

CHÂTEAU COUCHEROY WHITE. 2009

Color	White
Varietal	Sauvignon Blanc 100%
Appellation	Pessac-Léognan
Soil	Gravel, clay sub-soil 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	Green and pale yellow.
Nose	Citrus and lychee aromas with acacia and honeysuckle overtones.
Palate	Round and smooth upfront and a harmonious palate underpinned by a crisp, fresh finish. Clean, lingering fruit flavors will keep this wine enjoyable for at least five years, with salads, fish and poultry dishes.



W.J. Deutsch & Sons, Ltd.

*fine wine and spirits merchants*