



La chartreuse de Coutet

1998

WEATHER CONDITIONS

Warm and dry conditions during the first three months of the year caused the vines to bud earlier than usual. Exceptional weather in June ensured that the vegetation cycle continued favorably and flowering took place during the early part of the month.

After heat wave conditions in August, the crop showed substantial potential with the presence of very ripe berries. The weather during the first fortnight of September encouraged the development of Botrytis cinerea.

HARVEST

The early and even spread of the Noble Rot made it possible to produce very high quality musts with great potential for aromas and flavors.

HARVEST DATES	September 24 th to October 22 nd , 1998
PASSES	4 manual successive passes
NUMBER OF DAYS OF HARVEST	20
GRAPE VARIETIES	Sémillon 75%, Sauvignon Blanc 23%, Muscadelle 2%
FERMENTATION	in barrel (50% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	May 2000

TASTING NOTES

The wine shows a bright gold color.

The nose is elegant and fine. It smoothly opens on notes of spices and aromas of candied fruit, jasmine flowers, quince and citrus, accompanied by a touch of honey.

The attack is fresh and round, with a beautiful aromatic complexity. The freshness of citrus remains, along with a smoothness that makes a perfect balance.

The finish is full of elegance and finesse.