

CHÂTEAU COUHINS RED 2023

Harvest: we started the harvest one day later than in 2022, on 06 September with the Merlot, and finished on 06 October with the last Cabernets.

Yields: 36hl/ha on average. It was the Cabernets that brought this average down, mainly because of the hot weather in September. Nevertheless, the hot weather enabled the grapes to reach exceptional ripeness.

A brilliant purple colour, with a complex nose of ripe black fruit, liquorice, floral notes and a touch of cocoa. In the mouth, this wine offers density and volume worthy of the greatest Couhins vintages, with very soft tannins and a freshness that lingers for a long time. The Cabernets and Petit Verdot have been gently extracted by infusion, giving the wine its velvety profile. We are proud of the work accomplished on a delicate vintage in the vineyard.

VINEYARD

23ha, sandy-gravel plateau with clay subsoil

VINIFICATION

De-stemming, densimetric sorting, punching down, 14 to 24 days, pumping over or infusion. Vatting time averages 21 to 28 days.

BLEND

53% Merlot, 39% Cabernet Sauvignon, 8% Petit Verdot

AGEING

In 225L oak barrels, 25% of which are new oak

TEAM

Director : Dominique Forget

Œnologist consultant : Derenoncourt Consulting

Sales Manager : Pierre Marazanof

CULTURAL PRACTICES

