

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

2009

APPELLATION

Pessac-Léognan

HARVEST DATE

September 22, 2009

WEATHER

While January and February were colder than average, 2009 was nevertheless a warm year (one of the warmest in a century). There was a great deal of sunshine and a remarkable drought during the summer months.

GRAPE BLEND

Merlot 77% / Cabernet Sauvignon 23%

TASTING

COMMENT

APPAREANCE

Intense, black rimmed with violet.

NOSE

The nose is dominated by the fruit : the ripe black cherry and blackberry aromas are intense but delicately highlighted by mild tobacco and lightly roasted notes. Very skillful barrel aging allows the oak to blend perfectly as a counterpoint to the fruit.

MOUTH

Very smooth, appears fat and soft... The tannins are ripe, melting and remarkably dense. Often described as jammy, but there are also spices and mild tobacco in the mix. The finish is long and lingering, with fruit that coats the palate. Very promising, this is a wine to drink in two or three years with slow-cooked or roast meats. Delightful with confit. (*January, 2012*)

CONSUMPTION PERIOD

2013 - 2024



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PRESS REVIEW

IN VINO VERITAS

02.01.2014

COUHINS-LURTON RED 2009

Smoky nose with hints of vanilla and pepper followed by jam and wine sauce nuances, along with an exotic touch of cedar and a suggestion of candied orange peel. Beautiful, full-bodied, and unctuous yet ethereal on the palate from the very first to the finish, with a smooth texture like a linen sheet. Generous, with flavours of fresh fruit, stewed fruit, and meat sauce on the middle palate, going on to reveal more freshness on the aftertaste. Beautiful balance in this hot vintage, and the wine avoids any excess. Fine suitably long aftertaste. Complexity: 14+/20. Pleasure provided 17/20.

JEAN-MARC QUARIN

01.10.2014

NOTE : 15.75 / 20

Dark, lively color of average intensity. Superb nose of fruit and truffle, with a hint of caramel. Soft, silky, svelte, fruity, and tasty on the palate. Almost Burgundian in style. Really beautiful aftertaste with soft tannin. A wine that shines more for its flavours than its body. Unusual. 2016-2030.

ANTHONYROSEWINE.COM

02.23.2013

NOTE : 90.00 / 100

Good deep color, a tad rustic and smoky/oaky on the nose, attractive sweet cassis fruit middle with nice juicy fresh acidity and fairly robust firm tannins on the finish. Very well-crafted, medium bodied and still primary.

LE GUIDE HACHETTE

ÉDITION 2013 - 09.01.2012

NOTE : ★★

Located on the outskirts of Bordeaux in Villenave d'Ornon, this estate, owned in the 17th century by a notary and known as «Bourdieu de la Gravette», was already highly regarded in 1959, year of the Graves Classification. Today, along with La Louvière, it is one of André Lurton's flagship estates. Classified for its whites, it also produces excellent reds, very nearly awarded a Coup de Coeur. Majority (70%) Merlot, this wine shows all the elegance of its native terroir, skillfully crafted and matured. Its gorgeous colour is still fringed with deep purple, the nose powerfully rich and complex, as is the palate. Heady, toasty oak upfront gives way to jammy black fruit; the wine's imposing structure and concentration do not overshadow its silky texture. A long finish, still closed, confirms the aging potential of this fine wine, to be enjoyed in another four or five years.

JANCISROBINSON.COM

04.17.2010

NOTE : 17.50 / 20

Really very subtle on the nose with some development at the rim and it has been judged just right - both texture and flavour are great. Better than many a grand cru. So much pleasure and balance. Opulent but not sweet or fat or raisined. Drink 2016-2028.

THE WINE SPECTATOR

04.15.2010

NOTE : FROM 91.00 TO 94.00 / 100

Loads of crushed sweet berries on the nose, with fresh herbs and licorice. Full-bodied, with velvety tannins and a long, polished and soft texture on the end. And plenty of fruit. So pretty. Really impressive red from here. (*James Suckling*)

DECANTER

04.15.2010

NOTE : ★★★☆☆

Dense red, attractively aromatic red summer fruits, crushed red/black fruit on the palate, elegant and expressive, nice smooth texture, good fresh acidity, will show well quite early on. Drink 2012-17.

LA REVUE DU VIN DE FRANCE

04.15.2010

NOTE : FROM 15.00 TO 15.50 / 20

Great Success. A little less «Merlot» than usual. Smooth tannins, generous palate with black fruit notes (blackberry, prune...) doesn't tip over into over-ripeness.