

# Château Cuhins-Lurton



## Château Cuhins-Lurton Red 2021

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

2021 was marked by very capricious weather. There was a lot of rain in the spring. An episode of frost at the beginning of April caused major damage. The summer was very mild, with no extreme heat. At the end of August, fine weather set in, with high temperatures during the day and cool nights: ideal conditions for ripening the grapes. These last few weeks were crucial to the success of this vintage.

#### HARVEST

20 September - 7 October 2021

### THE WINE

#### VARIETALS

Merlot 90%, Cabernet sauvignon 10%

#### ALCOHOL CONTENT

13.5 % vol.

#### TASTING

A lovely garnet-red colour.

Intense and complex, the nose reveals delicate notes of ripe black fruit (blackcurrant). After aeration, more floral notes (peony) harmoniously complete the ensemble. the whole.

The attack is smooth. The tannins are silky. The mid-palate is creamy, with aromas of aromas of slightly jammy fruit and raspberry. Its roundness and pleasant freshness, perfectly balanced to produce a wine of great finesse.

#### FOOD PAIRINGS

Porcini mushroom soup, roast goose, squab with fresh grapes, duck breast with foie gras.

#### SERVING

Serve between 16°C and 18°C.

#### AGEING POTENTIAL

10 to 15 years



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | [www.andrelurton.com](http://www.andrelurton.com)

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

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### THE VINEYARD

#### TERROIR

Gravel

#### SURFACE AREA OF THE VINEYARD

39.53 ac

#### 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

*Terre de Vins*

"The gourmet register, with Merlot making up the majority of the blend, carries us away on a complex nose of red fruit, leather and zan. Well-balanced, with a soft, velvety attack, tannins that will continue to polish, and a smooth, round palate."

Terre de vins, 04/05/2022

94-95/100

BERNARD  
**BURTSCHY**  
PH.D. | LE MOULIN DE LA FAMILLE LURTON

"A garnet-red colour with a superb peony nose. The wine is elegant, not very extracted, quite tannic on the mid-palate with a little bitterness and a lovely supple finish. Fermentation took place in 500-litre barrels under the guidance of Éric Boissenot. The wine is not very extracted and the second pressing was returned directly to the free-run juice."

Bernard Burtschy, 01/07/2022

93-94/100

**JANE ANSON**  
INSIDE BORDEAUX

"Vivid clarity of fruit, with a creamy mid palate that puts the emphasis on damson and raspberry fruits, this is finessed and carefully handled, not quite at the heights that this estate has achieved over recent vintages, but a thoroughly enjoyable wine that will soften further over ageing."

Jane Anson Inside Bordeaux, 12/05/2022

92/100

**Decanter**

"Gorgeous clarity here, so clean with fine tannins that give a powdery texture to balance the vibrant raspberry and red cherry fruit. Deep and layered with a verticality that gives it such an aerial feel with an expansive aroma but also structure and tension alongside a drive of gorgeous minerality - crushed stone and graphite. The fruit has a succulence but also concentration and the minty slate touch on the tongue gives an appealing salinity on the long finish. Easy to enjoy."

Georgina Hindle, Decanter, 01/05/2022

92/100



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