

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

2013

APPELLATION

Pessac-Léognan

HARVEST DATE

September 28, 2013

WEATHER

There was record rainfall during the first half of 2013. Spring was very cool, even cold (May and June), and this caused a major delay in vine growth (flowering). Much more clement weather (warm and sunny) arrived in July and lasted until the harvest.

GRAPE BLEND

Merlot 50% / Cabernet Sauvignon 50%

OENOLOGIST CONSULTANTS

Michel ROLLAND and Mickaël LAIZET

TASTING

COMMENT

APPAREANCE

Brilliant, very deep, almost black colour with superb raspberry highlights.

NOSE

Elegant, complex bouquet with overtones of red and black fruit (very ripe strawberry, morello cherry, blackberry, etc.), completed by pleasant toasty, and mocha notes.

MOUTH

Soft, rich, smooth, and quite delicious. Although quite tannic, this tannin is soft and very refined. Fine aftertaste showing plenty of ripe fruit. This wine will reveal its full elegance in 2 or 3 years with veal, chicken, and any other dish calling for a classy red wine.

CONSUMPTION PERIOD

2016 - 2025



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PRESS REVIEW

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LE GUIDE HACHETTE

2017 EDITION - 09.13.2016

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LA REVUE DU VIN DE FRANCE

08.21.2015

NOTE : 15.00 / 20

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ROBERT PARKER

09.01.2014

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ASIAN PALATE

04.16.2014

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BETTANE ET DESSEAUVE

04.15.2014

NOTE : 15.50 / 20

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DECANTER

04.14.2014

NOTE : 16.00 / 20

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JAMES SUCKLING

04.09.2014

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THE WINE SPECTATOR

04.03.2014

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FALSTAFF MAGAZIN

04.01.2014

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COUHINS-LURTON RED 2013

Still a bit austere on the aftertaste and marked by oak, this wine made with equal parts Merlot and Cabernet will benefit from further ageing. The interesting bouquet features aromas of ripe fruit, oak (with vanilla nuances), tobacco, and a slight herbaceousness. The wine is smooth and very attractive on entry, going on to reveal fine tannin.

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CRUS CLASSÉS 2013 - This red wine has a beautiful deep colour. Strongly marked by Merlot, it is assertive, tightly-knit, and very rich on the palate. Its future development deserves to be closely followed. *(Philippe Maurange)*

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A limited production red wine from Andre Lurton, this dark ruby/purple-colored 2013 exhibits red and black currant, graphite and vanilla characteristics, medium body and a clean, pure style. I rarely get a chance to taste this cuvee, but the 2013 is a solidly made effort. Drink it over the next 5-6 years.

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Well made attractive Pessac Leognan red in this challenging vintage. Tannins are well managed and the flavours are ripe and round though not very deep. The plummy fruit is balanced by fresh acidity and a light profile; enjoy it while young but it should keep for 6-8 years. *(Jeannie Cho Lee)*

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Crisp and well-balanced. An explosion of ripe fruit with vanilla overtones. Round and full-bodied on the palate. Flavoursome, vigorous, and invigorating.

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Good clear fruit, slight tobacco leaf nose and a little lean, but elegant wine. Drink: 2017-2023. *(Taster : Steven Spurrier)*

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I like the core of dark-fruit and mineral character here. Medium to full body, firm tannins and a fresh finish. A little short but cool.

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Features some forward blackberry and blueberry compote notes, with a fleshy coating of toast that lingers through the finish. Friendly, but a touch shy on spine. *(James Molesworth)*

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Very dark, ruby and garnet-red colour with a black core and purple highlights. Delicate floral overtones with underlying ripe cherries, delicate blackberry overtones and subtle green nuances. Red berries, vivacious acidity, and strong tannin. Slightly drying out on the finish with a lemony touch on the aftertaste. *(Peter Moser)*