



Cuvée Madame de Château Coutet

1990

HISTORY

The origin of Cuvée Madame goes back to Madame Rolland-Guy, owner of Château COUTET between 1922 and 1977. The vineyard workers were in the habit of working without pay for one day while picking the remaining grapes from one of the property's two oldest parcels, whose berries were super-concentrated. A sweet wine of incomparable richness and flavor was thus obtained.

This very small and exceptional cuvée was dedicated to Madame, the proprietor's wife. The Baly family carries on this tradition for their finest harvests. The superb Cuvée Madame was made in 1981, 1986, 1988, 1989, 1990, 1995, 1997, 2001, 2003 following the memorable 1943, 1947, 1959, 1971 and 1975 vintages)

VITICULTURE

The Cuvée Madame originates from the property's two oldest parcels of Sémillon. The average age of the vines on these plots is 55 years.

WINEMAKING

The selection process is painstaking as each grape is picked one-by-one by hand. Further sorting takes place at the wine press and damaged grapes are eliminated immediately. The unfermented grape juice is quite rich, with 22 to 26 degrees of potential alcohol. A single, light pressing (at less than 180 kg/cm²) produces a clear, limpid juice. Alcohol fermentation takes place in new French oak barrels. The large amount of natural sugar forces the yeast to work slowly and develop secondary aromas that will contribute to the wine's complexity. Once this hard work is done, the wine is aged in barrels for three years before bottling.

WEATHER CONDITIONS

Dry and warm weather in the first months of the year caused the vegetation cycle to start at the beginning of March. Summer like temperatures during the spring hastened flowering that begun on May 24th, indicating that the grapes would ripen evenly. After a rainy June, succeeded by a sunny and warm month of July, the vineyard experienced a tropical August. Such unusual weather conditions had not been seen in the region since 1947 and 1949. After two consecutive years of excellence with the 1988 and 1989 vintages, 1990 completed what is now referred to as the "triplé historique" – the historical triplet.

BLEND	100% Sémillon
FERMENTATION	In barrel
ELEVAGE	3 years in 100% French oak barrels
ESTATE BOTTLED	June 1993

TASTING NOTES

Full of delicacy and roundness on the palate. Aromatic finesse with an excellent finish, both fresh and persistent, silky texture, beautiful balance. The opposite of a coarse wine with a very nice concentration that leaves no doubt on its perfect elegance. La Revue de Vin de France, December 1994.