

## CHÂTEAU COUHINS WHITE 2023

**Harvest:** The Sauvignon gris was picked on 30 August, while the Sauvignon blanc was harvested from 24 August for the earliest-ripening plots to 15 September for the last selections.

**Yields:** our mastery of agro-ecology has enabled us to achieve our quality yield targets in view of the high parasite pressure in 2023, with 49hl/ha.

Golden yellow colour, complex and subtle nose with notes of white fruits such as peach, hazelnut pastry and ripe citrus fruit. In the mouth, the wine is full-bodied, fresh and long, with a fine saline finish that is quite typical of Château Couhins Blanc.

### VINEYARD

8 ha of white on a terroir consisting of a clay-limestone hillside and a sandy-clay plateau.

### VINIFICATION

Cold pneumatic pressing under inert gas in whole harvests, reasoned settling, alcoholic fermentation in barrels

### BLEND

96% Sauvignon Blanc; 4% Sauvignon Gris

### AGEING

Aged in 300 and 500L oak barrels with 20% new oak

### TEAM

Director : Dominique Forget

Œnologist consultant : Derenoncourt Consulting

Sales Manager : Pierre Marazanof

### CULTURAL PRACTICES

