

# Château COUHINS

CRU CLASSÉ DE GRAVES

## DAME DE COUHINS 2020

**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 2020 HAS A SUBTLE AROMATIC BOUQUET WITH NOTES OF WHITE PEACH, APRICOT AND LEMON. ON THE PALATE, THE DELICATE BALANCE BETWEEN FRUIT AND FINE ACIDITY HIGHLIGHTS THE QUALITY OF THIS 2020 VINTAGE.**

### The vineyard

8ha of white on a clay hillside  
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  
Cold pneumatic pressing under inert gas for whole grapes, reasoned settling, alcoholic fermentation in tuns and stainless steel tanks

### The blend

95% Sauvignon Blanc  
5% Sauvignon-Gris



### The cultural practices



### The Ageing

In vats and stainless steel tanks

### The team

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

