



## Château Coutet

### Premier Grand Cru Classé en 1855 – AOC Barsac

The Château Coutet vines' deep roots extract elements from its terroir to give the grapes freshness, richness and strength. For this reason the estate carries the name "Coutet," derived from the Gascon's word for knife, to signify the fresh, lively and crisp palate that is the wine's signature style. In its youth, the wines display generous notes of white flowers, citrus fruits, honey and vanilla. Ginger and pineapple are very typical aromas in a young Château Coutet. Time brings out deeper, warmer notes in which spices combine with exotic nectars and candied fruits, such as gingerbread mingled with marmalade. Age also enhances the harmony of its roasted Botrytis character and its distinct aromas to give Château Coutet a delicate and unique bouquet that is unsurpassed.

**Area under vines:** 38.5 hectares (95 acres)

**Grape varieties:**

- 75% Sémillon
- 23% Sauvignon blanc
- 2% Muscadelle

**Soil:** Clay with a limestone sub-soil

**Average age of the vines:** 38 years

**Planting density:** 7,500 plants per hectare (3,000 plants per acre)

**Vineyard management:** "Taille à Cot" (traditional Sauternes pruning) and rational cultivation

**Harvest:** By hands (successive passes, called tries)

**Average yield:** 9 hL/ha (0.9 ton per acre)

**Ageing:** 18 months in French oak barrels, 70 to 100% new

2013

**Weather conditions:**

The year 2013 was marked by a spring that alternated between freshness and humidity until the beginning of July, slightly delaying bud burst. Overall conditions improved over the course of July and the arrival of a heat wave in August allowed the vineyard to catch up some of the delay. A couple rain showers during the first days of September were followed by a very hot period. This kick started a quick Botrytis cinerea attack on September 20th that led to the first picking through the vineyard.

The berries ripened, concentrating the sugar levels and developing the aromas of noble rot.

These climatic conditions led to a small harvest, whose quality is undeniably present.

**Harvest:**

The first trie began on September 26th, due to favorable weather giving beautiful concentration levels (22% of potential alcohol). These conditions allowed a second passage between October 2nd and 9th. After the presence of seasonal rains, a third trie took place from October 15th to 20th. The harvest concluded with a fourth and final trie under the sun until October 24..

Harvest dates:	September 26 to October 24, 2013
Tries:	4 manuel successive passes & 1 cleaning pass
Number of days of harvest:	18
Grape varieties:	75% Sémillon, 23% Sauvignon Blanc, 2% Muscadelle
Fermentation:	100% barrel fermented, 50% new French oak
Ageing:	18 month in French oak barrels
Estate bottled:	June 2015

**Tasting notes:**

Straw color (still in barrel), the nose has lovely aromatic notes of tropical fruit, such as lychee, mango, and pineapple, followed by aromas of quince, toasted almonds and acacia flowers.

The palate is round and smooth with a good balance between freshness and fullness. This wine distinguishes itself by a good density and remarkable finesse.

The finish is long, with its vivacity and its power. Overall, this vintage is marked by its elegance.

*Safrà 2013. Grands Crus de Bordeaux, 16/06/2018. Fête le Vin.*