Château Couhins-Lurton

Château Couhins-Lurton White 2022

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

2022 was a particularly atypical year due to extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyard just as the vines were starting to bud, there was a long period of exceptional drought from May until the end of September. The result was low yields and a perfect state of health at harvest time throughout the vineyard.

HARVEST

25 August - 08 September 2022

THE WINE

VARIETALS

Sauvignon 100%

ALCOHOL CONTENT

14 % vol.

TASTING

Brilliant, pale yellow colour.
The nose is intense and complex, combining aromas of white fruits and mango with delicate notes of vanilla and brioche.
On the palate, the wine is beautifully structured, with a silky texture, a certain roundness and volume in the mid-palate. The whole is balanced by a pleasant freshness. The wine is remarkably long on the palate, with a marked aromatic persistence and a very long, aromatic finish.

FOOD PAIRINGS

Roast lobster with vanilla butter, seafood risotto, Pan-fried scallops with celery purée.

SERVING

Serve between 8°C and 11°C

AGEING POTENTIAL

10 to 15 years

FAMILLE ANDRÉ LURTON
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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THE VINEYARD

TERROIR

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

SURFACE AREA OF THE VINEYARD

6 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

Alcoholic fermentation in barrels after pressing and settling.

AGEING

15 months of ageing, including 12 months in barrels. Regular lees stirring in barrels.

REVIEWS AND AWARDS

tastingbook	"Bright yellow colour with green hue. Elegant and typical nose with distinct fruit reminiscent of peaches, citrus fruit, lemon zest and hints of physalis. Aromatic herbs in the background. On the palate well balanced and structured with fine fruit, juicy character, mild acidity and very good length. (En primeur tasting)" Markus Del Monego, Tasting Book, 04/05/2023	94/100
Decanter	"Great aromatics, lively and expressive on the nose. Fun, forward and bright on the palate, sharp and tense, tangy and racy, I really like this expression, crisp green apple, chamomile, pear and peach. Feels clean and well worked, crystalline with purity and focus. Not as weighty as some, but an excellent, streamlined, focused and quite linear style with supreme bite and tang. Really very drinkable and a success in 2022 with a lifted and long finish. Harvest 25 August-8 September. Yield of 17hl/ha. Ageing for 15 months, 12 months in barrel. (En primeur tasting)" Georgie Hindle, Decanter, 15/05/2023	95/100

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