

## **DAME DE COUHINS 2019**

**LA DAME DE COUHINS BENEFITS FROM THE SAME QUALITY EFFORTS AS THE GRAND CRU CLASSÉ DE GRAVES, BOTH IN THE VINEYARD AND IN THE CELLAR. IT IS THEREFORE ONLY AT THE TIME OF BLENDING THAT IT TAKES SHAPE, THANKS TO THE SELECTION OF BATCHES ALLOWING THE EXPRESSION OF THEIR FRUITY AND GOURMET CHARACTERS IN THE FIRST TEN YEARS. DAME DE COUHINS 2019 IS CHARACTERIZED BY NOTES OF FRESH BLACK FRUITS (BLACKBERRIES AND BLACKCURRANTS), LICORICE AND TOBACCO. IN THE MOUTH WE FIND THESE WELL-BALANCED AROMAS WITH FINE TANNINS. A BEAUTIFUL COMPLEXITY AND A NICE LENGTH.**

Antonio Galloni  
**vinous**

**90-91/100**

### The Vineyard

22ha of red wine on a terroir composed of gravelly hillocks, a clayey slope and a sandy clayey plateau.

Integrated production (no herbicides, no insecticides, no anti-botrytis, no CMR molecules)  
Manual harvesting by successive sorting in crates

### The Vinification

Plot by plot vinification  
Reasoned pumping over for a soft extraction  
Vatting time of 21 to 28 days on average

### The Blend

68% Merlot  
32% Cabernet-Sauvignon



### The Cultural Practices



### The Ageing

12 months in stainless steel tanks and French oak barrels

### The team

Director :  
Dominique Forget  
Œnologist consultant : Derenoncourt  
Consulting  
Sales Manager :  
Pierre Marazanof