



## 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 <sup>th</sup> to November 6 <sup>th</sup> , 2012
PASSES	5 manuel 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

Straw colored, the wine displays lovely aromatic notes of very ripe white fruits such peach, nectarine, and pear on the nose.

On the palate, the wine becomes round and smooth, with an excellent balance between freshness and alcohol, yet displaying a medium body, graced with finesse.

The retro-olfaction is elegant and marked by exotic fruits, and a tinge of spices (mild spices and nutmeg).

The finish is long and pleasant, with more freshness and charm than power, typical of a year with a difficult climate. The cool Barsac terroir enabled this wine to preserve the estate's typicity.

July 30, 2014:  
Beautiful color. Nice wine with lots of flesh and slightly jammy fruit.