

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	A crystal-clear, sparkling pale green.
Nose	The nose is both floral and fruity, with citrus and tropical fruit, pineapple and acacia, honeysuckle and citronella notes that gain intensity in the glass.
Palate	Fresh and flattering, the palate shows yet more fruit flavors: apricot, lychee, peach. The finish is long and persistent. Drink now as an aperitif or with grilled white fish.



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