



1999

WEATHER CONDITIONS

Flowering began between May 29th and June 11th and ripening took place from July 26th to August 25th. The green harvest was carried out at the end of August.

Due to September's weather conditions the entire estate underwent a cleaning passage between September 21st and 23rd...

HARVEST

The arrival of the sun then made it possible to begin the harvest on September 27th. The beautiful "botrytisation," due to October's excellent climate, allowed the continuation of the harvest.

However, so as not to take any risk, the totality of the harvest was carried out by a large team of cutters. The berries were collected in small plastic crate in order to allow additional sorting at the end of each row.

Although the 1999 harvest was not very abundant, the resulting vintage is of a beautiful quality.

HARVEST DATES	September 27 th to November 3 rd , 1999
PASSES	4 manual successive passes
NUMBER OF DAYS OF HARVEST	26
GRAPE VARIETIES	Sémillon 88%, Sauvignon Blanc 10%, Muscadelle 2%
FERMENTATION	in barrel (100% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	May 2001

TASTING NOTES

A very pretty color of coppery gold with amber glints, the wine's nose is rather expressive, full of finesse, mixing notes of stone fruits (apricot, cherry plum) and very ripe exotic fruits with more discreet notes of vanilla and spices (cinnamon, nutmeg).

On the palate, one finds the elegance and subtleness of a vintage that over the years has retained its freshness and a pleasant aromatic character, oscillating between the persistence of candied citrus fruits, mandarin liqueur, and the tastiness of a beautiful minerality.

A classic example of elegance allied to richness and intensity, Coutet's 1997 exhibits an expressive, floral, citrusy, honeyed nose, with notes of orange, Chinese black tea, pineapple, and spicy oak. It is all finesse, with honey, medium to full body, gorgeous delineation, and refreshing underlying acidity. It should drink well young. Anticipated maturity: 2002-2020. Robert Parker, The Wine Advocate, April 2000, 91 /100