



La chartreuse de Coutet

2013

WEATHER CONDITIONS

The year 2013 was marked by a spring that alternated between freshness and humidity until the beginning of July, slightly delaying bud burst. Overall conditions improved over the course of July and the arrival of a heat wave in August allowed the vineyard to catch up some of the delay.

A couple rain showers during the first days of September were followed by a very hot period. This kick started a quick *Botrytis cinerea* attack on September 20th that led to the first picking through the vineyard. The berries ripened, concentrating the sugar levels and developing the aromas of noble rot. These climatic conditions led to a small harvest, whose quality is undeniably present.

HARVEST

The first trie began on September 26th, due to favorable weather giving beautiful concentration levels (22% of potential alcohol). These conditions allowed a second passage between October 2nd and 9th.

After the presence of seasonal rains, a third trie took place from October 15th to 20th. The harvest concluded with a fourth and final trie under the sun until October 24.

HARVEST DATES	September 26th to October 24th, 2013
PASSES	5 manual successive passes (<i>4 picking passes and one for cleaning</i>)
NUMBER OF DAYS OF HARVEST	18
GRAPE VARIETIES	Sémillon 75%, Sauvignon Blanc 23%, Muscadelle 2%
FERMENTATION	in barrel (50% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	June 2015

TASTING NOTES

The wine is of a straw color (currently aging in barrel). The nose is very subtle, marked by citrus aromas such as green lime, grapefruit, and lighter notes of lychee.

The attack on the palate mouth is rather full, with good liquor, but very light; we perceive hints of acacia honey.

The finale is characterized by a great freshness, which makes this wine very approachable. This is a very refreshing vintage of the estate's second wine, the Chartreuse de Coutet.