



# Opalie de Château Coutet

## 2015

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 2015 was one of the driest and sunniest in 50 years.

A mild and rainy winter gave way to a beautiful luminous spring, also mild. These ideal climatic conditions encouraged at the start of April beautiful budding and an early flowering that reminded us of 2011.

May and June were historically hot and dry. In the first half of July, a beginning of hydraulic stress slowed the growth of the vine, however, also triggering the maturity process.

The month of August was less hot and more humid which accelerated the maturity of the berries while keeping them fresh. The harvest was completed in just one day.

#### DATES DE VENDANGES

August 31<sup>st</sup>, 2015

#### ASSEMBLAGE

50% Sémillon, 50% Sauvignon Blanc

#### ELEVAGE

9 month in 40% new French oak barrels

#### MISE EN BOUTEILLES

June 2016

### COMMENTAIRES DE DEGUSTATION

The wine has a pale color with slightly green reflections. Complex and seductive, the nose offers notes of fresh fruit, such as peach, pear, but also exotic fruits (mango, passion fruit). When aerating, aromas of honey, white flowers and vanilla, accompanied by a toasted brioche are released.

On the palate, a beautiful and complex volume also show. Power and elegance mingle for a tense, mineral style, to offer a wine of great balance.