



# La chartreuse de Coutet

## 2008

### WEATHER CONDITIONS

After a rather warm and dry winter, the weather was mild and humid from March to May. Mid-flowering occurred on June 16th with a cool but dry climate that continued until late July.

August enjoyed cool and humid weather conditions. A dry and cold September with cool nights favored a rich aromatic palate. Rain during the first days of October contributed to the development of Botrytis cinerea..

### HARVEST

The heart of the harvest took place with excellent conditions, requiring 75 cutters that made a total of seven passages over the course of the harvest.

HARVEST DATES	September 29th to November 13th, 2008
PASSES	7 manual successive passes
NUMBER OF DAYS OF HARVEST	20
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 2010

### TASTING NOTES

Displaying a color of coppery gold with golden glints, the wine's nose opens up with exotic fruits and lemony zests mixed with a few notes of vanilla.

On the palate, after a round and dulcet attack, one discovers a pleasant 'salty' minerality, giving the wine freshness. The middle of the palate is dominated by vivacious citrus fruits and persisting aromas of ripe pineapple.

This savory richness carries on with a beautiful finish, marrying minerality with candied citrus fruits, along with a crispy, tangy touch. July 2013.