Chàteau Couhins-Lurton



Château Couhins-Lurton White 2017

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

The 2017 vintage was one of the earliest on record. The growing season was marked by a dry winter and spring (46% less rainfall than usual), accompanied by temperatures 2°C above average (except for the frost in April). This dry summer weather was ideal for ripening the seeds until late August.

HARVEST

08/28/2017

THE WINE

VARIETALS

Sauvignon 100%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Château Couhins-Lurton 2017 is a crystal clear, pale yellow colour with green highlights.

The bouquet reveals a symphony of generous overtones, including white peach and tropical fruits (pineapple, passion fruit), enlivened with spicy nuances (white pepper).

Lively tension on the palate. This soft, round wine is very elegant with white fruit (peach and nectarine) and citrus (grapefruit) aromas. In addition to great length, this wine displays beautiful minerality, with hints of vanilla and oaky overtones. The slightly iodized finish gives a very pleasant aftertaste.

FOOD PAIRINGS

Cod grilled with herbs, monkfish cooked in saffron sauce, goat's cheese.

SERVING

Serve between 8°C and 11°C

AGEING POTENTIAL

10 to 15 years





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93/100

92/100

1 Star

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

JAMESSUCKLING.COM ₹

"Attractive lime-leaf, green-mango and lime aromas here. The palate has a vibrant feel with attractive, fresh, tropical and citrus-fruit flavors on offer. 100% sauvignon blanc. Drink or hold."

James Suckling, 10/01/2020

"This is loaded with bright, honeysuckle-gilded flavors of yellow apple, white peach and pineapple core, as well as verbena and shortbread accents that hang deftly in the background, all set against a bracing salted butter note. Lovely now, but cellar briefly for a slightly broader effect. Drink now through 2024."

James Molesworth, The Wine Spectator, 04/02/2019



"This clear, brilliant-coloured wine is still fairly closed in its aromatic expression, yet already displays enticing notes of citrus and brioche. Round, rich, and full-bodied on the palate with a lovely long aftertaste, it stands as a testimony to this high-quality vintage. Best enjoyed between 2021 and 2025."

Le Guide Hachette des Vins, 04/09/2019



"The 2017 Couhins-Lurton Blanc has a lovely fresh, vibrant bouquet with notes of lemon zest, Granny Smith apples and a touch of grapefruit. The palate is well balanced, quite primal compared to its peers with grapefruit and lemon rind, gently unfolding towards the finish with a peppery finish [2020-2030]."

Neal Martin, Vinous, 02/05/2018

