



Opalie de Château Coutet

2010

The opal is a precious stone prized for its beauty, reflecting light to shine in multiple colors that renders each one an inimitable and boundless expression of itself. Unique in its vivacity and richness, Opalie de Château Coutet is a first-of-its kind dry white wine from Barsac, produced in limited quantities from the heart of this Premier Grand Cru. The inaugural 2010 vintage of Opalie de Château Coutet is delighting palates with its exceptional refinement and finesse and defining an exciting new style of dry white wine from Bordeaux.

VITICULTURE

Opalie de Château Coutet comes from the quintessential parts of the Grand Cru vineyards, comprised of fruits selected from a few rows of 40-year-old vines that are planted in the thickest layers of clay and limestone in the estate's soil. Along with the local climate, these conditions contribute significantly to the aromatic complexity of the wine. The fruit is harvested manually, using small baskets to collect and protect the matured berries prior to arriving at the cellar.

VINIFICATION

Château Coutet follows a traditional approach to winemaking, which is enhanced by the estate's savoir-faire in selecting the perfect fruits. The distinguished flavor of the wine comes from combining in equal parts the body and depth of Sémillon with the elegance of Sauvignon Blanc. As a result, Opalie de Château Coutet is a memorable, elegant dry white wine with crisp mineral characteristics. True to its classic heritage, this wine is fermented and aged in French oak barrels.

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*.

DATES DE VENDANGES	September 14 th to September 15 th , 2010
ASSEMBLAGE	42% Sémillon, 58% Sauvignon Blanc
ELEVAGE	9 month in French oak barrels
MISE EN BOUTEILLES	June 2011

COMMENTAIRES DE DEGUSTATION

Pale gold in color with intense brightness, Opalie de Château Coutet displays slight green hues evoking its youth.

The aroma first unveils citrus notes (grapefruit and tangerine), followed by floral and oak (acacia and boxwood), then accentuated by hints of vanilla. Great minerality is well balanced with passion fruit and pineapple to form the wine's sophisticated character.

This wine stands out for its vibrant power and texture, for a sensation of great subtlety and lingering freshness.