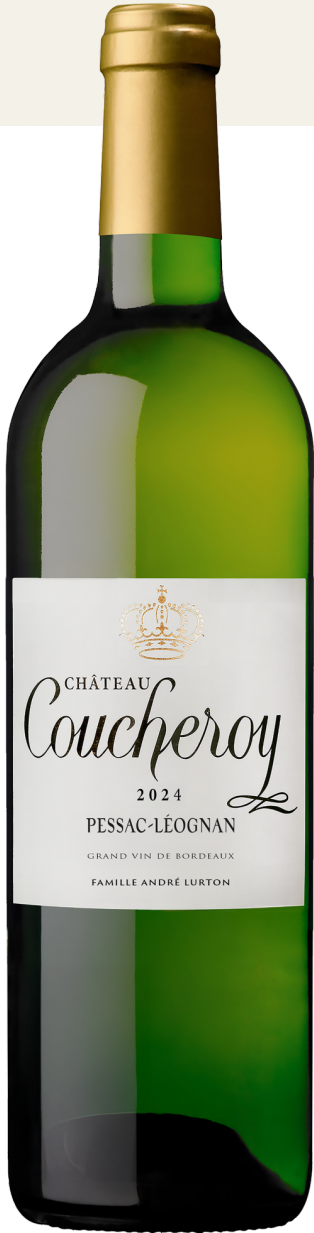




CHÂTEAU Coucheroy



Château Coucheroy White 2024

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

"Couchiroy" or "Couche Roi" in Gascon. According to legend, one stormy evening, King Henri IV, returning from the Battle of Coutras, stopped here for a rest. He will surely have appreciated this fresh, easy-to-drink wine and enjoyed its astonishing tropical fruit aromas. A true wine fit for a king!

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 - 12 September 2024

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

12.5 % vol.

TASTING

A seductive appearance with a luminous, pale-yellow hue.

The nose is intense and alluring, combining fresh citrus aromas with delicate floral notes and subtle hints of vanilla.

On the palate, the attack is crisp and lively, revealing a finely balanced acidity that brings freshness and energy. Citrus flavors, highlighted by zest-like notes, unfold with intensity and extend into a persistent, elegant finish. The wine delights with its balance, vibrancy, and particularly enjoyable character.

FOOD PAIRINGS

Oysters and seafood, summer salad with avocado, citrus and shrimp, roasted sea bass fillet with lemon and herbs, asparagus risotto.

SERVING

Serve between 9°C and 12°C.

AGEING POTENTIAL

3 to 5 years



FAMILLE ANDRÉ LURTON

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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AOC Pessac-Léognan, Bordeaux, France



THE VINEYARD

TERROIR

Gravel, clay subsoil.

AGE OF VINES

11 years old

IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: mechanical harvesting.

THE CELLAR

WINEMAKING

After settling, part in barrels and part in stainless-steel temperature-controlled tanks.

AGEING

Part in barrels, remainder in tanks on lees.



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