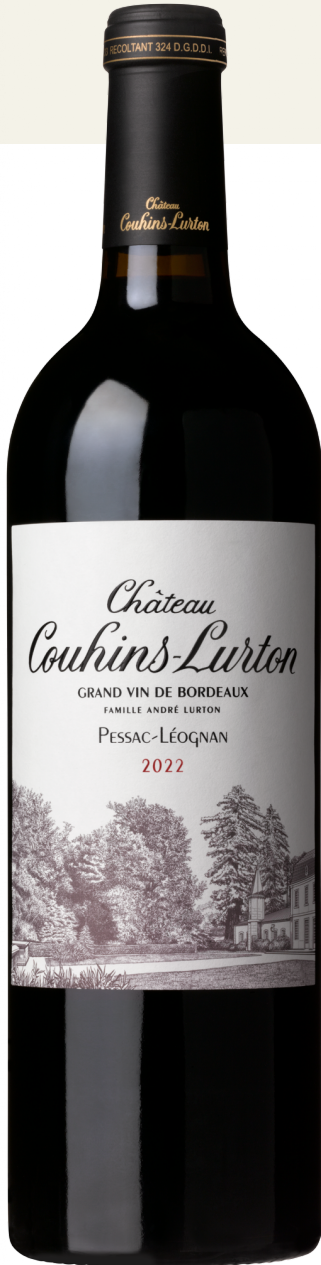


Château Cuhins-Lurton



Château Cuhins-Lurton Red 2022

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

Château Cuhins-Lurton is the emblematic estate of the André Lurton family. With a sublime terroir of gravel and clay, the red wines are made from fruity and smooth Merlot grapes of great elegance and a sophisticated smokiness.

THE VINTAGE

WEATHER CONDITIONS

2022 was a particularly atypical year due to extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyard just as the vines were starting to bud, there was a long period of exceptional drought from May until the end of September. The result was low yields and a perfect state of health at harvest time throughout the vineyard.

HARVEST

08 September - 06 October 2022

THE WINE

VARIETALS

Merlot 85%, Cabernet sauvignon 15%

ALCOHOL CONTENT

15 % vol.

TASTING

Very deep, sustained colour with hints of violet.

Very expressive, the nose is fresh and fruity, with delicious aromas of black fruit (blackcurrant) and fresh red fruit. There are a few hints of cask ageing, slightly toasted, but the fruit dominates.

The palate is full-bodied. Volume and density on the mid-palate. The tannins are present but perfectly coated on the finish. Nice freshness on the finish. A very pleasant, fresh wine with good ageing potential.

FOOD PAIRINGS

Barbecued saddle of lamb, grilled roast beef with porcini mushroom sauce, chicken thighs with truffles.

SERVING

Serve between 16°C and 18°C.

AGEING POTENTIAL

10 to 15 years



FAMILLE ANDRÉ LURTON

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

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THE VINEYARD

TERROIR

Gravel

SURFACE AREA OF THE VINEYARD

16 ha

AGE OF VINES

25 years old

IN THE VINEYARD

Pruning type: Double guyot with debudding.

Grape Harvest: By hand.

THE CELLAR

WINEMAKING

Full vinification (20% total volume) in different containers (wooden rolls, 500 litrebarrels, stoneware amphorae). Long vatting times and management of phenolic extractions.

AGEING

For 12 months in barrels (50% new).

REVIEWS AND AWARDS

Decanter

"Sharp and tangy, though bright and clean with toasted elements that detracts a little from the fruit. A sense of fun and fruitiness though, clean and sharp, layered with creamy and mineral touches that give nuance and spark. Still a little charged, but there's good potential here, nicely fragrant and detailed, feels finessed but still packing a punch in terms of fruit density, forward motion and precision. 3.45pH. Harvest 8 September-6 October. Yield of 36hl/ha. Ageing for 12 months French oak, 50% new. (Tasted en primeur)"

Georgie Hindle, Decanter, 19/05/2023

94/100

Terre de Vins

"An atypical blend with 85% Merlot. A complex and nuanced nose with hints of camphor, fresh blackcurrant and black plum.

The attack is broad, voluminous and fresh, followed by a truly extraordinary texture of elegance and restrained opulence, with graceful, caressing tannins and delicate flavours of crunchy cherry. This is a very special bottle, a testimony to constant progress and great winemaking expertise. The successful management of the vintage/terroir pairing is evident. The wine is surprising in its ageing potential and its immediate accessibility. Everything is there, the juiciness, the right balance, the nuance: a very great wine. (Tasted en primeur)"

Terre de vins, 09/05/2023

95-96/100

LE GUIDE HACHETTE DES VINS

"A richly coloured and intensely aromatic Pessac, with a sun-kissed nose saturated with blackberry, blackcurrant, sweet spices and toasty notes from sophisticated whole-berry vinification and ageing in 500-litre barrels and sandstone jars.

On the palate? Pure pleasure: warm from the outset, it unfolds a rich, heady and deeply flavourful texture, framed by perfectly silky tannins and a very discreet touch of oak. A sensual red that draws all its vitality from beautiful Merlot (85%) ripened under the sunshine of the vintage."

2026 Edition, Le Guide Hachette des Vins, 04/09/2025

Guide de France / 2 stars



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