



Château Coucheroy White 2020

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

2020 was marked by very mild temperatures and contrasting precipitation: heavy spring rainfall was followed by an intense summer drought. The fairly mild winter led to early bud break. The summer heat gave way to cool nights in late August, ideal for ripening grapes.

HARVEST

08/19/2020

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13 % vol.

TASTING

Clear, with an attractive pale yellow colour, studded with green reflections.

Medium intensity nose, very Sauvignon, marked by notes of white fruits (peach), grapefruit, mixed with a light buttery note, very pleasant.

On the palate, it is well balanced, with freshness and a nice structure, typical of Sauvignon Blanc, with tasty notes of stone fruits (peach, apricot), but also of brioche.

FOOD PAIRINGS

It is a wine that one will serve with a salmon terrine with sorrel, a platter of oysters or even a blanquette of veal.

SERVING

Serve between 9°C and 12°C

AGEING POTENTIAL

3 to 5 years





Château Coucheroy White 2020

AOC Pessac-Léognan, Bordeaux, France



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.

