



# La chartreuse de Coutet

## 2004

### WEATHER CONDITIONS

The year 2004 can be considered as a dry year with average temperatures. January was hot and humid, with dry conditions settling at the end of the month and lasting until May.

In the second half of May to late June, the weather was hot and dry, allowing flowering to happen under good conditions. From July to mid-August, high rainfalls were experienced.

### HARVEST

September was dry and hot which was beneficial for reaching the desire ripeness before the attack of the Botrytis cinerea.

|                           |                                                  |
|---------------------------|--------------------------------------------------|
| HARVEST DATES             | September 27th to November 17th, 2004            |
| PASSES                    | 7 manual successive passes                       |
| NUMBER OF DAYS OF HARVEST | 32                                               |
| GRAPE VARIETIES           | Sémillon 80%, Sauvignon Blanc 18%, Muscadelle 2% |
| FERMENTATION              | in barrel (100% new)                             |
| AGEING                    | 18 months in French oak barrels 100% French oak  |
| ESTATE BOTTLED            | May 2006                                         |

### TASTING NOTES

The wine is of a strong and brilliant gold with copper highlights.

The nose expresses grace and liveliness. It reveals elegant floral aromas of jasmine and acacia, mixed with more pronounced notes of honey, apricot and candied nuts.

The attack on the palate is very round, of a lovely concentration, evolving on a variety of mingling aromatic accents including gingerbread and very ripe mangoes with hints of lemon and fruit liqueur.

A nice finish, ample, tasty and generous, where the quality of the blend expresses great freshness and finesse.