

Château Cuhins-Lurton



Château Cuhins-Lurton White 2015

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

Château Cuhins-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

2015 was the third warmest year since 1900... Drought conditions, above-average monthly temperatures and sunshine (in the first half of the year), cool nights and hot weather in August accompanying véraison (colour change) were all ideal for the vines!

HARVEST

09/02/2015

THE WINE

VARIETALS

Sauvignon 100%

ALCOHOL CONTENT

14 % vol.

TASTING

Brilliant, very attractive pale yellow colour.

Very refined, delicate nose with citrus overtones as well as subtle aromas of spice and white flowers.

Starts out very fresh. Delicate on the palate as well, with great complexity, pleasant fruitiness (citrus, quince), and mineral notes. This 2015 has a very fine, balanced finish.

FOOD PAIRINGS

Grilled swordfish steak, veal paupiettes, sea bream tartare with grapefruit, langoustine risotto.

SERVING

Serve between 8°C and 11°C

AGEING POTENTIAL

10 to 15 years



FAMILLE ANDRÉ LURTON

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

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THE VINEYARD

TERROIR

Gravel, sand and gravel, on a subsoil of limestone.

SURFACE AREA OF THE VINEYARD

14.82 ac

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.

REVIEWS AND AWARDS

LE GUIDE HACHETTE DES VINS

"This attractive 2015 is pale yellow, with a well-developed yet subtle bouquet, blending floral fragrances (orange and lemon blossom) with subtle spicy hints of nutmeg and vanilla. The palate is enchanting, thanks to its finesse, the lively freshness of the attack, a complex palette with fruity and mineral overtones, and a long, dynamic aftertaste. 2019 - 2022. Wine and food pairing : Grilled swordfish."

2018 Edition, Le Guide Hachette des Vins, 31/08/2017

2 Stars

"Bright yellow with green hue. Elegant but expressive nose, aroma reminiscent of grapefruit, lime-zest, ripe vineyard peaches, hints of mint and buxus in the background, discreet vanilla and mild spices. On the palate well balanced with elegant acidity and crisp fruit, elegant body and good length, fine minerality in the aftertaste."

Markus Del Monego, 27/04/2016

92/100

Decanter

"Apricot stones with fleshy nectarines and citrus zest – this pulls off a weighty yet restrained feel that could just do with the tiniest more grip on the finish to really take off. But still a very lovely full and persistent wine. Would be great with food. Drinking window : 2017 - 2025."

Jane Anson, Decanter, 19/04/2016

92/100

"Barrel Sample. The wine is smooth, rounded and hinting at wood while also suggesting tight herbal and citric characters. It is a wine that will develop slowly."

Roger Voss, The Wine Enthusiast, 11/04/2016

92/100



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