



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

2015

Weather conditions:

The year 2015 was one of the driest and sunniest in 50 years.

A mild and rainy winter gave way to a beautiful luminous spring, also mild. These ideal climatic conditions encouraged at the start of April beautiful budding and an early flowering that reminded us of 2011.

May and June were historically hot and dry. In the first half of July, a beginning of hydraulic stress slowed the growth of the vine, however, also triggering the maturity process.

The month of August was less hot and humid with some stormy rains that gave back a certain vigor to the vine.

After the storm of August 31st, we noticed a drop in temperatures (cool nights) that led to the slow propagation of botrytis, reaching full botrytis development in early October.

Harvest:

The harvest was exceptional thanks to favorable climatic conditions. It took place in comfortable temperatures and under the sun in September, followed by a bit of humidity in early October, to end again with plenty of sunshine.

The harvest was homogeneous with a beautiful witnessed maturity and the botrytis attacked very ripe berries.

The very high potential of the lots compensated the patience and meticulous work of 80 people.

The last lot was brought in on October 27th.

Harvest dates:	September 15 to October 27
Tries:	10 manual successive passes
Number of days of harvest:	28
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:	to be bottled June 2017

Tasting notes:

The nose is marked by a dominance of exotic fruits: mango, ginger, and pineapple. Added to this are the peach aromas and candied bitter oranges.

On the palate the attack is remarkably fresh considering the power of wine. The mid-palate reveals a nice balance highlighting the minerality of our terroir.

The 2015 vintage is defined by its finesse.

Safrà 2015. Grands Crus de Bordeaux, 16/06/2018. Fête le Vin.