



La chartreuse de Coutet

2001

WEATHER CONDITIONS

Following a mild winter, the vines started to bud on March 23rd, a few days earlier than the previous year. Mid-flowering was noted on June 8th and mid-veraison on August 17th.

HARVEST

Good weather conditions in October enabled the Botrytis cinerea to develop evenly and of excellent quality so that the crop could be harvested in four passages without any significant interruption.

HARVEST DATES	October 8th to November 5th, 2001
PASSES	4 manual successive passes
NUMBER OF DAYS OF HARVEST	22
GRAPE VARIETIES	Sémillon 80%, Sauvignon Blanc 19%, Muscadelle 1%
FERMENTATION	in barrel (100% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	May 2003

TASTING NOTES

The wine has a fine, golden color and a refined nose that opens on floral aromas of honeysuckle and lime blossom accompanied by exotic fruits.

Rich on the palate, it combines the lushness of fine Botrytis cinerea with a range of complex flavors that admirably express the wine's concentration as notes of citrus and lemon preserve mingle with toast and vanilla. An ample, long and refined finish highlights the specificities and distinction of this very fine vintage.