



2010

WEATHER CONDITIONS

The year 2010 was drier and cooler than experienced previously. With the exception of the end of March, which was particularly warm and rainy, the beginning of the year was relatively dry and cold. Despite these circumstances, budbreak was not delayed and began on April 3rd. A mild and dry April regularized plant growth. After a return to cooler temperatures and a lack of rain in May, flowering took place during the warmer conditions of early June.

However, a few rain showers occurred mid-month that prevented some fruit set. The climate was hot and dry through the end of July. The relatively cool temperatures recorded in August extended véraison. After an overall drier summer than usual, a few rainfalls occurred mid-September that enabled a rapid onset of the Botrytis Cinerea fungus throughout the vineyard; the result was the presence of 'Noble Rot' on beautifully ripe berries.

The last week of September was dry and marked the beginning of harvest with the first tries (pass) amongst the estate's various plots. Alternation between rain and sun helped finalize the onset of the Botrytis Cinerea and allowed the successive passes to be completed in good conditions throughout the fall. Interestingly, 2010 represents a climatic profile quite similar to the year 1962; an outstanding vintage in the Sauternes appellation.

HARVEST

Very favorable climatic conditions were enjoyed throughout the year with a dry and a cool summer to optimize the maturity of grapes. The fall that followed proved ideal for the development of the Botrytis cinerea. Throughout the harvest, slight precipitation was recorded on weekends, followed by sunshine on weekdays. The latter was accompanied by a northern wind that allowed grape bunches to dry quickly, preventing the onset of undesired rot.

These excellent conditions were particularly suited and adapted for successive passes through the property's plots which are required to pick the botrytised berries at the optimal point for the desired concentration of both sugars and aromas – key prerequisites for a vintage full of complexity.

HARVEST DATES	September 13 th to November 3 rd , 2010
PASSES	6 manual successive passes
NUMBER OF DAYS OF HARVEST	24
BLEND	Sémillon 100%
FERMENTATION	in barrel
AGEING	18 months in 100% French oak barrels
ESTATE BOTTLED	June 2012

TASTING NOTES

A beautiful golden color, the wine's extremely fine nose brings in lovely hints of very ripe exotic and citrus fruits as well as vanilla, with a tinge of subtle and elegant floral aromas.

On the palate, the wine is fleshy, round and dulcet with a perfect balance between power, freshness and finesse, enhanced by the persistent aromatic zests of citrus, mingled with notes of preserved apricot.

The finish is dense and rich, yet gives an impression of 'crispness' with the presence of fresh fruits. It is the expression of a very promising but young vintage, with the power and the complexity that are expected of a harvest with excellent climatic conditions.

July 30, 2014:

Beautiful color. Aromas of marmalade and lime but also dried fruits on the nose. Rich and powerful palate, concentrated. Very peppery finish.



The 2010 Château Coutet has 154-gms/litre residual sugar, one of the highest in Sauternes/Barsac. It is endowed with delightful bouquet of freshly sliced mango, Tropicana and a touch of honey, with good definition and minerality.

The palate is medium-bodied with very impressive balance and poise, and is slightly viscous in the mouth, with almond, lemon curd and a touch of orange peel. The finish is composed and long. The 2010 Coutet is very impressive for the vintage... Neal Martin, The Wine Advocate, May 2011, 93 - 95 /100.