

Château Cuhins-Lurton



Château Cuhins-Lurton White 2023

Cru Classé de Graves

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

Château Cuhins-Lurton is the emblematic estate of the André Lurton family. With a clay-limestone terroir unique to the appellation, the château produces Sauvignon Blancs with outstanding aromatic profiles bursting with fruit and hints of salinity, which age terrifically.

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

25 August - 13 September 2023

THE WINE

VARIETALS

Sauvignon 100%

ALCOHOL CONTENT

13 % vol.

TASTING

A luminous pale yellow colour with green highlights, a sign of its freshness and youth.

The nose is precise and refined, marked by zesty citrus aromas (lime, grapefruit), floral notes and a hint of smoke and menthol. Discreet hints of vanilla and lily of the valley add to the complexity.

The palate impresses with its straightforwardness and liveliness. The attack is clean, carried by fine, invigorating acidity, revealing a dense, chiselled body. The fruit remains pure and crisp, underlined by a saline minerality that prolongs the tasting. The long, taut finish combines precision, energy and a refreshingly light bitterness.

A brilliant, racy white with character, combining intensity, balance and finesse.

FOOD PAIRINGS

Roast fillet of sea bass with lemon butter and samphire, Ceviche of sea bream with lime, linguine with clams, fine citrus tart.

SERVING

Serve between 8°C and 11°C

AGEING POTENTIAL

10 to 15 years



FAMILLE ANDRÉ LURTON

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

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

Château Cuhins-Lurton

Château Cuhins-Lurton White 2023

Cru Classé de Graves

AOC Pessac-Léognan, Bordeaux, France



THE VINEYARD

TERROIR

Gravel, sand and gravel, on a subsoil of limestone.

SURFACE AREA OF THE VINEYARD

6 ha

AGE OF VINES

27 years old

IN THE VINEYARD

Pruning type: Double guyot with debudding.

Grape Harvest: By hand in several passes.

THE CELLAR

WINEMAKING

Alcoholic fermentation in barrels after pressing and settling.

AGEING

15 months of ageing, including 12 months in barrels. Regular lees stirring in barrels.

REVIEWS AND AWARDS



"Freshness, tension, acidity, length, salinity: this Sauvignon with its piercing character, strict but complete, impresses with the quality of its crystalline expression, spiced up with peppermint and lime."

Pierre Citerne, La Revue du Vin de France, 19/05/2025

92-93/100

JANE ANSON
INSIDE BORDEAUX

"A benchmark wine that I love to check in with, especially in vintages where there have been some challenges for the whites. This is delicious, more understated than some years, less vibrant aromatics, but the building blocks are expertly managed and all in place, with a delicious slow build through the palate. White flowers, chiseled stone fruits, creamy after five minutes in the glass when it begins to unwind. (Tasting en Primeur)"

Jane Anson, Jane Anson Inside Bordeaux, 03/05/2024

94/100

drinks
business

"Confit grapefruit. Lemon zest. Tarte au pamplemousse – does that even exist? Lemon meringue pie. Lily of the valley. This is tense, mega-crisp, bright and searingly vertical and aerial. It's shimmering and crystalline too. So rich and intense, dense and compact with a tightly defined core. Incredible intensity. So beautifully tempered and tapering. Tense and nervous. So long and pure. Whetstone, crushed rock and rock salt minerality. I really love it. (Tasting en primeur)"

Colin Hay, The Drinks Business, 14/05/2024

93-95/100

BERNARD
BURTSCHY
Ph.D.
LE MONDE DU PATRIMOINE VIN ET LA CUISINE DES TERROIRS

(Tasting en primeur), Bernard Burtschy, 05/05/2024

94-95/100



FAMILLE ANDRÉ LURTON

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

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