

# Château Couhins-Lurton

## ACTE II



### Château Couhins-Lurton Acte II Red 2021

AOC Pessac-Léognan, Bordeaux, France

#### PRESENTATION

The special clay-gravel terroir of Château Couhins-Lurton rouge has given birth to a great left-bank Merlot: it stands out in the appellation for its extreme finesse and intensity of fruit on the finish. Its nobility and ageing potential are a credit to its rank.

#### 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

20 September - 7 October 2021

#### THE WINE

##### VARIETALS

Merlot 97%, Cabernet sauvignon 3%

##### ALCOHOL CONTENT

13 % vol.

##### TASTING

A cherry-red colour, with good intensity for the vintage.

The nose is beautifully complex, with notes of red fruit combined with spices and balsamic notes (vanilla). The whole is particularly pleasant.

On the palate, this wine is very well-balanced and harmonious, expressing itself fully on the fruit. Its overall structure is not too powerful. A fruity, delicious wine to drink young.

##### FOOD PAIRINGS

Tournedos, Parma ham escalopes, cheeses (such as Camembert)

##### SERVING

Serve between 16°C and 18°C.

##### AGEING POTENTIAL

5 to 10 years



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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#### THE VINEYARD

##### TERROIR

Clay and gravel soil.

##### SURFACE AREA OF THE VINEYARD

6.17 ac

##### AGE OF VINES

19 years old

##### IN THE VINEYARD

Pruning type: Guyot Double.

Grape Harvest: Manual harvest.

#### THE CELLAR

##### WINEMAKING

Fermentation in thermo-regulated stainless steel vats and in stoneware amphoras.

##### AGEING

Aged in 500 litre barrels (no new wood) and amphoras for 9 months.



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