

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             | Egg whites   |
| MATURING POTENTIAL       | Subject to vintage, expressive after 3 to 5 years, can age 10 to 15 years          |
| CELLAR MASTER            | Sébastien RAVILLY  |

---



CHÂTEAU  
*Couhins-Lurton*

PESSAC-LÉOGNAN



VINTAGE

2017

APPELLATION

Pessac-Léognan

HARVEST DATE

September 12, 2017

WEATHER

The 2017 vintage was one of the earliest on record. The growing season was marked by a dry winter and spring (46% less rainfall than usual), accompanied by temperatures 2°C above average (except for the frost in April). This dry summer weather was ideal for ripening the seeds until late August.

GRAPE BLEND

Merlot 65% / Cabernet Sauvignon 35%

OENOLOGIST CONSULTANTS

Michel ROLLAND et Mickaël LAIZET

TASTING

APPEARANCE

Its color, deep, intense, close to ruby, is embellished with sumptuous purple reflections.

NOSE

The nose is very aromatic. It exhales a pleasant mixture of black fruit aromas, very ripe (Morello cherry, blackcurrant, blackberry), to which come to marry, for our greatest pleasure, a light smoked and some soft notes of liquorice.

MOUTH

In the mouth, it is a soft wine at the attack, juicy at the development, and particularly fruity, with ripe tannins, fruit (black berries such as blackcurrant, blackberry). The whole is enhanced by subtle spicy notes, slightly aniseed. It offers us a nice persistence in the finish. It is a very elegant and greedy wine, which is somewhat similar to the Burgundian style.

CONSUMPTION PERIOD

2020 - 2031



CHÂTEAU  
*Couhins-Lurton*

PESSAC-LÉOGNAN



---

PRESS REVIEW

---

JAMES SUCKLING

10.01.2020

NOTE: 92.00 / 100

---

VINOUS

02.05.2018

---

MARKUS DEL MONEGO

24.04.2018

NOTE: 92.00 / 100

---

JAMES SUCKLING

05.04.2018

NOTE: 90.00 TO 91.00 / 100

---

THE WINE SPECTATOR

24.04.2018

NOTE: 89.00 TO 92.00 / 100

---

---

COUHINS-LURTON RED 2017

---

Quite bold and brassy oak on offer here and the rich dark fruit is very convincing on the nose and palate. The tannins are finely carved and assertively played here. Offers good drinking now and will age nicely for ten-plus years.

---

The 2017 Couhins-Lurton has a pure bouquet with black cherry, cassis and liquorice aromas. This has a little more fruité than its peers. The palate is medium-bodied with grippy tannin that loosens up with aeration, leading to a fresh, well defined finish that is just pretty and floral. *(Neal Martin)*

---

Dark purple red with violet hue. Fine nose with juicy fruit, blackcurrants and sweet elderberries. Discreet minerality in the background. On the palate juicy with good structure, depth and length.

---

Some pretty cool fruit to this young wine with blackberry and mineral character. Medium body, firm and silky tannins and a delicious finish. Very well done for the vintage.

---

Fresh and pure, with a tasty beam of cassis and cherry puree flavors flecked with a light iron hint. Sleek finish. *(James Molesworth)*

---