



La chartreuse de Coutet

2009

WEATHER CONDITIONS

The year 2009 was characterized by a warmer and drier climate than usual. A particularly sunny August, followed by an Indian summer, allowed for the berries to reach an exceptional maturation level.

On September 18th, the rains marked the beginning of the development of Botrytis cinerea on very ripe berries. This is the first indication of a great vintage.

HARVEST

Four passages during the harvest provided an ideal situation that will allow the Chartreuse de Coutet to fully express its personality. This wine's style will fully represent the vintage characteristics.

HARVEST DATES	September 18th to October 22nd , 2009
PASSES	5 manual successive passes (4 picking passes and one for cleaning))
NUMBER OF DAYS OF HARVEST	28
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 2011

TASTING NOTES

A deep golden color, the vintage's first aromatic sensation impresses delicacy with citrus and exotic fruits, as well as hints of honey.

On the palate, notes of candied fruits are well-integrated vanilla, caramel, toffee, but also mild spices.

The finish is expressive, warm, and long, giving back a very pleasant freshness thanks to notes of candied orange zests. July 2013.