



# Opalie de Château Coutet

## 2011

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.

### 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

Overall, the 2011 vintage was marked by the premature onset of spring that pushed the vineyard activity forward by approximately two weeks.

A dry spring forced the vines to reach deeper into the clay and limestone subsoil for nutrients. Summer was cooler with a rainy period in July. A beautiful late season provided ideal conditions for achieving rapid maturity.

#### DATES DE VENDANGES

August 30 and September 2

#### ASSEMBLAGE

53% Sémillon, 47% Sauvignon Blanc

#### ELEVAGE

9 month in French oak barrels

#### MISE EN BOUTEILLES

June 2012

### COMMENTAIRES DE DEGUSTATION

The wine is of a pale straw color with beautiful green hues. Its nose is marked by aromas of fresh fruits, specifically tropical fruits. After some aeration, the wine reveals its terroir and very elegant toasted notes are perceived.

The attack on the palate is crisp. The power of this wine is evident.

Finally, its slight bitterness and its lovely fullness complete its equilibrium. Its freshness and great minerality make it Opalie.