



# La chartreuse de Coutet

## 2000

### WEATHER CONDITIONS

Budding took place in early April. The good weather observed during both the months of May and June favored a good vegetative evolution of the vine. Mid-bloom occurred on June 7th, and mid-veraison on August 14th.

### HARVEST

Five successive tries were needed in order to complete the harvest. The conditions were quite difficult and required a large team of harvesters. All the berries were collected in small crates which underwent immediately an additional sorting. The arrival of the grapes in the cellar was conducted with great vigilance.

HARVEST DATES	October 19 <sup>th</sup> to November 13 <sup>th</sup> , 2000
PASSES	5 manual successive passes
NUMBER OF DAYS OF HARVEST	23
GRAPE VARIETIES	Sémillon 90%, Sauvignon Blanc 10%, Muscadelle 1%
FERMENTATION	in barrel (100% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	May 2002

### TASTING NOTES

The wine shows a bright, clear, deep gold color. Very delicate on the nose, it offers notes of jammy fruit, jasmine flowers; a touch of wood, quince, honey and roasted apricot, wrapped up in a beautiful intensity.

On the palate, the wine is round, rich and complex, balanced between fresh (citrus) and sweet notes (brioche). The finish is pleasantly bright, lively and generous.