Chàteau Couhins-Lurton



Château Couhins-Lurton White 2012

Cru Classé de Graves

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

Château Couhins-Lurton is the emblematic estate of the André Lurton family. With a clay-limestone terroir unique to the appellation, the château produces Sauvignon Blancs with outstanding aromatic profiles bursting with fruit and hints of salinity, which age terrifically.

THE VINTAGE

WEATHER CONDITIONS

Spring was very trying, with considerable rainfall leading to fungal diseases of all sorts. This called for very close attention in the vines until the 14th of July, when the weather changed durably for the better.

HARVEST

09/05/2012

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Very pale colour with golden highlights. Many people consider Couhins-Lurton a reference for ageworthy white wines.

The 2012 vintage is very subtle at the moment, with a delicate bouquet of broom flowers and acacia blossoms. It is clearly marked by Sauvignon Blanc, the sole variety used to make this beautiful, very elegant wine. The nose is rather closed-in, but will undoubtedly open up to reveal its intrinsic complexity after a few months in bottle.

The wine proves to be quite elegant on the palate as well, with the cut and precision that is virtually inimitable in other countries around the world where the grapes grow too quickly. The flavours fill out beautifully on the palate, with surprising citrus nuances. The wine really has many of the aromas of fresh fruit. These will become more deep and subtle with age, with hints of brioche, butter, and warm stones typical of the appellation's greatest terroirs. It may even become quasi-immortal, because it is not rare to uncork a 30-year-old Couhins-Lurton that marries beautifully with fine food.

FOOD PAIRINGS

Sole gratiné with old Comté cheese, veal entrecote steak with truffles, golden brown veal sweetbreads.

SERVING

Serve between 8°C and 11°C

AGEING POTENTIAL

10 to 15 years





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THE VINEYARD

TERROIR

Gravel, sand and gravel, on a subsoil of limestone.

SURFACE AREA OF THE VINEYARD

14.82 ha

AGE OF VINES

27 years old

IN THE VINEYARD

Pruning type: Double guyot with debudding. Grape Harvest: By hand in several passes.

THE CELLAR

WINEMAKING

After pressing and settling, in oak barrels (30% new).

AGEING

For 10 months in oak barrels on full lees with bâtonnage.

