



La chartreuse de Coutet

2005

WEATHER CONDITIONS

Early January was hot and dry followed by the arrival of a cold and dry climate that lasted until the beginning of March. A hot and dry period during the first part of April brought about favorable conditions for bud burst. In the later parts of April, the weather remained hot but rather rainy, allowing a good growth of vegetation. Hot and dry conditions from May to the end of August supported early flowering and ripening. In spite of fears of a strong reduction in harvest due to dryness, the vines adapted and resisted impressively. September marked the return of normal rain levels but with under average temperatures.

HARVEST

The Botrytis cinerea on sandy parcels arrived on very ripe berries and later during the beginning of October for the property's clay areas. The grape harvest began on October 3rd and finished on November 9th, with 23 days of harvesting that required a team of 75 cutters; the totality of the grape was collected under exceptional conditions, titrations were on average between 22° and 24° of alcohol, with batches going up to 28° and more..

HARVEST DATES	October 3 rd to November 9 th , 2005
PASSES	6 manual successive passes
NUMBER OF DAYS OF HARVEST	26
GRAPE VARIETIES	Sémillon 75%, Sauvignon Blanc 23%, Muscadelle 2%
FERMENTATION	in barrel (100% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	May 2007

TASTING NOTES

The wine is of a beautiful bright gilded color.

The nose displays floral notes, recalling jasmine and lilac; airing releases acacia honey, apricot, as well as hints of gingerbread.

The attack reveals a beautiful pallet of exotic fruit flavors including notes of candied and dry fruits.