



# CHÂTEAU *Coucheroy*



## Château Coucheroy Red 2022

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. This red Pessac-Léognan is easy-to-enjoy, smooth and fruity. It nevertheless displays the elegance and finesse typical of wines from this region of Bordeaux Graves. Château Coucheroy has classic blackcurrant and smoky aromas reminiscent of the atmosphere in a gentleman's club...

### THE VINTAGE

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.

### TERROIR

Gravel, clay sub-soil.

### IN THE VINEYARD

Pruning type: Double Guyot.

Grape harvest: Mechanical harvests.

### HARVEST

1 September - 4 October 2022

### WINEMAKING

In stainless-steel temperature controlled tanks with patented cap-breaking system.

### AGEING

For 12 months in barrels with racking each trimester.

### VARIETALS

Cabernet sauvignon 50%, Merlot 50%

13,5 % VOL.

### TECHNICAL DATA

Age of vines: 20 years old

### SERVING

Serve between 15°C and 17°C.

### AGEING POTENTIAL

3 to 5 years

### TASTING

Beautiful intense ruby red colour.

The nose is fresh and fruity, with a seductive range of red fruit aromas including cherry, raspberry and wild strawberry, with a hint of spice.

On the palate, the attack is sweet and round, enveloping the palate with a pleasant sweetness. There is good volume in the mid-palate, which reveals a well-developed tannic structure with coated tannins that give it a velvety, pleasant texture. The finish reveals some subtle woody notes. This is a very drinkable wine, gourmet, fresh and fruity at the same time, and can be enjoyed now for its generous, harmonious character.



#### FOOD PAIRINGS

Herb crusted pork filet mignon, duck breast with cherries, Milanese breaded schnitzel...

