

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

2019

APPELLATION

Pessac-Léognan

HARVEST DATE

September 3, 2019

WEATHER

2019 was marked by a fairly mild winter, resulting in early bud break. Spring rainfall was scarce and drought conditions set in in early summer. Rainfall in August provided a welcome relief for winegrowers.

GRAPE BLEND

Sauvignon blanc 100%

OENOLOGIST CONSULTANT

Valérie LAVIGNE

TASTING

APPEARANCE

Beautiful, clear pale-yellow colour scattered with silver and greenish highlights.

NOSE

The bouquet is intense and complex, with aromas of white fruit (Granny Smith apple, peach) and flowers (lime blossom) enhanced by spicy nuances (vanilla).

MOUTH

Starts out wonderfully smooth. A rich, full-bodied and well-balanced wine with a touch of lemon mid-palate. White fruit aromas once again come to the fore (peach), while contrasting textures elegantly intertwine. The finish is slightly salty, with long-lasting freshness and good length. This fine white wine goes beautifully with veal sweetbread vol-au-vents, monkfish with baby vegetables or simply a delicious cheese platter.

CONSUMPTION PERIOD

2021 - 2036



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PRESS REVIEW

DECANTER

NOTE : 95,00 / 100

MARKUS DEL MONEGO

NOTE : 94,00 / 100

THE WINE ENTHUSIAST

NOTE : DE 92,00 À 94,00 / 100

JAMES SUCKLING

NOTE : DE 93,00 À 94,00 / 100

JEB DUNNUCK

NOTE : DE 91,00 À 93,00 / 100

COUHINS-LURTON WHITE 2019

Always a brilliant white wine, one of the leading examples in Pessac-Léognan, and it's excelling in 2019. Juicy but restrained lemon, lemon zest and stone fruit flavours, alongside more complex slate and dried herbs. Will age if you can wait. (*Jane Anson*)

Bright yellow colour with green hue. Very elegant yet expressive nose with juicy fruit. Fresh peaches, juicy apricots, ripe lime and lemon zest, broom and white blossoms. On the palate crisp acidity, excellent flavour repeating the aroma of the nose, freshness and minerality, excellent aromatic length.

Made entirely from Sauvignon Blanc, this white balances the crisp and ripe fruits that are so characteristic of the 2019 vintage. The herbal flavors are contrasted with the touches of pineapple and apple to give richness and texture. (*Roger Voss*)

I love the nose on the 2019 Château Couhins-Lurton Blanc. It has a ripe yet slightly mineral style as well as notes of crushed citrus, grapefruit, and mandarin orange. Medium-bodied, bright, and juicy on the palate, it has a terrific sense of tension and elegance as well as length. It should easily evolve for 7-8 years.
