



La chartreuse de Coutet

2012

WEATHER CONDITIONS

Some unreliable weather marked the beginning of 2012, with a wet spring, alternating between cool and damp days until early in July. In August, the weather improved, experiencing a heat wave mid-month. Unfortunately, the lack of rainfalls through to the beginning of September slowed the development of the Noble Rot. However, the beautiful, hot and dry weather at the end of the summer enabled the grapes to mature beautifully, increasing their sugar content and developing their aromas.

It is interesting to note that for the last few vintages, the harvests have started earlier and earlier; 2012 is no exception to this trend. In the end, despite a very small harvest, the quality of this vintage is undeniable marked by freshness.

HARVEST

The first 'trie' began on October 8th and lasted four days with favorable weather conditions. Since the Botrytis cinerea developed slowly, a second 'trie' occurred on October 15 only. Eleven days of rainy weather preceded the third 'trie' that took place from October 29th until November 1st.

Following these adverse weather conditions, the arrival of particularly strong winds quickly dried the grapes, thus preserving their perfect quality. The harvest concluded with a small 'trie' on November 5th and 6th. Several of the lots of what were brought in during the third 'trie' will be included in the blend of our first wine, Château Coutet.

HARVEST DATES	October 8 th to November 6 th , 2012
PASSES	5 manual successive passes (<i>4 picking passes and one for cleaning</i>)
NUMBER OF DAYS OF HARVEST	21
GRAPE VARIETIES	Sémillon 75%, Sauvignon Blanc 23%, Muscadelle 2%
FERMENTATION	in barrel (80% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	June 2014

TASTING NOTES

The wine is of a light straw color. The nose is fine and delicate, showing aromas of white flowers and ripe fruit, wrapped up in a beautiful and freshness.

On the palate, roundness and acidity combine nicely to create a splendid balance. The notes of yellow fruits (pineapple, peach, ...) are discreetly spicy and honeyed, offering an elegant and lively whole.