



La chartreuse de Coutet

2007

WEATHER CONDITIONS

Due to rather low temperatures and sunshine, a relatively normal growth cycle was observed in 2007. An unexpected post-season spurt allowed the vegetation to surpass averages.

HARVEST

This was followed by ideal conditions for maturation to achieve perfect ripeness before the onset of the 'Noble Rot. Some light rain at the right time triggered a Botrytis cinerea of exceptional purity.

HARVEST DATES	September 17th to November 7th, 2017
PASSES	7 manual successive passes (<i>5 picking passes and one for cleaning</i>)
NUMBER OF DAYS OF HARVEST	26
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 2009

TASTING NOTES

A beautiful yellow straw color with bright reflections, the wine's first nose liberates aromas of citrus fruits: lemon, grapefruit, followed by white floral notes, and opens on the palate with of exotic fruits.

The attack is fresh and concludes with a lovely finish that emphasizes the signature vivacity of this estate. July 2013.