

CHÂTEAU COUHINS-LURTON WHITE. 2009

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 green.
Nose	Intense, complex nose of tropical fruits, pineapple and mango.
Palate	Rich and full, mouthwateringly fruity and floral, with delicately integrated oak. Concentrated and elegant, this is a wine to serve with poultry or baked fish, or to accompany the cheese platter.



W.J. Deutch & Sons, Ltd.

fine wine and spirits merchants