



La chartreuse de Coutet

2010

WEATHER CONDITIONS

The year 2010 was drier and cooler than experienced previously. With the exception of the end of March, which was particularly warm and rainy, the beginning of the year was relatively dry and cold. Despite these circumstances, budbreak was not delayed and began on April 3rd. A mild and dry April regularized plant growth.

After a return to cooler temperatures and a lack of rain in May, flowering took place during the warmer conditions of early June. However, a few rain showers occurred mid-month that prevented some fruitset. The climate was hot and dry through the end of July.

The relatively cool temperatures recorded in August extended véraison. After an overall drier summer than usual, a few rainfalls occurred mid-September that enabled a rapid onset of the Botrytis cinerea fungus throughout the vineyard; the result was the presence of 'Noble Rot' on beautifully ripe berries.

HARVEST

The last week of September was dry and marked the beginning of harvest with the first tries (pass) amongst the estate's various plots. Alternation between rain and sun helped finalize the onset of the Botrytis cinerea and allowed the successive passes to be completed in good conditions throughout the fall.

Interestingly, 2010 represents a climatic profile quite similar to the year 1962; an outstanding vintage in the Sauternes appellation.

HARVEST DATES	September 13th to November 3rd , 2010
PASSES	6 manual successive passes
NUMBER OF DAYS OF HARVEST	24
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	June 2012

TASTING NOTES

A delicate bouquet of white flowers, such as acacia, is perceived on the nose. It then develops unto more roasted notes, tending toward candied fruits and quince.

The attack on the palate is fresh, with a good intensity.

Despite its density, the wine remains elegant and fine on the finish, where candied fruits can be found again.