



Cuvée Madame de Château Coutet

2003

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 particularly mild winter, bud break began on March 24th, on the same date as the previous two years. Mid-flowering was observed on May 30th and mid-véraison on August 5th. The summer heat wave, combined with the season's exceptional levels of sunshine, violent thunderstorms on June 24th and July 15th, and some rainfall in September, encouraged the Botrytis cinerea to spread rapidly (70% of the vineyard was affected by mid-September). Excellent weather during the 19 days of harvesting enabled the 70 pickers to make four passes through the vineyard, gathering a crop that gave richly aromatic musts.

HARVEST DATE	September 30 th , 2003
BLEND	100% Sémillon
FERMENTATION	100% barrel fermented, 100% new oak
ELEVAGE	100% new French oak for three years
ESTATE BOTTLED	June 2006
RELEASED	September 2015

TASTING NOTES

The color is an intense, pure and brilliant gold. The nose reveals honey, apricot, melon and bitter orange notes subtly mingled with aromas of biscuit, quince paste and angelica, leaving an impression of all-pervading refinement.

On the palate, the wine shows itself to be rich and voluptuous, with perfect balance and a beautiful acidity which brings freshness, charm and nobility. A generous bouquet unveils notes of fresh almond, cinnamon, acacia honey and barley sugar. The length is astonishing, while the opulent finish leaves a feeling of fullness. A superb Cuvée Madame which, over time, will never disappoint.