

CHÂTEAU COUCHEROY WHITE. 2007



Color	White
Varietal	Sauvignon Blanc 100%
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
Harvest	By hand or mechanical after manual sorting at the vine
Fermentation	After settling, part in barrels and part in stainless-steel temperature-controlled tanks
Duration	Approximately 3 weeks
Temperature	18° to 23° C
Malolactic fermentation	No
Maturation	Part in barrels, remainder in tanks on lees
Fining	Tartaric precipitation by cold treatment
Aging	Subject to vintage, 2 to 7 years
Appearance	Bright yellow, green-gold highlights.
Nose	The nose is subtle, markedly floral and citrus notes. Acacia, box flower. Multiple citrus notes, with a hint of quince. Elegant and intense.
Palate	The palate is fresh and crisp upfront, rounding out progressively. Omnipresent citrus notes, lemon, citronella, grapefruit. Wonderfully spacious finish. Drink within three years with fish dishes: stuffed dorado, grilled mackerel, whitebait with garlic, parsley and lemon, poached halibut with dill, steamed crab citronella.