

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	5,50 hectares
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.
CELLAR MASTER	Sébastien RAVILLY



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VINTAGE

2018

APPELLATION

Pessac-Léognan

HARVEST DATE

August 27, 2018

WEATHER

2018 was one of the warmest years since 1900, featuring above-average temperatures, the second hottest summer to date, and abundant sunshine... Heavy rainfall in the first half of the year was followed by persistent, near-record drought conditions. This exceptional summer weather conditions enabled the vegetation to make up for lost time and provide us with grapes of remarkable quality.

GRAPE BLEND

Sauvignon blanc 100%

OENOLOGIST CONSULTANT

Valérie LAVIGNE

TASTING

APPEARANCE

Pale yellow colour with golden highlights.

NOSE

The nose is powerful and wonderfully complex, revealing delicious aromas of white fruit (green apple, pear), enhanced by a touch of lemon zest.

MOUTH

Starts out juicy on the palate. A very well-balanced, elegant wine with remarkable aromas. Vivaciousness and freshness are the watchwords here. This wine is best enjoyed with scallops and leak fondue, monkfish cooked in saffron sauce and cheese platters.

CONSUMPTION PERIOD

2020 - 2035



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PRESS REVIEW

JAMES SUCKLING

07.04.2019

NOTE: FROM 93,00 TO 94,00 / 100

DECANTER

12.04.2019

NOTE: 93,00 / 100

LE GUIDE HACHETTE 2021

14.10.2020

NOTE : 2 STARS

THE WINE SPECTATOR

31.03.2020

NOTE: 92,00 / 100

COUHINS-LURTON WHITE 2018

Another dense and structured white with sliced greenapple and pear-skin character. Lemon zest, too. Full and vivid with phenolic tension. Excellent for the vintage.

Fruiter in character than the preceding two vintages, with evident white peach, citrus and savoury pear. This is juicy and enjoyable with a silky finish. Drinking Window 2020 - 2027. (*Jane Anson*)

Pale yellow colour with green highlights for a smooth, delicate wine, which is instantly appealing thanks to its fresh and elegant bouquet of candied orange, lemon and grapefruit aromas, laced with vanilla and mineral nuances (oyster shells). Citrus notes follow through to the palate, which is full-bodied and soft with fine acidity, leading into a lovely long finish. All in all, a lively, elegant Pessac. 2021-2025.

Bright and fresh, with a lively stream of lemon curd, verbena and honeysuckle flavors, backed by a subtle twinge of fleur de sel through the finish. Drink now through 2023.
