

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 For 12 months in barrels with racking each trimester
<b>Fining</b>	Eggwhites Expressive after 2 to 4 years, can age up 10 to 15 years
<b>Appearance</b>	Bright garnet with some ruby highlights. Fruity nose of strawberry, cherry, plum, with vanilla and spicy notes and some sumptuous chocolate.
<b>Palate</b>	Youthful, full, smooth palate. A subtle touch of oak underscores a fresh, balanced ensemble. Delightfully appetizing. Drink now and for the next five years. Serve with rib roasts, casseroles or game.



W.J. Deutsch & Sons, Ltd.

*fine wine and spirits merchants*