



La chartreuse de Coutet

2016

WEATHER CONDITIONS

We experienced an exceptional climate, a prerequisite to elaborating a great wine. Spring was very humid, yet gave the flower a sufficient lull to develop in good conditions.

Summer was surprisingly dry with a little rain over several days mid-August, which favored a good ripening of the grapes. The Botrytis cinerea settled on golden, ripe grapes at the arrival of fogs during the last week of September. A gradual and homogeneous maturation was observed, marked by the development of a very pure Botrytis.

HARVEST

With a large team of pickers (90 people), small daily quantities were picked that gave notable juices. We completed eight passages from September 30th to November 8th.

The phenomenal climatic conditions at the beginning of November rewarded the technical team's patience.

HARVEST DATES	September 30 th to November 8 th , 2016
PASSES	8 manual successive passes
NUMBER OF DAYS OF HARVEST	26
GRAPE VARIETIES	Sémillon 75%, Sauvignon Blanc 23%, Muscadelle 2%
FERMENTATION	in barrel (100% new)
AGEING	18 months in French oak barrels
ESTATE BOTTLED	June 2018

TASTING NOTES

The color is pale yellow with golden highlights.

The nose is dominated by floral notes, mainly acacia blossom, along with subtle flavors of linden. The wine's fruitiness is revealed at aeration, with fresh citrus aromas.

On the palate, the attack is very fresh and tense; the balance of this wine is mainly focused on liveliness, and minerality. Licorice and dried fruit notes appear on the finish.

The Chartreuse 2016 is a modern wine.