

CHÂTEAU COUHINS 'LES MOULINS DE COUHINS' BLANC 2023

Country

France

Region

Pessac-Léognan

Varietal

95% Sauvignon Blanc
5% Sauvignon Gris

Winemaker

Alix Bern

Alcohol Content

12%

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 and settling 9 months in oak barrels, tank and stainless steel tanks on lees with regular bâtonnage.

VINEYARD



Planted on 26 acres of clay slopes on a limestone bedrock. Under organic conversion since 2020. Poussard Guyot pruning, co-planted with crocuses to naturally mitigate pests.

TASTING NOTES



Delicate notes of white peach, a hint of gooseberries, nuances of grapefruit zest. Juicy, elegant, white tropical fruit, fine acidity, mineral, lime in the finish. (Peter Moser - Falstaff May 2024)

FOOD PAIRING



Moules frites, grilled white fish, goat cheeses, asparagus risotto, herbal dishes featuring fennel, poultry and pork dishes.

PRESS