

Château COUHINS

CRU CLASSÉ DE GRAVES

Technical Sheet Chateau Couhins red 2020

Owner : National Institute of Agronomic Research (INRAE)

Estate Manager : Dominique Forget

Vinegrower : Jérôme Miramon

Winemaker : Alix Bern

Oenologists Consultants : Derenoncourt Consulting

Sales Manger & PR : Romain Baillou

A.O.C : Pessac-Léognan red

Surface Area : 22 ha red

Type of Soils :

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

Grape Varieties :

- Red : 50% Merlot, 41% Cabernet Sauvignon, 5% Cabernet Franc, 4% Petit-verdot

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 :

- Red : de-stemming, density sorting, manual punching down, reasoning pumping over, vatting 21 to 28 days on average

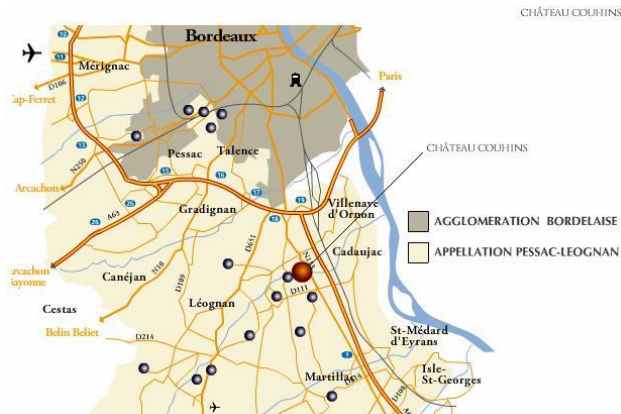
Ageing :

- Red : 12 months in French oak barrels (30% new)

The 2020's blend : 60% Cabernet Sauvignon – 40% Merlot

Philosophy : With soft tannins, refined aromas of cedar and raspberry, great smoothness on the nose and palate, and a harmonious aromatic complexity, it perfectly embodies the elegance of the great wines of Graves.

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



Inra - Château Couhins – Chemin de La Gravette – BP81 33883 Villenave d'Ornon cedex - France

Tel : +33 (0)5.56.30.77.61 – Fax : +33 (0)5.56.30.70.49 | couhins@bordeaux.inra.fr

Siren : 180 070 039 | Code APE : 731Z | Code TVA : FR 57 180 070 039

