



## Château Coucheroy Red 2021

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

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 - 13 October 2021

### THE WINE

#### VARIETALS

Cabernet sauvignon 53%, Merlot 45%,  
Cabernet franc 2%

#### ALCOHOL CONTENT

13 % vol.

#### TASTING

A cherry-red colour of medium depth.

On the nose, this wine has very luscious aromas, with notes of vanilla and fruit, dominated by cherry.

Well-balanced and harmonious, with a notable roundness and presence on the mid-palate. The whole is very pleasant. This is a very tasty, easy-drinking wine, offering good drinkability. It will be a pleasure to drink.

#### FOOD PAIRINGS

Omelette with chanterelles, pork sauté with mushrooms, tournedos with wine.

#### SERVING

Serve between 15°C and 17°C.

#### AGEING POTENTIAL

3 to 5 years



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



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### THE VINEYARD

#### TERROIR

Gravel, clay sub-soil.

#### AGE OF VINES

20 years old

#### IN THE VINEYARD

Pruning type: Double Guyot.

Grape harvest: Mechanical harvests.

### THE CELLAR

#### WINEMAKING

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

#### AGEING

For 12 months in barrels with racking each trimester.



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