

CHÂTEAU
Couhins-Lurton

GRAND CRU CLASSÉ DE GRAVES



THE CHARACTERISTIC OF CHÂTEAU COUHINS-LURTON WHITE WINES, CRU CLASSÉ DE GRAVES, IS TO BE MADE FROM SAUVIGNON ONLY. VERY ELEGANTS, THEY REVEAL FRUITY AND FRESH WHEN THEY ARE YOUNG AND GAIN IN MINERAL COMPLEXITY AFTER A FEW YEARS IN BOTTLE. THEY AGE VERY WELL.

SURFACE	6.00 ha
SOIL	Gravel, sand and gravel, on a subsoil of limestone.
GRAFT STOCK	101.14 - 3309C - Riparia
PLANT FOOD	Traditional, limited impact.
PLANT DENSITY	6,500 vines per hectare.
WINE AVERAGE AGE	27 years old
GRAPE VARIETY	Sauvignon blanc
PRUNING TYPE	Double guyot with debudding.
GRAPE HARVEST	By hand in several passes.
FERMENTATION	After pressing and settling, in oak barrels (30% new)
FERMENTATION TEMPERATURE	18 to 23°C
MALOLACTIC	No
WINE MATURING	For 10 months in oak barrels on full lees with bâtonnage.
WINE MONTAGE	Tartaric precipitation by cold treatment and bentonite.
MATURING POTENTIAL	Fully expressive between 3 and 10 years, can age 20 to 30 years



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VINTAGE

2013

APPELLATION

Pessac-Léognan

HARVEST DATE

Septembre 17, 2013

WEATHER

There was record rainfall during the first half of 2013. Spring was very cool, even cold (May and June), and this caused a major delay in vine growth (flowering). Much more clement weather (warm and sunny) arrived in July and lasted until the harvest.

GRAPE BLEND

Sauvignon 100%

OENOLOGIST CONSULTANTS

Denis DUBOURDIEU (Professor at the Institut d'Oenologie de Bordeaux) and Valérie LAVIGNE.

TASTING

COMMENT

APPAREANCE

2013 Couhins-Lurton has a sumptuous, very pale yellow colour with golden highlights.

NOSE

The bouquet is complex and attractive, with many floral and fruity nuances. A more mineral element (gunflint) adds a welcome touch of freshness.

MOUTH

Very well-balanced on the palate and remarkably rich, this wine also has great acidity that makes for impressive balance. Minerality and lemon notes also come through. The oak is discreet and subtle, further contributing to the remarkable complexity. This Graves great growth is a treat with oysters, seafood, and roast veal among many other dishes...

CONSUMPTION PERIOD

2015 - 2023



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PRESS REVIEW

LE GUIDE HACHETTE
2016 ÉDITION
09.02.2015

COUHINS-LURTON WHITE 2013

Made entirely with Sauvignon Blanc, this wine features a complex, elegant bouquet with overtones of gunflint, white fruit, and butter. The wine starts out quite vivacious on the palate, which is fresh, crunchy, and crisp. A very vigorous Pessac ideally suited to seafood. 2016-2020. Fish and seafood dishes.

BETTANE ET DESSEAUVE
2016 ÉDITION
09.01.2015

The 2013 white is very refined, dynamic, rich, and elegant. A great success.

LA REVUE DU VIN DE FRANCE
08.21.2015
NOTE : 15.00 / 20

CRUS CLASSÉS 2013 - Beautifully intense with classic body and a lovely, long, fresh Sauvignon Blanc aftertaste. Still a little sharp. This wine may have a surprise in store for us with further ageing. *(Philippe Maurange)*

ROBERT PARKER
09.01.2014
NOTE : FROM 89.00 TO 91.00 / 100

This is a superb Sauvignon (100%) with plenty of fig, white currant and orange marmalade notes. It is medium-bodied, very pure, and intensely juicy as well as elegant. Drink over the next 6-10 years.

TIM ATKIN
01.05.2014
NOTE : 93.00 / 100

André Lurton and consultant Denis Dubourdieu have lifted the bar in 2013, making a white, Sauvignon-based blend of real finesse and balance, with tangy, struck match aromas, good depth and texture and a herbal, salty finish. Mouth-watering stuff. 2014-20

ASIAN PALATE
04.16.2014

Attractive gooseberry and mangosteen flavours on this wine that is light, elegant with nice mid palate texture and body. Well made, refreshing white that is a good example of how well the whites performed in this difficult vintage. *(Jeannie Cho Lee)*

BETTANE ET DESSEAUVE
04.15.2014
NOTE : 16.00 / 20

Well-focused, elegant aromas of white fruit, citrus, lime blossom, and honey. Rich, ripe, and very balanced on the palate, with excellent vivaciousness.

DECANTER
04.14.2014
NOTE : 90.00 / 100

Very good expression of 100% Sauvignon Blanc with clarity and persistence. Drink: 2015-2018. *(Steven Spurrier)*

PANOS KAKAVIATOS
04.09.2014

NOTE : FROM 90.00 TO 92.00 / 100

JAMES SUCKLING
04.07.2014
NOTE : FROM 92.00 TO 93.00 / 100

A dense, crisp white with sliced white peaches and grapefruit. Full body, tangy acidity and a beautiful finish.

THE WINE SPECTATOR
04.03.2014
NOTE : FROM 88.00 TO 91.00 / 100

Web only - Lively, with white asparagus, thyme and verbena notes bouncing out front, backed by white peach and lemon zest notes. *(James Molesworth)*