



2007

WEATHER CONDITIONS

Due to rather low temperatures and sunshine, a relatively normal growth cycle was observed in 2007. An unexpected post-season spurt allowed the vegetation to surpass averages. This was followed by ideal conditions for maturation to achieve perfect ripeness before the onset of the 'Noble Rot.' Some light rain at the right time triggered a Botrytis cinerea of exceptional purity.

HARVEST

HARVEST DATES	September 17 th to November 7 th , 2017
PASSES	7 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 2009

TASTING NOTES

A beautiful color with yellow glints, the wine's nose is very fine, mixing notes of orange zests candied in brandy, gingerbread, and beeswax, thus displaying a complex aromatic palette.

A good attack, the wine is round on the palate, with a dominance of honey, vanilla, dry apricot and a few fine and elegant spicy notes.

The finish is savory, long and very aromatic, bringing back pleasant touches of spices, slightly on the saffron side... while still displaying the freshness and vivacity so typical of the Barsac terroir.

July 30, 2014:

Beautiful color. Perfectly roasted on the nose, harmonious bouquet of candied orange and grapefruit, and linden. Very rich wine, very well balanced, dense and mineral, peppery. Very Coutet.