

# 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. Hewill surely have appreciated this fresh, easy-to-drink wine and enjoyed itsastonishing tropical fruit aromas. Atrue wine fit for a king!

## THE VINTAGE

#### WEATHER CONDITIONS

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.

#### HARVEST

CHÂTEAU

PESSAC-LÉOGNAN

FAMILLE ANDRÉ LURTON

28 August - 7 September 2023

# THE WINE

### VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT 12.5 % vol.

#### 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.

#### SERVING

Serve between 9°C and 12°C.

#### AGEING POTENTIAL

3 to 5 years



#### FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com



# Château Coucheroy White 2023

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.



#### FAMILLE ANDRÉ LURTON Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com