

CHÂTEAU COUHINS - MOULIN DE COUHINS

Pessac-Léognan



Appellation:

Pessac-Léognan

Surface area:

10 ha

Terroir:

Clay slopes on a limestone bedrock

Vineyard:

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

Assemblage:

95% sauvignon blanc, 5% sauvignon gris

Winemaking process:

Slow cold pneumatic pressing and settling

Ageing:

9 months in oak barrels, tank and stainless steel tanks on lees with regular stirring

Aromas of yellow and citrus fruit, freshness and tightness in mouth

Wine consultant: Derenoncourt Consultants since 2017







