



# 2019

## WEATHER CONDITIONS

A wet spring: after a month of March close to normal, April and May were marked by significant rainfall. This allowed a good development of the vine and the start of the flowering in good conditions at the beginning of June.

Dry and hot summer: the beginning of summer is marked by an early heat wave, with record-breaking temperatures. A month-long drought followed, ending with a salvaging thunderstorm that produced 81mm of rainfall on 26 and 27 July.

The sunny month of August, interspersed with light rains, ripened the fruit to perfection, a dry and hot September goldened the grapes, however, delayed a bit the botrytisation process.

The fogs eventually arrived allowing the harvest to start on 3 October with a small cleaning pass.

These climatic conditions have generated a harvest whose quality is indisputably present.

## HARVEST

The first picking pass took place on 3 and 4 October. For two and a half days, a team of 40 pickers allowed us to pick three and a half barrels of a lot of remarkable quality with a potential alcohol of 22%.

After a rapid evolution of the Botrytis cinerea mushroom, thanks to very ripe grapes as well as an ideal climatology, the second pass started on 9 October. This pass allowed us to pick 90% of our grapes over the course of 11 consecutive days. The resulting lots represent the best from Coutet with alcohol potentials between 21.5% and 24.7%.

Finally, after a break of one day, we finished the harvest with a third pass that provided a very interesting lot for its freshness and its aromatic qualities.

<b>HARVEST DATES</b>	3 October to 23 October 2019
<b>PASSES</b>	3 manual successive passes + 1 cleaning pass
<b>NUMBER OF DAYS OF HARVEST</b>	19
<b>BLEND</b>	Sémillon 98%, Sauvignon Blanc 2%
<b>FERMENTATION</b>	in barrel
<b>AGEING</b>	18 months in 100% French oak barrels
<b>ESTATE BOTTLED</b>	to be bottle June 2021

## TASTING NOTES

The tasting of the 2019 vintage brings out Coutet's signature nose, marked by notes of pear, ginger and exotic fruits. The palate is particularly fresh this year, offering a very modern Coutet.