

CHÂTEAU COUHINS RED 2025

Harvest: On September 9, we began harvesting the Merlot, followed by the Cabernet Franc on September 23, and the Cabernet Sauvignon through October 1.

Yields: 37 hl/ha; the grapes are small and rich, with exceptionally ripe seeds.

This 2025 vintage once again called upon our ability to adapt in the vineyard to manage the intense heat and low summer rainfall, as well as in the cellar to gently extract the finest compounds from these concentrated, optimally ripe grapes. A fine reward from nature, which gifted us with grapes possessing unexpected freshness and very reasonable sugar concentrations. The 2025 Château Couhins red is at once rich, concentrated, and fresh. Gentle extraction by infusion yields tannins that are already silky from the start of aging, along with notes of black fruit. This year, Cabernet Sauvignon makes up the majority of the blend—as is often the case in hot vintages—while the prominent Merlot contributes its softness, and the Cabernet Franc rounds out the wine's elegance and subtlety.

VINEYARD

22 hectares of red wine grapes on a terroir consisting of a gravelly hilltop dominated by Cabernet Sauvignon and a clay-gravel plateau for the Merlot

VINIFICATION

Destemming, density sorting, maceration, and controlled fermentation lasting 12 to 23 days, with an average of 22 days

BLEND

53% Cabernet Sauvignon, 43% Merlot, 4 % Cabernet Franc

AGEING

For the first 12 months of aging, the Cabernet Sauvignon is aged in French oak barrels (15% new oak), the Cabernet Franc in amphorae, while the Merlot is aged alternately in barrels and tanks.

TEAM

Director : Dominique Forget

Œnologist consultant : Derenoncourt Consulting

Sales Manager : Pierre Marazanof

CULTURAL PRACTICES

