

CHÂTEAU COUCHEROY RED. 2006



Color	Red
Varietal	Cabernet Sauvignon 50% Merlot 50%
Appellation	Pessac-Léognan
Soil	Gravel, clay sub-soil
Rootstock	Riparia gloire – 3309C – Fercal – 101.14
Fertilization	Traditional, limited impact
Density	2,630 to 3,440 vines per acre
Ages of vines	10 to 12 years
Pruning	Double guyot with debudding
Harvest	By hand or mechanical after manual sorting at the vine
Fermentation	In stainless-steel temperature controlled tanks with patented cap-breaking system
Duration	Approximately 3 weeks
Temperature	28° to 30° C
Malolactic fermentation	Yes
Maturation	For 12 months in barrels with racking each trimester
Fining	Eggwhites
Aging	Expressive after 2 to 4 years, can age up to 15 years
Appearance	Bright garnet with some ruby highlights.
Nose	Fruity nose of strawberry, cherry, plum, with vanilla and spicy notes and some sumptuous chocolate.
Palate	Youthful, full, smooth palate. A subtle touch of oak underscores a fresh, balanced ensemble. Delightfully appetizing. Drink now and for the next five years. Serve with rib roasts, casseroles or game.