



2006

WEATHER CONDITIONS

Climatic conditions played an important role in the 2006 vintage, marked by very dry weather interspersed with hot days until the end of July. Irregular conditions in August caused the grapes to ripen unevenly, but hot weather in September and October allowed them to achieve full maturity.

HARVEST

A this particular stage, the berries were able to gain some richness and roundness and more density. The 18-month aging led to the elaboration of a round and powerful Coutet with rich fruit, good acidity and a mineral final.

HARVEST DATES	September 17 th to October 19 th , 2006
PASSES	6 manual successive passes
NUMBER OF DAYS OF HARVEST	22
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 2008

TASTING NOTES

The wine is of a lovely golden color.

Its nose, albeit discreet, opens up on a multitude of aromatic notes, fine and subtle, among which one can find touches of mild spices, honey, vanilla, pretty notes of toast, with possibly a light hint of cocoa, all in all supported by a tinge of small candied fruits as well as citrus fruits.

Just like on the nose, the finesse on the palate is predominant over the power. It displays an elegant mix of well-integrated aromatic notes giving an impression of liquor, which finishes off on a beautiful mineral freshness, typical of Barsac's wines.

The wine shows a beautiful balance, with mildness, finesse and aromas at their fullest.

July 30, 2014:
Beautiful color. Nose lightly on candied orange but mostly dried apricots.

Light to Medium gold with greenish hue, this wine exhibits wonderfully pure notes of wood spice such as vanillin, honeyed citrus, a hint of under-ripe peach and touches of crème brûlée and marmalade. With a great acidity and finesse, this is a medium-bodied, impressively endowed, but generally very racy, restrained style of wine that should age beautifully for 25 or more years. It is not the sweetest, and by no means the biggest wine of 2006, but it has nobility tattooed all over it. Robert Parker, The Wine Advocate February 2009, 92/100