

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.



CHÂTEAU
Couhins-Lurton

PESSAC-LÉOGNAN



VINTAGE

2011

APPELLATION

Pessac-Léognan

HARVEST DATE

September 5, 2011

WEATHER

Temperatures were much higher than average from February to June, with much less rainfall than usual. There were already signs of drought at the end of Spring.

GRAPE BLEND

Merlot 77% / Cabernet Sauvignon 23%

TASTING

COMMENT

APPAREANCE

Deep garnet-red, almost black. The intensity puts this squarely in the category of great wines from the 2011 vintage.

NOSE

The bouquet is both subtle and elegant. Although understated for the moment, it is underpinned by black fruit aromas very slightly overwhelmed at this early stage by oak.

MOUTH

The wine starts out smooth and very rich on the palate, with flavours reminiscent of black fruit, chocolate, and Virginia tobacco overlaying soft, velvety tannin. It is quite full-bodied, and so can accompany such dishes as wood pigeon or poultry with chanterelle mushrooms. More adventurous gourmets may wish to enjoy it with sweet and sour dishes. For instance, we have had excellent feedback from Korea regarding crispy chicken with soy sauce...

CONSUMPTION PERIOD

2013 - 2026



CHÂTEAU
Couhins-Lurton

PESSAC-LÉOGNAN



PRESS REVIEW

LE GUIDE HACHETTE
2015 ÉDITION - 09.01.2014
NOTE : ★

THE WINE SPECTATOR
03.31.2014

IN VINO VERITAS
02.01.2014

LA REVUE DU VIN DE FRANCE
05.01.2012
NOTE : FROM 13.00 TO 14.00 / 20

THE WINE PATRIOT
05.01.2012

THE WINE SPECTATOR
04.10.2012

JEAN-MARC QUARIN
04.03.2012

COUHINS-LURTON RED 2011

Made from 67% Merlot and 33% Cabernet Sauvignon, this 2011 has an expressive, complex bouquet of black fruit, spice, leather, and forest floor. The wine starts off beautifully on the palate, with intense fruit flavours and well-integrated oak. Full-bodied, concentrated, solid, and generous with a very promising future. 2017-2022 / Stew of wood pigeon.

WEB ONLY - This has a solid core of red currant and blackberry fruit, gently framed by tobacco leaf and tar notes that let the finish linger. Drink now through 2018.
(James Molesworth)

Intense, charming, and sophisticated nose with smoky, tarry overtones as well as forest fruit, blackcurrant, and blackberry aromas with musky, spicy nuances. Good and full-bodied on the palate with a fruity, almost juicy impression. Very soft tannin provides a straightforward structure from beginning to end. The balance is good, and there is plenty of grip. The lovely fruit and spiciness goes into a finish with slightly granular tannin. Good length. Complexity: 14+/20. Pleasure provided: 17/20.

Vanilla new-wood aromas give a wine polished by its wood aging and dense tannins. Black plum fruits show strongly along with the toasty character. It's for serious aging, so don't drink this structured wine before 2022.

NOTE : FROM 88.00 TO 89.00 / 100

Fresh and direct, with black cherry preserve and lightly roasted vanilla backed by a polished finish. *(James Molesworth)*

NOTE : 14.75 / 20