



Opalie de Château Coutet

2013

The opal is a precious stone prized for its beauty, reflecting light to shine in multiple colors that renders each one an inimitable and boundless expression of itself. Unique in its vivacity and richness, Opalie de Château Coutet is a first-of-its kind dry white wine from Barsac, produced in limited quantities from the heart of this Premier Grand Cru.

VITICULTURE

Opalie de Château Coutet comes from the quintessential parts of the Grand Cru vineyards, comprised of fruits selected from a few rows of 40-year-old vines that are planted in the thickest layers of clay and limestone in the estate's soil. Along with the local climate, these conditions contribute significantly to the aromatic complexity of the wine. The fruit is harvested manually, using small baskets to collect and protect the matured berries prior to arriving at the cellar.

VINIFICATION

Château Coutet follows a traditional approach to winemaking, which is enhanced by the estate's savoir-faire in selecting the perfect fruits. The distinguished flavor of the wine comes from combining in equal parts the body and depth of Sémillon with the elegance of Sauvignon Blanc. As a result, Opalie de Château Coutet is a memorable, elegant dry white wine with crisp mineral characteristics. True to its classic heritage, this wine is fermented and aged in French oak barrels.

WEATHER CONDITIONS

The year 2013 was marked by a spring that alternated between freshness and humidity until the beginning of July, slightly delaying bud burst. The arrival of a heat wave in August allowed the vineyard to catch up some of the delay. A couple of rain showers during the first days of September were followed by a very hot period that gave way to excellent conditions for the harvest.

DATES DE VENDANGES	September 24 th to September 25 th , 2012
ASSEMBLAGE	50% Sémillon, 50% Sauvignon Blanc
ELEVAGE	9 month in 40% new French oak barrels
MISE EN BOUTEILLES	June 2014

COMMENTAIRES DE DEGUSTATION

The wine is a glittering pale yellow. On the nose, fresh fruits notes, especially white peach and citrus, mingle with white blossom and boxwood. These aromas open up with airing and the mineral character emerges, along with a touch of spice.

On the palate, the attack is both powerful and elegant. The wine displays beautiful balance: roundness and liveliness combine harmoniously, then freshness and minerality come to the fore on the length.