



## Château Coucheroy White 2023

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

2021 was marked by very capricious weather. There was a lot of rain in the spring. An episode of frost at the beginning of April caused major damage. The summer was very mild, with no extreme heat. At the end of August, fine weather set in, with high temperatures during the day and cool nights: ideal conditions for ripening the grapes. These last few weeks were crucial to the success of this vintage.

#### HARVEST

6 September - 17 September 2021

### THE WINE

#### VARIETALS

Sauvignon blanc 100%

#### ALCOHOL CONTENT

12.5 % vol.

#### TASTING

Attractive light yellow colour with green highlights.

The nose is highly aromatic, with delicate citrus and grapefruit aromas mixed with subtle notes of white fruit (peach).

The attack is very fresh. This freshness accompanies us throughout the tasting, providing a pleasant liveliness right through to the finish. This is a particularly pleasant wine. The citrus notes (grapefruit) are still very present.

#### FOOD PAIRINGS

Aperitif, seafood, sea bream tartar, fish fillets en papillotes.

#### SERVING

Serve between 9°C and 12°C.

#### AGEING POTENTIAL

3 to 5 years



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



# CHÂTEAU Coucheroy

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### 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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