

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

2012

APPELLATION

Pessac-Léognan

HARVEST DATE

October 2, 2012

WEATHER

Spring was very trying, with considerable rainfall leading to fungal diseases of all sorts. This called for very close attention in the vines until the 14th of July, when the weather changed durably for the better.

GRAPE BLEND

Merlot 77% / Cabernet Sauvignon 23%

OENOLOGIST CONSULTANTS

Michel ROLLAND and Mickaël LAIZET

TASTING

COMMENT

APPAREANCE

This wine is a lovely raspberry-red colour with ruby-red highlights. It is deep-coloured, yet limpid, with elegant legs running down the inside of the glass.

NOSE

It is intense and clean on the nose, with expressive red-berry fruit aromas as well as hints of musk and spices. Following agitation, its spicy, musky character becomes more noticeable. It offers fleeting hints of leather and moss, with light spicy, peppery nuances. The fruit is not very forward in this young wine, but will develop after a few years' ageing.

MOUTH

The initial impression on the palate is soft and rich, with an attractive freshness that persists throughout the tasting. The follow-through is beautifully round, with nice, soft tannins, and good volume... The leather and mossy overtones continue on the palate and the aftertaste features elegant spicy and green peppercorn aromas.

CONSUMPTION PERIOD

2018-2030



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PRESS REVIEW

GAULT ET MILLAU

02.02.2016
NOTE : 16.00 / 20

LE GUIDE HACHETTE

2016 ÉDITION - 09.02.2015
NOTE : ★

ROBERT PARKER

05.04.2015

THE WINE SPECTATOR

05.01.2015

THE WINE ENTHUSIAST

05.01.2015
NOTE : 90.00 / 100

JAMES SUCKLING

02.23.2015
NOTE : 90.00 / 100

BETTANE ET DESSEAUVE

06.01.2013
NOTE : 15.50 / 20

GAULT ET MILLAU

05.17.2013
NOTE : 16.00 / 20

JANCISROBINSON.COM

05.02.2013
NOTE : 17.00 / 20

LE POINT

05.01.2013
NOTE : FROM 15.50 TO 16.00 / 20

COUHINS-LURTON RED 2012

Since tasted en primeur, the wine's tannic texture has softened and it is now very elegant with charming, complex aromas: bouquet of ripe red fruit, smoke, Virginia tobacco, and sweet spice. It is quite suave on the palate, developing both power and a peppery quality followed by a liquorice aftertaste.

Intense, deep, and vivacious colour that is very promising, as is the bouquet. Powerful nose of toasty oak and black fruit complemented by slight musky overtones. The wine starts out quite soft, opening up to reveal a rich, suave flavour profile with smooth, round tannin. Long, firm aftertaste. 2017-2021. Steak.

A nice, dark, ruby/purple color with sweet black and red currant fruit, spice box and earth, this medium-bodied wine lacks complexity, but shows good depth, ripeness and overall character. It's certainly a successful 2012 and will benefit from several years of bottle age. Drink it over the next 12-15 years. Drink : 2018-2030.

A fresh, polished style, with a good core of damson plum, cherry and red licorice flavors, carrying through a sleek, spice-tinged finish. Drink now through 2017. (*James Molesworth*)

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.

Very pretty wine with plum, chocolate and berry character. Medium to full body, fine polished tannins and a fresh finish. Better in 2018 but delicious now.

This Couhins-Lurton is eminently drinkable and fresh, with blackcurrant, sweet spice, and smoke aromas, flavourful on the palate, with subtle tannins and good balance.

PRIMEURS - A majority of Merlot (70%) gives this wine great sensuality, volume and richness. It provides real tasting pleasure, developing wonderfully into a very long aftertaste.

Sample taken eight days before tasting. Very dark. Very savoury and utterly admirable. Dry finish and no compromises but great vitality and dryness. I actually swallowed this! Racy and full. Utterly correct as an expression of the appellation. Drink 2018-2030.

Closed and reduced with hints of cinammon. Fine on the palate with relatively elegant tannin. Long, tight, straightforward and well-balanced. O : 2017 – P : 10 years. (*Jacques Dupont*)