

CHÂTEAU COUHINS

Pessac-Léognan - Cru Classé de Graves



Appellation:

Pessac-Léognan - Cru Classé de Graves

Surface area:

22 ha

Terroir:

Gravelly hilltop, clay on limestone bedrock, sandy clay area

Vineyard:

Under organic conversion since 2020 Poussard Guyot pruning, traditional ploughing with sowing of cereals and legumes, integrated farming

Assemblage:

50% merlot, 41% cabernet sauvignon, 5% cabernet franc, 4% petit verdot

Winemaking process:

Debudding, leaf thinning, treading, manual punching down, reasoning pumping over

Ageing:

12 months in french oak barrels, including 30% of new oak

Tasting:

Aromas of cedar and raspberry, smoothness and aromatic complexity in mouth, silky and elegant tannins

Wine Consultant: Derenoncourt Consultant since 2017











