



2008

WEATHER CONDITIONS

After a rather warm and dry winter, the weather was mild and humid from March to May.

Mid-flowering occurred on June 16th with a cool but dry climate that continued until late July. August enjoyed cool and humid weather conditions. A dry and cold September with cool nights favored a rich aromatic palate.

HARVEST

Rain during the first days of October contributed to the development of Botrytis cinerea.

The heart of the harvest took place in excellent conditions, requiring 75 cutters that did a total of seven passages over the course of the harvest.

HARVEST DATES	September 29 th to November 13 th , 2008
PASSES	7 manual successive passes
NUMBER OF DAYS OF HARVEST	20
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 2010

TASTING NOTES

Displaying a color of coppery gold with golden glints, the wine's nose opens up with very ripe, exotic fruits (mango, pineapple) and lemony zests mixed with a few notes of vanilla.

On the palate, after a round and dulcet attack, one discovers a pleasant 'salty' minerality, giving freshness to the very ripe fruits. A palette of various exotic fruits, such as candied cherry plums and crystallized quince, brings up the toasted impression usually given by a beautiful botrytis.

The middle of the palate is dominated by vivacious citrus fruits and persisting aromas of very ripe pineapple.

This savory richness carries on with a beautiful, long finish, marrying minerality with candied citrus fruits, along with a crispy, tangy touch.

July 30, 2014:

Beautiful color. Expressive nose. Rich wine, full of texture, with a linear mid-palate.

The 2008 Chateau Coutet has a very extroverted bouquet, with notes of tangerine, pink grapefruit, guava and pear drop, showing fine definition. The palate is well-balanced, with Coutet's trademark citrus-driven entry segueing into a pure honeyed, mineral-rich finish that is linear, but very composed at this stage.

This will need time, but it already displays that trademark race and tension that are the hallmarks of a great Coutet. Drink now-2040. Robert Parker, The Wine Advocate, May 2011, 92/100