



Cuvée Madame de Château Coutet

2009

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

The year 2009 was characterized by a warmer and drier climate than usual. A particularly sunny August, followed by an Indian summer, allowed for the berries to reach an exceptional maturation level. On September 18th, rainfalls marked the beginning of the development of Botrytis cinerea on very ripe berries. This was the first indication of a great harvest to come, providing the foundation to a monumental vintage for the region and for the property. Only six passages through the estate's plots were necessary, with 70% of the fruit picked on the third tries.

HARVEST DATE	September 15 th , 2009
BLEND	100% Sémillon
FERMENTATION	In barrel
ELEVAGE	3 years in 100% French oak barrels
ESTATE BOTTLED	June 2012

TASTING NOTES

The color is slightly amber with hints of yellow.

Before aeration, the nose is fruity, with mango, quince and apricot aromas, accompanied by floral notes such as linden and acacia.

Once stirred, the wine reveals another aromatic palette with more spicy notes, such as cinnamon, toasted almonds and gingerbread.

The evolution on the palate is surprising. It starts off with an intense freshness that surprises, then comes the mid-palate with a dense liquor that gives this wine phenomenal power; the vivacity takes over again on the finish, thanks to a slight bitter note of lime and mango.

A particularly well balanced Cuvée Madame

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