



CHÂTEAU *Coucheroy*



Château Coucheroy Red 2016

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

2016 was one of the finest vintages in the past 20 years. Winter was exceptionally wet and mild, and it rained a great deal in spring until June. However, the weather changed radically in mid-June, turning warm and quite dry, with cool nights. Ideal conditions for growing excellent wine grapes!

HARVEST

09/26/2016

THE WINE

VARIETALS

Merlot 55%, Cabernet sauvignon 45%

ALCOHOL CONTENT

13 % vol.

TASTING

It is a lovely, brilliant, deep, ruby-red colour.

The bouquet is attractively complex, with rich black-berry fruit aromas (blackberry, blackcurrant). On the palate, it is soft and well-balanced, with good structure. The overall impression is mouth-filling, complex, and velvety. This Coucheroy 2016 is very well-balanced, with red fruit aromas, hints of vanilla, and slightly oaky overtones, as well as a touch of mint.

FOOD PAIRINGS

This perfectly charming wine makes a perfect accompaniment to a finely-marbled entrecôte steak or pork spare-ribs marinated in spices, as well as assorted, mature cheeses (Camembert, Roquefort, Edam, etc.).

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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THE VINEYARD

TERROIR

Gravel, clay sub-soil

AGE OF VINES

19 years old

IN THE VINEYARD

Pruning type: Double guyot with debudding

Grape Harvest: By hand or mechanical after manual sorting at the vine

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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