



Opalie de Château Coutet

2012

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

Some unreliable climate marked the beginning of 2012, with a wet spring, alternating between cool and damp days until early July. In August, conditions improved and a heat wave occurred mid-month. The hot and dry weather experienced at the end of the summer enabled the grapes to mature beautifully, increasing their sugar content as well as developing the broad range of aromas.

In the end, despite a very small harvest, the quality of this vintage is undeniable.

DATES DE VENDANGES

September 13th to September 17th, 2012

ASSEMBLAGE

32% Sémillon, 68% Sauvignon Blanc

ELEVAGE

9 month in French oak barrels

MISE EN BOUTEILLES

June 2013

COMMENTAIRES DE DEGUSTATION

The wine is a pale yellow color with green hues. The nose offers floral and citrus aromas, accompanied by spicy and buttery notes.

The aromatic complexity is confirmed when aerating the wine, releasing aromas of yellow fruits, toasted brioche, vanilla and flint.

The palate is impressive with density and freshness. Very fine and elegant, the wine offers a harmonious persistence marked by minerality.