



## 2009

### WEATHER CONDITIONS

The year 2009 was characterized by a warmer and drier climate than usual. A particularly sunny August, followed by an Indian summer, allowed for the berries to reach an exceptional maturation level.

On September 18th, rainfalls marked the beginning of the development of Botrytis cinerea on very ripe berries. This was the first indication of a great harvest to come, providing the foundation to a monumental vintage for the region and for the property..

### HARVEST

Only six passages through the estate's plots were necessary, with 70% of the fruit picked on the third tries. The short and condensed harvest resulted in a rare purity that gives today the wine strength, complexity and freshness. This wine's style is fully representative of Bordeaux's 2009 vintage characteristics.

HARVEST DATES	September 18 <sup>th</sup> to October 22 <sup>nd</sup> , 2009
PASSES	5 manual successive passes ( <i>4 picking passes and one for cleaning</i> )
NUMBER OF DAYS OF HARVEST	28
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	June 2011

### TASTING NOTES

A deep golden color, the vintage's first aromatic sensation impresses one by its richness, mixing the typical notes of a beautiful botrytisation (citrus, exotic and candied fruits, as well as hints of honey) with more delicate, slightly spicy, subtle and elegant touches.

On the palate, a great complexity springs up, blending volume and roundness with notes of candied fruits, plum brandy, cherry plum liquor, as well as more classic notes typical of the ageing process such as well-integrated vanilla, caramel, toffee, but also mild spices and white pepper.

The finish is expressive, powerful, warm, and quite long, giving back a very pleasant freshness thanks to notes of candied orange zests.

July 30, 2014:

Beautiful color. Full of roasted notes on the nose along with dried apricot and pineapple, airy. Beautiful on the palate, very rich, yet fresh with aromas of spice. Very lovely balance – a harmonious wine.

The Coutet 2009 is a sensational effort from Philippe Baly and his team. It has a fragrant nose of honey, verbena tea, pineapple, frangipane and apple-blossom, well defined if needing a little more vigor at the moment.

The palate is vibrant on the entry, informed by touches of apricot and orange peel, very focused and tensile towards the long, sensuous, viscous finish. It has the same minerality exuded by Doisy-Daëne and reminds me of a stellar '62 tasted just a few weeks previously.

A magnificent Coutet. Robert Parker, The Wine Advocate, April 2010, 96 – 98/100.