



La chartreuse de Coutet

1999

WEATHER CONDITIONS

Flowering began between May 29th and June 11th and ripening took place from July 26th to August 25th. The green harvest was carried out at the end of August. Due to September's weather conditions the entire estate underwent a cleaning passage between September 21st and 23rd.

The arrival of the sun then made it possible to begin the harvest on September 27th. The beautiful "botrytisation," due to October's excellent climate, allowed the continuation of the harvest.

HARVEST

However, so as not to take any risk, the totality of the harvest was carried out by a large team of cutters. The berries were collected in small plastic crate in order to allow additional sorting at the end of each row. Although the 1999 harvest was not very abundant, the resulting vintage is of a beautiful quality.

HARVEST DATES	September 27th to November 3rd, 1999
PASSES	4 manual successive passes
NUMBER OF DAYS OF HARVEST	26
GRAPE VARIETIES	Sémillon 88%, Sauvignon Blanc 10%, Muscadelle 2%
FERMENTATION	in barrel (100% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	May 2001

TASTING NOTES

Beautiful golden color with coppery glints.

The nose is delicate and offers notes of yellow fruits and white flowers, boxwood and vanilla, cinnamon and ginger. After aeration, it reveals with aromas of quince and honey.

On the palate, the wine is fresh, mineral; full of elegance and subtleness. Aromas of candied fruits and ginger wrapped in freshness persist on the length.