



Château Coucheroy Red 2018

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

WEATHER CONDITIONS

2018 was one of the warmest years since 1900, featuring above-average temperatures, the second hottest summer to date, and abundant sunshine... Heavy rainfall in the first half of the year was followed by persistent, near-record drought conditions in September.

HARVEST

09/15/2018

THE WINE

VARIETALS

Cabernet sauvignon 55%, Merlot 45%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Lovely, very deep garnet-red colour.

This wine displays tremendous intensity and complexity on the nose. Swirling in the glass reveals a delicious array of red fruit, tobacco and vanilla aromas, underpinned by a touch of spice.

Starts out straightforward, with a noticeable, yet not excessive, tannic structure. The wine becomes full-bodied mid-palate, with smooth tannins, culminating in a wonderfully round finish. Notes of red fruit and liquorice fill the palate, making for an eminently enjoyable wine. This wonderfully balanced 2018 Coucheroy will gladly withstand ageing for a few years.

FOOD PAIRINGS

The perfect partner for stuffed tomatoes, Basque-style chicken, or a nice steak.

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years





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THE VINEYARD

TERROIR

Gravel, clay sub-soil

AGE OF VINES

19 years old

IN THE VINEYARD

Pruning type: Double guyot with debudding

Grape Harvest: By hand or mechanical after manual sorting at

the vine

THE CELLAR

WINEMAKING

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

AGEING

For 12 months in barrels with racking each trimester.

