Château Couhins-Lurton ACTE II



Château Couhins-Lurton Acte II White 2024

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

This is undoubtedly the quintessential Bordeaux single-vineyard wine. Sauvignon Blanc on this very special terroir, where gravel outcrops onto clay-limestone subsoil, expresses itself with a precision and breed that make this classified growth unique.

THE VINTAGE

WEATHER CONDITIONS

The weather in 2024 was extreme, with heavy rainfall, lack of sunshine and cool temperatures, making the fight against vine diseases particularly difficult. After a somewhat difficult flowering period with some coulure, a more favourable period in August allowed the grapes to change colour evenly, followed by a rapid harvest in September to preserve the quality of the grapes. This vintage marks a return to normal harvest dates.

HARVEST

04 September - 19 September 2024

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

12.5 % vol.

TASTING

Pale yellow colour with green tints and a beautiful brilliance.

The nose is expressive and seductive, with aromas of exotic fruits (pineapple, mango) mixed with notes of fresh citrus.

On the palate, the attack is lively and refreshing. The wine then develops a fine fullness, with a supple, generous body. The whole is balanced, harmonious and delicious, with a fine tension that prolongs the tasting.

An expressive, well-balanced white, combining accessibility and finesse.

FOOD PAIRINGS

Baked fillet of sea bass with crisp vegetables, chicken ballotine stuffed with mushrooms, savoury courgette and parmesan clafoutis.

SERVING

Serve between 12°C and 14°C.

AGEING POTENTIAL

3 to 5 years





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AOC Pessac-Léognan, Bordeaux, France

THE VINEYARD

TERROIR

Clay and limestone soil.

SURFACE AREA OF THE VINEYARD

1 ha

AGE OF VINES

15 years old

IN THE VINEYARD

Pruning type: Guyot Double. Grape Harvest: Manual harvest.

THE CELLAR

WINEMAKING

Fermentation in stoneware barrels and amphoras (Clayvers).

AGEING

Aged in barrels and amphoras for 8 months.

