

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	12,00 hectares	ENTROTE
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	I.
FERMENTATION TEMPERATURE	28 to 30°C	
MALOLACTIC	Yes	
WINE MATURING	For 12 months in oak barrels (40% new) with racking	
WINE MONTAGE	Egg whites	
MATURING POTENTIAL	Subject to vintage, expressive after 3 to 5 years, can age 10 to 15 years	5
CELLAR MASTER	Sébastien RAVILLY	

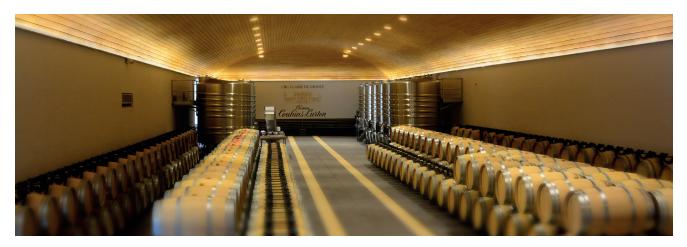


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VINTAGE	2018
APPELLATION	Pessac-Léognan
HARVEST DATE	September 27, 2018
WEATHER	2018 was one of the warmest years since 1900, featuring above-average tempera- tures, the second hottest summer to date, and abundant sunshine Heavy rainfall in the first 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	Merlot 100%
OENOLOGIST CONSULTANTS	Michel ROLLAND et Mickaël LAIZET
TASTING	
APPEARANCE	Brilliant, clear, intense, and very deep purple colour scattered with almost black highlights.
NOSE	The expressive nose is dominated by delicious notes of black and red fruit (cherry), with delicate oak nuances.
моитн	Starts off smooth, becoming round and sweet, making for a particularly enjoyable wine. Black fruit aromas follow through to the palate, accompanied by hints of well-in-tegrated oak, culminating in a lovely fruity finish. All in all, an elegant wine with good ageing potential.
CONSUMPTION PERIOD	2022 - 2031



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PRESS REVIEW

DECANTER 05.05.2020 NOTE: 94,00 / 100

JAMES SUCKLING 07.04.2019 NOTE: FROM 92,00 TO 93,00 / 100

MARKUS DEL MONEGO 12.12.2020 NOTE: 93,00 / 100

THE WINE CELLAR INSIDER Mars 2021 Note: 93,00 / 100

LE POINT Note: 17,5 / 20

COUHINS-LURTON RED 2018

Gorgeous wine, full of plump damson fruits with salinity on the finish and again a sense of poise that this the estate is delivering far more consistently since 2014. Drinking Window 2024 – 2044. (*Jane Anson*)

A firm and chewy red with lots of blackberry and salty undertones. Full and flavorful.

Deep purple colour with violet hue and black core. Initially slightly closed the noses opens up very well displaying ripe fruit, elderberries, sloe and blackberries, blak cherries and hints of mulberries, fine toasting aroma and elegant mild spices. On the palate well balanced with rich fruit, ripe tannins, hints of liquorice in the backgroung as well as gingerbread spices. A wine with convincing lenth.

With a nice depth of color, the elegant wine delivers ample, soft, sweet, ripe, smoky, refined red fruits on the nose and palate. (*Jeff Leve*)

Nose of liquorice, frangipane, eucalyptus, elegant, melted, fresh, balanced mouth, fine, delicate tannins, tension on the finish. (*Jacques Dupont et Olivier Bompas*)