

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

2010

APPELLATION

Pessac-Léognan

HARVEST DATE

September 23, 2010

WEATHER

Winter was harsh (many days with frost) and spring rather chilly. There was a great deal of sunshine in 2010 and a long period of drought from 21 June to late September, which was favourable for ripening.

GRAPE BLEND

Merlot 77% / Cabernet Sauvignon 23%

TASTING

COMMENT

APPAREANCE

Classified a great growth for its white wine, Couhins-Lurton's red wine is also on a par with the crus classés. The 2010 vintage has a deep, intense, black colour.

NOSE

The bouquet reveals notes of very ripe black fruit (blackcurrant, plum and blackberry) with an empyreumatic character that comes through even more when the wine is swirled in the glass.

MOUTH

This wine is full-bodied and generous on the palate with rich, smooth tannin. It also has a beautiful velvety texture, without a trace of heaviness. Oak ageing is evident, but very much under control, and contributes toasty nuances that continue into the long aftertaste. This wine will be at its best in the next four or five years and make a brilliant accompaniment to game, duck and red meats... or even a dark chocolate fondue !

CONSUMPTION PERIOD

2013 - 2025



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PRESS REVIEW

IN VINO VERITAS

02.01.2014

NOTE : 16.00 / 20

LE GUIDE HACHETTE

09.01.2013

NOTE : ★

BETTANE ET DESSEAUVE

09.01.2013

NOTE : 15.50 / 20

THE WINE SPECTATOR

09.01.2013

THE WINE ENTHUSIAST

05.01.2013

NOTE : 92.00 / 100

JAMES SUCKLING

03.06.2013

NOTE : 91.00 / 100

LA REVUE DU VIN DE FRANCE

05.14.2011

NOTE : FROM 14.50 TO 15.50 / 20

LE POINT

05.01.2011

NOTE : 15.50 / 20

THE WINE SPECTATOR

04.12.2011

COUHINS-LURTON RED 2010

Understated nose that just about reveals its concentration and complexity at this stage. Smoky, slightly tarry aromas, along with notes of vanilla pod, caramel, and meat, as well as aniseed, fresh menthol and plenty of jammy fruit. Very good, concentrated, tight and firm on the palate. Starts out fairly austere, but seems to unwind to reveal its fruit – as well as its alcohol. Good balance and grip, with a suitably long aftertaste. Needs to age to reveal its full potential. Complexity: 15-/20.

Although only the white wine of this château located on the outskirts of the city of Bordeaux is classified, the red wine is also quite good, as illustrated by this vintage made with 70% Merlot. Less ambitious than the 2009, but well made, this 2010 has a deep, dark colour. The complex bouquet is marked by barrel ageing with hints of hazelnut and roasted aromas, but there are also red and black fruit nuances mixed with a touch of leather. The wine shows plenty of substance on the palate from the very beginning. It is smooth and round, with ripe, silky tannin. It is also foursquare, but not hard, with a linear aftertaste, and will age well for the next five years.

LE GUIDE DES VINS DE FRANCE 2014 - Intense fruit with subtle spicy and menthol overtones accompanied by well-integrated oaky nuances. Concentrated on the palate. Great texture thanks to rich tannin. Long, well-balanced aftertaste. This wine has everything it takes to age well.

WEB SITE - Offers a winery core, offering cassis, dark plum and blackberry fruit lined with graphite and ganache. Stays focused and sleek through the finish, with fruit and minerality allied to each other. Solid, if just a touch shy on depth. Best from 2014 through 2022. (*James Molesworth*)

BUYING GUIDE - A complex wine with firm acidity and ripe black currant notes. The fruit is juicy, and the palate finely structured. The small property, owned by André Lurton, is improving with every vintage. (*Roger Voss*)

Fresh and clean aromas of plums and berries follow through to a full body with polished and velvety tannins and a long and succulent finish. Delicious already but better in 2018.

Deep colour contrasting with a soft palate and melting oak (no malolactic fermentation in barrel).

Redcurrant, cherry, soft, fresh, mellow, opulent tannins, taut and lively, attractive fruit. Drink from 2014. Should last 12 years. (*Jacques Dupont*)

Soft, with a light raisiny edge to the blackberry and cherry pie notes, followed by a rounded, toasty finish. (*James Molesworth*)