



# Cuvée Madame de Château Coutet

## 2001

### 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/cm<sup>2</sup>) 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 vines started to bud on March 23rd, a few days earlier than the previous year. Mid-flowering was noted on June 8th and mid-véraison on August 17th. Good weather conditions in October enabled the Botrytis cinerea to develop evenly and of excellent quality.

HARVEST DATE	October 10 <sup>th</sup> , 2001
BLEND	100% Sémillon
FERMENTATION	100% barrel fermented, 100% new oak
ELEVAGE	100% new French oak for three years
ESTATE BOTTLED	June 2004
RELEASED	April 2012

### TASTING NOTES

A deep gold color with copper highlights. An ample nose displaying a great finesse and combining a multitude of fruit aromas (tropical fruits, citrus zests, candied pineapples and apricots) with those revealed by the alchemy of Botrytis cinerea and barrel ageing, and notes of honey and gingerbread.

On the palate, the wine is luscious and generous, blending notes of vanilla, caramel and honey before gradually displaying more complex aromas of spices (e.g. nutmeg, ginger, mild curry) which give out a rich, savory and powerful potential yet still on the reserve. A beautiful balance between concentration, aromatic expression and elegance, this is a marvelous wine, made of the best lots of the vintage. It is already very expressive but has much to reveal to us in the future. July 2013.