La chartreuse de Coutet

2015

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WEATHER CONDITIONS

The year 2015 was one of the driest and sunniest in 50 years.
A mild and rainy winter gave way to a beautiful luminous spring, also mild. These ideal climatic conditions encouraged at the start of April beautiful budding and an early flowering that reminded us of 2011.

May and June were historically hot and dry. In the first half of July, a beginning of hydraulic stress slowed the growth of the vine, however, also triggering the maturity process. The month of August was less hot and humid with some stormy rains that gave back a certain vigor to the vine. After the storm of August 31st, we noticed a drop in temperatures (cool nights) that led to the slow propagation of botrytis, reaching full botrytis development in early October.

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HARVEST

The harvest was exceptional thanks to favorable climatic conditions. It took place in comfortable temperatures and under the sun in September, followed by a bit of humidity in early October, to end again with plenty of sunshine.

The harvest was homogeneous with a beautiful witnessed maturity and the botrytis attacked very ripe berries.

The very high potential of the lots compensated the patience and meticulous work of 80 people.

The last lot was brought in on October 27th.

HARVEST DATES	September 15th to October 27th, 2015
PASSES	10 manual successive passes
NUMBER OF DAYS OF HARVEST	28
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 2017

TASTING NOTES

Aromas of fresh fruit, such as lemon orange and pear, are first predominant. They are followed by light spicy notes (smoky, gingerbread).

On the palate, the attack is ample with a lot of fullness and power that then evolve towards a remarkable freshness and minerality that support the finish, a finish characterized by an important vivacity. La Chartreuse 2015 can be summed in one word delicious.