

## *Second Red Wine of Chateau Couhins*

Couhins la Gravette • La Dame de Couhins • Le Moulin de Couhins



**Owner / Operator :** French National Institute for Agricultural Research (INRA)

**Director :** Dominique Forget

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**Marketing & Communication :** Romain Baillou

**A.O.C :** Pessac-Léognan red

**Area :** 19 ha

**Soil characteristics :** Gravelly hilltop • Clay slope on a limestone base • Sand-clay zone

**Grape varieties :** 49% Merlot, 40% Cabernet Sauvignon, 7% Cabernet Franc, 4% Petit Verdot

**Density of planting :** 6500 vines/ha

### **Management of vines :**

- Double Guyot pruning
- Traditional ploughing four times
- Integrated production
- Optimization of soil/plant balance
- Rationalized canopy management
- Manual harvests with successive selective harvests in crates

### **Vinification :**

destemming, sorting table, crushing, manual punching down, rationalized pumping over, alcoholic fermentation between 25° and 28°C, maceration 26 days

**Maturing :** 12 months in French oak barrels, 1/3 new barrels

**Average annual production :** 20,000 bottles of red

### **Tasting :**

Couhins La Gravette/La Dame de Couhins, Château Couhins' second wine, is made in the same way as the first wine, from a selection of batches that are specified at the blending stage. Wines that do not present the required qualities are used to produce a third wine: La Ballisque. La Dame de Couhins or Couhins La Gravette therefore benefit from the same quality standards as the grand vin, both in the vineyard and in the winery. A shorter maturing period enables it to express its fruity, supple character at an early age.



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