



# La chartreuse de Coutet

## 2011

### WEATHER CONDITIONS

Overall, the 2011 vintage was marked by the premature onset of spring that pushed the vineyard activity forward by approximately two weeks. A dry spring forced the vines to reach deeper into the clay and limestone subsoil for nutrients. Summer was cooler with a rainy period in July.

A beautiful late season provided ideal conditions for achieving rapid maturity and an early onset and proliferation of the Botrytis Cinerea. The first berries of 'noble rot' were observed in August. From that point on, the concentration of the fruit occurred at a fast pace..

### HARVEST

The beginning of harvest took place mid-September. The excellent weather experienced in September and October allowed for a harvest to occur under very good conditions. Only three tries were necessary to pick all the fruit.

<b>HARVEST DATES</b>	September 14th to October 3rd , 2011
<b>PASSES</b>	4 manual successive passes (3 picking passes and one for cleaning)
<b>NUMBER OF DAYS OF HARVEST</b>	14
<b>GRAPE VARIETIES</b>	Sémillon 75%, Sauvignon Blanc 23%, Muscadelle 2%
<b>FERMENTATION</b>	in barrel (80% new)
<b>AGEING</b>	18 months in French oak barrels 100% French oak
<b>ESTATE BOTTLED</b>	June 2013

### TASTING NOTES

This wine is of a pretty yellow with light golden hues. Its nose expresses beautiful hints of dry fruits, like apricot, but also fresh fruits (pineapple).

The palate is round and generous, with both power and freshness. We can detect aromas of exotic fruits (mango) before concluding on mineral notes.

July 2014, 30th:  
Fresh and mineral with dry and floral nose.