Chàteau Couhins-Lurton



Château Couhins-Lurton White 2005

Cru Classé de Graves

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

Château Couhins-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

The weather was ideal in 2005 and produced a superb vintage in Bordeaux. It was exceptionally dry for the region from winter to autumn. Sunshine was substantial starting in late spring. Summer temperatures were high, but there was nothing approaching a heat wave.

HARVEST

08/31/2005

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Gold with shiny green highlights. Explosive nose, fruit and citrus. Floral notes on the palate with grapefruit and Granny Smith. This Cru Classé has immense purity and exceptional aromatic depth, drink now with seafood, fish or goat cheese. Decant before serving.

SERVING

Serve between 8°C and 11°C

AGEING POTENTIAL

10 to 15 years





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THE VINEYARD

TERROIR

Gravel, sand and gravel, on a subsoil of limestone

SURFACE AREA OF THE VINEYARD

14.82 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

After pressing and settling, in oak barrels (30% new).

AGEING

For 10 months in oak barrels on full lees with bâtonnage.

