



CHÂTEAU Coucheroy



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

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

TERROIR

Gravel, clay subsoil.

IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: mechanical harvesting.

HARVEST

28 August - 7 September 2023

WINEMAKING

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

AGEING

Part in barrels, remainder in tanks on lees.

VARIETAL

Sauvignon blanc 100%

12.5 % VOL.

TECHNICAL DATA

Age of vines: 11 years old

SERVING

Serve between 9°C and 12°C.

AGEING POTENTIAL

3 to 5 years

TASTING

Luminous pale yellow colour with brilliant highlights.

The nose is a little restrained on opening, but gains complexity with aeration, revealing delicate aromas of ripe citrus and white peach.

On the palate, the attack is supple, followed by a generous, structured mid-palate. Lemon notes add tension and freshness, and the finish is crisp and clean. This is a wine that should come into its own over the next few months.



FOOD PAIRINGS

Aperitif, seafood, white asparagus with mousseline sauce, fresh goat's cheese on toast, roast poultry with lemon confit.

