Chàteau Couhins-Lurton



Château Couhins-Lurton White 2014

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

Winter and spring were very mild, but the summer of 2014 did not live up to our expectations: it rained heavily in July, and August was much cooler than usual. However, starting in September, a miraculous Indian summer with high temperatures, was very favourable to ripening.

HARVEST

09/03/2014

THE WINE

VARIETALS

Sauvignon 100%

ALCOHOL CONTENT

13 % vol.

TASTING

Pale yellow colour with delicate silver highlights.

Citrus and pineapple overtones enhanced by a very attractive hint of vanilla. The bouquet goes on to reveal mineral nuances characteristic of Couhins-Lurton's clay and gravel soil.

Vivacious and rich on the palate with attractive freshness. Rather mineral aftertaste with a touch of lime. Ideally, it should be kept for a few years to reach its peak.

FOOD PAIRINGS

Salmon fritters, crayfish, scallop salad, Dijon-style pike, goat's cheese.

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.

