

CHÂTEAU COUHINS CRU CLASSÉ DE GRAVES BLANC

2020

Country

France

Region

Pessac-Léognan

Varietal

93% Sauvignon Blanc
7% Sauvignon Gris

Winemaker

Alix Bern

Alcohol Content

14.5%

Total Sulfur

No data

Residual Sugar

No data

Acidity

No data



HISTORY

Château Couhins is located in Villenave d'Ornon near Bordeaux. Long owned by a family of wine merchants, it became a Cru Classé de Graves in 1959. The estate now belongs to INRAE -the French National Research Institute for Agriculture, Food and Environment- benefitting from the most advanced technologies in sustainable viticulture and has become a benchmark for environmental friendliness.

The current cellars and production buildings were built in 1981, followed by a state-of-the-art barrel cellar and visitor centre in 2010, illustrating Château Couhins' revival and forward-thinking ambition. Today, estate director Dominique Forget and wine maker Alix Bern utilise their connections to the Bordeaux University applying and adapting the results of their research to continually improve the Couhins vineyard and its wines.

VINIFICATION and MATURATION

Hand harvested. Slow cold pneumatic pressing. Aged 9 months in a blend of stainless steel and neutral French oak barrels with regular stirring of the lees.

VINEYARD



Planted on 19.75 acres on clay slopes on limestone bedrock. Under organic conversion since 2020. Poussard Guyot pruning, co-planted with crocuses to naturally mitigate pests.

TASTING NOTES



Hints of vanilla and pineapple, a touch of orange blossom, subtle herbal savoriness: an inviting bouquet. Complex, white apple, tight structure, a touch of wood, mineral, delicately salty.

FOOD PAIRING



Pork tenderloin and chops, roasted white asparagus, pasta carbonara, spring pea risotto, hard italian cheeses.