Chàteau Couhins-Lurton



Château Couhins-Lurton White 2021

Cru Classé de Graves

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

2021 was marked by very capricious weather. There was a lot of rain in the spring. An episode of frost at the beginning of April caused major damage. The summer was very mild, with no extreme heat. At the end of August, fine weather set in, with high temperatures during the day and cool nights: ideal conditions for ripening the grapes. These last few weeks were crucial to the success of this vintage.

HARVEST

9 September - 27 September 2021

THE WINE

VARIETALS

Sauvignon 100%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Pale lemon-yellow colour with green highlights.

The very elegant nose reveals a delicate blend of grapefruit, gooseberry and blackcurrant leaf, not forgetting passion fruit and pineapple: all combined with a hint of vanilla.

On the palate, finesse and elegance characterise this 100% Sauvignon. Tension and minerality are perfectly balanced. Added to this is an astonishing aromatic complexity marked by delicate, savoury notes of grapefruit, lemon and pineapple. Very good length. This wine has excellent ageing potential.

FOOD PAIRINGS

Normandy-style scallops, lobster in Armorican sauce, grilled sea bass.

SERVING

Serve between 8°C and 11°C

AGEING POTENTIAL

10 to 15 years





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96-97/100

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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

Alcoholic fermentation in barrels after pressing and settling.

15 months of ageing, including 12 months in barrels. Regular lees stirring in barrels.

REVIEWS AND AWARDS



"The wine is made by vertical pressing only. The colour has green tints and very pure aromas. The wine has great elegance, depth and length, and is airy and full-bodied. A superb Sauvignon on the finest terroir in Pessac-Léognan for this grape variety. A wine for laying down."

Bernard Burtschy, 01/06/2022



"A brilliant white in 2021 - this offers a zesty tang that hits straight away on the palate, juicy, alive, sharp in the best way with such brightness filling the mouth. Concentrated flavours of citrus fruit, lemongrass, peach and vanilla have pure energy giving the life force that drives this

forward. Such precision, clarity and detail with a crystalline nature."

Georgina Hindle, Decanter, 01/05/2022

JANEANSON

"This is an exceptional white, and it definitely lives up to billing in 2021. Chalky, sculpted, lime zest and lemongrass, acidity is measured rather than sharp, with definition and texture. Great quality."

Jane Anson Inside Bordeaux, 12/05/2022

