



2001

WEATHER CONDITIONS

Following a mild winter, the vines started to bud on March 23rd, a few days earlier than the previous year. Mid-flowering was noted on June 8th and mid-véraison on August 17th.

HARVEST

Good weather conditions in October enabled the Botrytis cinerea to develop evenly and of excellent quality so that the crop could be harvested in four passages without any significant interruption.

HARVEST DATES	October 8 th to November 5 th , 2001
PASSES	4 manual successive passes
NUMBER OF DAYS OF HARVEST	22
GRAPE VARIETIES	Sémillon 80%, Sauvignon Blanc 19%, Muscadelle 1%
FERMENTATION	in barrel (100% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	May 2003

TASTING NOTES

The wine is of a beautiful coppery gold color with amber glints. The nose is very expressive and opens on a bouquet of aromatic notes where one can find dry apricots, vanilla, and mango. Once aerated, the wine brings forth fresher notes of citrus fruits and preserved lemon.

The wine on the palate is generous yet very fresh for the vintage, with a well-developed back bone, marked with cherry plum liqueur and preserved nectarine. The middle palate evolves toward more complex notes of white pepper and saffron with a touch of cinnamon, while keeping a pleasant, fruity freshness.

This vintage is rich and full, both aromatic and well balanced... it shines through with thanks to its strong character and freshness.

One of the great Coutets I have ever tasted, with amazing definition, extraordinary vibrancy and force, and sweet, thick, juicy flavors of tropical fruits, peach, honeysuckle, and buttered popcorn, this glorious Barsac looks to be set for an incredibly long life. Anticipated maturity: 2007-2025. Robert Parker, The Wine Advocate, April 2003, 91-94/ 100

A brilliant combination of power and finesse characterizes this light green/gold-colored Barsac. It possesses moderate sweetness, terrific aromatics, and a full-bodied, rich, beautifully delineated, ethereal palate revealing delicacy as well as acidity. Although young, it is already strutting its stuff. Consume it over the next 15-25 years. Robert Parker, The Wine Advocate, June 2004, 93/100