

CHÂTEAU COUHINS-LURTON WHITE. 2007



Color	White
Varietal	Sauvignon Blanc 100%
Appellation	Pessac-Léognan
Area	14.82 acres
Soil	Gravel, sand and gravel, on a sub soil of limestone
Rootstock	Riparia gloire – 3309C – Fercal – 101.14
Fertilization	Traditional, limited impact
Density	2,630 vines per acre
Ages of vines	15 to 18 years
Pruning	Double guyot with debudding
Harvest	By hand in several passes
Fermentation	After settling, in oak barrels (50% new)
Temperature	18° to 23° C
Malolactic fermentation	No
Maturation	For 12 months in oak barrels on full lees with bâtonnage
Fining	Tartaric precipitation by cold treatment
Aging	Fully expressive between 3 and 10 years, can age 20 to 30 years
Appearance	Pale yellow, brilliant, silvery highlights.
Nose	Dominant fruit character, complex nose, floral (acacia blossom) and mineral notes. A subtle toasty, oaky touch rounds off the palate.
Palate	Lively upfront, fresh, continues floral and fruity, with passion fruit, lemon, grapefruit and citronella. Remarkable persistence. Promises an intense sensory experience. Drink between 2009 and 2019. Serve with dorado with fennel, or sole fritters with parmesan.