CHÂTEAU
Couhins-Lurton
GRAND CRU CLASSÉ DE GRAVES

The characteristic of Château Couhins-Lurton white wines, Cru Classé de Graves, is to be made from Sauvignon only. Very elegants, they reveal fruity and fresh when they are young and gain in mineral complexity after a few years in bottle. They age very well.

SURFACE	6.00 ha
SOIL	Gravel, sand and gravel, on a subsoil of limestone.
GRAFT STOCK	101.14 - 3309C - Riparia
PLANT FOOD	Traditional, limited impact.
PLANT DENSITY	6,500 vines per hectare.
WINE AVERAGE AGE	27 years old
GRAPE VARIETY	Sauvignon blanc
PRUNING TYPE	Double guyot with debudding.
GRAPE HARVEST	By hand in several passes.
FERMENTATION	After pressing and settling, in oak barrels (30% new)
FERMENTATION TEMPERATURE	18 to 23°C
MALOLACTIC	No
WINE MATURING	For 10 months in oak barrels on full lees with bâtonnage.
WINE MONTAGE	Tartaric precipitation by cold treatment and bentonite.
MATURING POTENTIAL	Fully expressive between 3 and 10 years, can age 20 to 30 years

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VINTAGE

2016

APPELLATION

Pessac-Léognan

HARVEST DATE

Septembre 5, 2016

WEATHER

2016 was one of the finest vintages in the past 20 years. Winter was exceptionally wet and mild, and it rained a great deal in spring until June. However, the weather changed radically in mid-June, turning warm and quite dry, with cool nights. Ideal conditions for growing excellent wine grapes!

GRAPE BLEND

Sauvignon 100%

OENOLOGIST CONSULTANT

Valérie LAVIGNE.

TASTING

COMMENT

APPAREANCE

Brilliant very pale yellow colour with silver highlights.

NOSE

Expressive and aromatic. Very elegant bouquet with aromas of lemon, ripe grape-fruit, honey, and white flowers (acacia, lime and elder blossoms).

MOUTH

Well-balanced and long on the palate with fruity flavours (nectarine, white peach) as well as subtle overtones of white flowers (acacia and elder blossom) that follow through from the bouquet. Fresh and beautifully vivacious, with mineral and lemony notes, the aftertaste is also quite attractive. This 100% Sauvignon Blanc is wonderful with fish and seafood dishes, as well as cheeses, especially goat's cheese and Comté.

CONSUMPTION PERIOD

2017 - 2025

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PRESS REVIEW

COUHINS-LURTON WHITE 2016

2019 LE GUIDE HACHETTE
09.05.2018
NOTE : ★★

Remarkable wine - This Pessac has a pale colour and a particularly rich and complex bouquet of white peach, pineapple, mango, lemon, and boxwood. The palate reveals impeccable intensity and balance. The flavour is both rich and fresh with plenty of power, especially on the tight, concentrated aftertaste. Although already pleasant and balanced, this wine will gain form with further ageing. Ageing potential: 2020-2025. Food and wine matches: All sorts of refined fish and seafood dishes.

JANCISROBINSON.COM
04.25.2017
NOTE : 17,00 / 20

Real lift and freshness on top of enormous lushness - so difficult to believe this is 100% Sauvignon Blanc. As usual. When to drink : 2017 – 2027.

MARKUS DEL MONEGO
04.13.2017
NOTE : 94,00 / 100

Bright yellow colour with green hue. Expressive and aromatic nose, grapefruit, passionfruit, gooseberries and hints of ripe kiwi. On the palate juicy and fresh with mild acidity, multi-layered citrus fruit and tropical nuances, excellent length. Very refined character.

THE WINE ENTHUSIAST
04.12.2017
 NOTE : DE 92,00 À 94,00 / 100

Touched by toast, this is a lovely wine, its acidity delicious filled out by lemon, apple and apricot tones. The texture is lively and bright, leading a refreshing finish. *(Roger Voss)*

DECANTER
04.03.2017
NOTE : 90,00 / 100

This is excellent in a challenging vintage for whites. Here they have managed to capture lovely fresh, crisp lemon and elderflower flavours with a good depth of expression. It will deepen further during ageing, as it has 10 months on lees with stirring. 100% Sauvignon Blanc. Drinking Window 2019 – 2030. *(Jane Anson)*

JAMES SUCKLING
03.27.2017
NOTE : DE 90,00 À 91,00 / 100

Full and tangy with sliced-lemon and mineral character. Bright acidity and a clean finish.