



La chartreuse de Coutet

2006

WEATHER CONDITIONS

Climatic conditions played an important role in the 2006 vintage, marked by very dry weather interspersed with hot days until the end of July. Irregular conditions in August caused the grapes to ripen unevenly, but hot weather in September and October allowed them to achieve full maturity.

HARVEST

HARVEST DATES	September 17th to October 9th, 2006
PASSES	6 manual successive passes
NUMBER OF DAYS OF HARVEST	22
GRAPE VARIETIES	Sémillon 75%, Sauvignon Blanc 23%, Muscadelle 2%
FERMENTATION	in barrel (100% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	May 2008

TASTING NOTES

The wine is of a lovely golden color.

Its discreet nose opens up on honey, vanilla, pretty notes of toast all in all supported by a tinge of small candied fruits as well as citrus fruits.

The palate displays an elegant mix of well-integrated aromatic notes which finishes off on a beautiful mineral freshness. The wine shows a beautiful balance full of finesse. July 2013.