



Cuvée Madame de Château Coutet

1995

HISTORY

The origin of Cuvée Madame goes back to Madame Rolland-Guy, owner of Château COUTET between 1922 and 1977. The vineyard workers were in the habit of working without pay for one day while picking the remaining grapes from one of the property's two oldest parcels, whose berries were super-concentrated. A sweet wine of incomparable richness and flavor was thus obtained.

This very small and exceptional cuvée was dedicated to Madame, the proprietor's wife. The Baly family carries on this tradition for their finest harvests. The superb Cuvée Madame was made in 1981, 1986, 1988, 1989, 1990, 1995, 1997, 2001, 2003 following the memorable 1943, 1947, 1959, 1971 and 1975 vintages)

VITICULTURE

The Cuvée Madame originates from the property's two oldest parcels of Sémillon. The average age of the vines on these plots is 55 years.

WINEMAKING

The selection process is painstaking as each grape is picked one-by-one by hand. Further sorting takes place at the wine press and damaged grapes are eliminated immediately. The unfermented grape juice is quite rich, with 22 to 26 degrees of potential alcohol. A single, light pressing (at less than 180 kg/cm²) produces a clear, limpid juice. Alcohol fermentation takes place in new French oak barrels. The large amount of natural sugar forces the yeast to work slowly and develop secondary aromas that will contribute to the wine's complexity. Once this hard work is done, the wine is aged in barrels for three years before bottling.

WEATHER CONDITIONS

Following a mild winter, the vegetation cycle started early and continued through the warm and dry weather of early spring. Flowering began around May 20th, indicating that the grapes would ripen evenly. The summer months were hot and dry. Cooler weather and rainfalls in September made up for the earlier lack of water while also favoring the development of Botrytis cinerea and a good concentration of sugar within each berry.

HARVEST DATE	October 4 th , 1995
BLEND	100% Sémillon
FERMENTATION	100% barrel fermented, 100% new oak
ELEVAGE	100% new French oak for three years
ESTATE BOTTLED	June 1998

TASTING NOTES

This exceptional wine brings together great, and sometimes opposing, characters: power and elegance, opulent sweetness and freshness, expressive aromas and finesse. But the complexity of this wine dominates the whole. On the rare occasions that I have had the opportunity to taste it, the Cuvée Madame has always left me a profound memory. The 1995 vintage is no exception to this experience. A wine of intense golden yellow color, the wine reserves a complex nose with aromas of citrus, juicy apricots, ripe peaches, spices and sweet flower honey. On the palate, this wine presents itself opulent, without being heavy with its hint of fresh acidity that contributes to its elegance. It is a sublime wine with fruity aromas and complex with a touch of vanilla on a long finish. This bottle proves that the quintessence of Barsac finds itself in a bottle of Cuvée Madame. Markus del Monego (Best Sommelier of the World 1998), tasted in 2011.

It is without a doubt one of the greatest Sauternes which offers a huge complexity with beautiful aromas of apricots glazed in honey, spices and cloudberrries; the palate is very dense and rich, but it stays together all the way, sublime and lusciously sweet with a delicate finish (...) Andreas Larsson (Best of Sommelier of the World 2007), tasted in 2006.