



## Château Coucheroy White 2017

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. Hewill surely have appreciated this fresh, easy-to-drink wine and enjoyed itsastonishing tropical fruit aromas. Atrue wine fit for a king!

## 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**

08/29/2017

## THE WINE

#### **VARIETALS**

Sauvignon blanc 100%

#### ALCOHOL CONTENT

13 % vol.

## **TASTING**

2017 Château Coucheroy is a brilliant, pale-yellow colour with green and silver highlights.

The first impression on the nose features oak and vanilla aromas. Swirling in the glass reveals smooth aromatic complexity with notes of candied fruits, such as citrus and apricot. All in all, a powerful bouquet.

Starts off smooth and round, becoming full-bodied mid-palate, before culminating in a wonderfully fresh aftertaste.

## **FOOD PAIRINGS**

The pronounced fruity nose carries through to the palate, with notes of candied citrus. This delicious wine goes beautifully with seafood, warm oysters or blanquette of veal.

#### **SERVING**

Serve between 9°C and 12°C

## AGEING POTENTIAL

3 to 5 years





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## THE VINEYARD

#### **TERROIR**

Gravel, clay subsoil

#### AGE OF VINES

11 years years old

## IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: By hand or mechanical after manual sorting at

the vine

## THE CELLAR

#### WINEMAKING

After settling, part in barrels and part in stainless-steel temperature-controlled tanks.

#### **AGEING**

Part in barrels, remainder in tanks on lees.

## **REVIEWS AND AWARDS**



"This lively and well-balanced wine featuring an attractive yellow colour with green highlights, a floral bouquet and well-structured tannins, has all the hallmarks of a classic vintage. Best enjoyed between 2019 and 2021."

2020 Edition, Le Guide Hachette des Vins, 04/09/2020

