe fruit.

MOUTH

The palate is supple, thanks to the dominant Merlot in the blend, rich and showing good concentration yet very modern in style, with silky, elegant, classy tannins without a hint of aggressiveness, supported and balanced by the freshness of the 23% Cabernet Sauvignon. Licorice, tobacco and chocolate underpin a long finish. A sensual wine which will continue to develop over the next five years.

CONSUMPTION PERIOD

2013 - 2023



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PRESS REVIEW

LE POINT

09.05.2013
NOTE : 16.00 / 20

COUHINS-LURTON RED 2008

Oak and black fruit on the palate. Fresh, straightforward, refined, fairly classy and not over-extracted. Can be enjoyed as of now.

THE 2013 WINE & BUSINESS CLUB GUIDE / ALAIN MARTY

11.01.2012
NOTE : 15.50 / 20

THE GREAT CLASSIFICATION OF BORDEAUX WINES 2008

10.01.2012

Deep ruby colour with a crimson halo. Superb expressive aromas of cedar wood, burnt coffee, graphite, star-anise, tobacco and dark chocolate. Very nice elegant taste of roasting coffee and cedar wood. Dense texture. A shame about the finish, metallic and slightly too short. Tasted in 2012.

GUIDE HUBERT

10.01.2011

Dense purple colour. Rich, powerful, complex nose of very ripe fruit, balanced oak, spicy notes and a pronounced mineral character. Palate powerful, succulent, balanced, well-crafted, tender fruit, good length and excellent balance.

DECANTER

07.19.2011
NOTE : ★★★

Of crispness and tension, the acidity is still underlying and augurs well for ageing potential.

THE WINE ENTHUSIAST

04.01.2011

Soft, very round, already approachable, the wine is flavored with spice, black berry flavors and sweet tannins. Juicy, ripe Merlot for medium-term aging.

LE GUIDE HACHETTE

05.02.2010
NOTE : ★★

VINUM

06.30.2009
NOTE : 15.50 / 20

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

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.