

CHÂTEAU COUCHEROY RED. 2007

<b>Color</b>	Red
<b>Varietal</b>	Cabernet Sauvignon 50% Merlot 50%
<b>Appellation</b>	Pessac-Léognan
<b>Soil</b>	Gravel, clay sub-soil
<b>Rootstock</b>	Riparia gloire – 3309C – Fercal – 101.14
<b>Fertilization</b>	Traditional, limited impact
<b>Density</b>	2,630 to 3,440 vines per acre
<b>Ages of vines</b>	10 to 12 years
<b>Pruning</b>	Double guyot with debudding
<b>Harvest</b>	By hand or mechanical after manual sorting at the vine
<b>Fermentation</b>	In stainless-steel temperature controlled tanks with patented cap-breaking system
<b>Duration</b>	Approximately 3 weeks
<b>Temperature</b>	28° to 30° C
<b>Malolactic fermentation</b>	Yes
<b>Fining</b>	For 12 months in barrels with racking each trimester Eggwhites Expressive after 2 to 4 years, can age up 10 to 15 years
<b>Appearance</b>	Luminous violet-streaked red.
<b>Nose</b>	Strawberry and cassis, with clean, attractive aromas.
<b>Palate</b>	Soft upfront, rounding out to a full palate. The oak, already mellow, is beautifully balanced. Lovely vanilla and smoky notes from the barrel-aging. To enjoy with veal roast or tournedos of beef.



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