

Château COUHINS

CRU CLASSÉ DE GRAVES

Technical Sheet Chateau Couhins white 2020

Owner : National Institute of Agronomic Research (INRA)

Estate Manager : Dominique Forget

Vinegrower : Jérôme Miramon

Winemaker : Alice Bibes

Oenologists Consultants : Derenoncourt Consulting

Sales Manger & PR : Romain Baillou

A.O.C : Pessac-Léognan white

Surface Area : 8 ha white

Type of Soils :

- Layer of clay resting on a limestone bed-rock
- A sandy-clay section

Grape Varieties :

- White : 90% Sauvignon Blanc - 10% Sauvignon Gris

Vinegrowing :

- Pruning « Guyot Poussard » (respect for the sap path)
- Traditional ploughing (with sowing of cereals and legumes between the rows in autumn)
- Integrated Farming (no herbicides, no insecticides, no anti-botrytis, no CMR molecules)
- Debudding, desuckering, leaf thinning (on a case by case basis)
- Harvest by hand using small plastic boxes

Winemaking :

- White: Pneumatic cold pressing under inert gas in whole grape harvesting, reasoned settling, alcoholic fermentation in barrels, in wooden vat and in stainless steel tanks

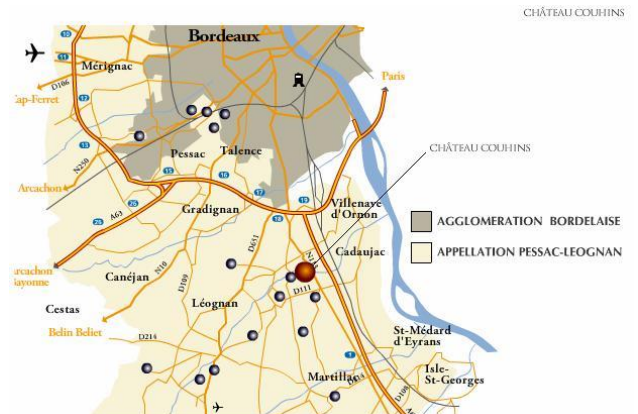
Ageing :

- White : 9 months in barrels and stainless steel tanks on lees with regular stirring

The 2020's blend : 93% Sauvignon Blanc - 7% Sauvignon Gris

Identity : The white wine of Couhins is recommended for its delicate bouquet of spring flowers and fruits of the sun, its amplitude, vivacity, and persistence in the mouth, to which the sauvignon grape participates powerfully.

Environmental Approach : ISO 14 001 certification and HVE level 3 (highest), in conversion to organic farming



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