

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

2014

APPELLATION

Pessac-Léognan

HARVEST DATE

September 29, 2014

WEATHER

Winter and spring were very mild, but the summer of 2014 did not live up to our expectations: it rained heavily in July, and August was much cooler than usual. However, starting in September, a miraculous Indian summer with high temperatures, was very favourable to ripening.

GRAPE BLEND

Merlot 75% / Cabernet Sauvignon 25%

OENOLOGIST CONSULTANTS

Michel ROLLAND and Mickaël LAIZET

TASTING

COMMENT

APPAREANCE

Beautiful ruby-red colour.

NOSE

A bouquet typical of the red wines of Couhins-Lurton, with ripe fruit (blackberry juice), spice, and liquorice aromas. Slightly smoky overtones add complexity.

MOUTH

This largely Merlot-based wine starts out round and sweet on the palate, going on to become more intense, with solid, well-structured tannin providing good backbone. The straightforward aftertaste is fruity and never-ending. Unquestionably a very elegant wine. It makes an ideal accompaniment to rib steak with Bordeaux wine sauce, roast quail, or roast chicken with whole, unpeeled garlic cloves, served with fried mushrooms.

CONSUMPTION PERIOD

2017 - 2028



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PRESS REVIEW

GUIDE BETTANE ET DESSEAUVÉ
DES VINS DE FRANCE
08.30.2017

THE WINE ENTHUSIAST
04.01.2017
NOTE : 92.00 / 100

THE WINE SPECTATOR
03.30.2017
NOTE : 90.00 / 100

JAMES SUCKLING
02.13.2017
NOTE : 92.00 / 100

YVESBECK.COM
05.21.2015
NOTE : 91.00 / 100

LE POINT
04.19.2016
NOTE : 17.00 / 20

JEAN-MARC QUARIN
04.30.2015

DECANTER
04.13.2015
NOTE : 16.50 / 20

THE WINE SPECTATOR
03.31.2015
NOTE : FROM 88.00 TO 91.00 / 100

JAMES SUCKLING
03.24.2015
NOTE : FROM 90.00 TO 91.00 / 100

COUHINS-LURTON RED 2014

2018 EDITION - Perfectly ripe, intensely-fruity bouquet, with hints of eucalyptus flowers, cocoa, and graphite, vigorous on the palate, with very fresh tannins and aromas, as well as good length and balance. 2017-2024.

This is a finely perfumed wine. It has a strong sense of structure with its tight tannins. It also has lively crisp red fruits that give both acidity and richness to a wine that will develop well. Drink from 2025. *Deutsch Family Wine and Spirits. (Roger Voss)*

WEB ONLY - Ripe blackberry and black currant fruit is layered with licorice snap and singed alder notes. A tarry spine adds depth and grip to the finish, which fleshes out steadily. Merlot and Cabernet Sauvignon. Drink now through 2022.

Beautiful cassis and delicate, fresh herbal aromas make this very enticing, and on the palate there's a great interplay of dry tannins, fresh acidity and fruit; an exciting wine with good ageing potential! Drink in 2020.

Ruby-red with garnet-red highlights. Youthful, fairly concentrated bouquet with refreshing nuances and a pleasant touch of graphite. The wine is elegant and compact on the palate from the very first. It has good body and solid, well-integrated tannin in keeping with the overall structure. It is also quite fruity. The attractive finish displays a hint of liquorice. This delicious wine will benefit from a little ageing. Best enjoyed 2019-2034.

EN PRIMEUR 2014 - Fresh bouquet with cherry and spicy nuances. Fresh on the palate as well, which is concentrated and broad-based, with velvety tannin and a fair amount of oak. Has good substance and a long aftertaste. *(Jacques Dupont)*

Beautiful, dark, intense colour. Fruity nose with toasty oak. Juicy, tasty, fruity, and fresh on the palate. More tannic than usual on the finish. Average length.

From a blend of 80% Merlot, 20% Cabernet Sauvignon partly vinified in barrel. Quite atypical for the appellation with this blend. Big chewy tannins, traces of cocoa, caramel, influence of 50% new oak barrels is clear. Big, enjoyable. Drink: 2020-2028. *(Jane Anson)*

Solid, with a good beam of blackberry and black currant fruit, liberally laced with licorice snap and bramble notes. Sweet spice hints fill in on the finish, while the toast stays in the background.

A wine with a solid core of fruit and firm tannins. Full body, chewy tannins and a fresh finish. Bright and focused.
