



Château Coucheroy Red 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. 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

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

09/04/2020

THE WINE

VARIETALS

Merlot 52%, Cabernet sauvignon 48%

ALCOHOL CONTENT

13 % vol.

TASTING

A cherry red colour with good depth.

The nose is particularly fruity and tasty. Notes of red fruit (cherry) emerge from the glass, mixed with subtle aromas of spices, to enhance the whole.

The attack is very supple. There is volume in the middle of the mouth and a nice sweetness. On the aromatic level, we find the tasty notes of cherry. The tannic structure is present and particularly well blended. This Coucheroy is like the vintage, with silky tannins and sweetness.

FOOD PAIRINGS

Easy to drink and very harmonious, it is a wine that can be enjoyed with a sausage as an aperitif, a boletus risotto, a guinea fowl stuffed with Landaise sauce or even a cheese (such as fresh goat's cheese, Roquefort...).

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

3 to 5 years



FAMILLE ANDRÉ LURTON

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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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