



Opalie de Château Coutet

2014

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

An exceptionally wet winter fully restocked the natural aquifers and triggered an early budding in the spring; the vines bloomed about ten days early. Between April and July the weather was sporadic and alternated between cool rain and warm sunny days. The warmth and sun were sufficient to encourage good growth and fruit development. August, however, was cooler than normal and delayed further maturation of the fruit. The onset of an Indian summer in early September through mid-October allowed the grapes to ripen fully.

DATES DE VENDANGES	September 15 th to September 17 th , 2014
ASSEMBLAGE	48% Sémillon, 52% Sauvignon Blanc
ELEVAGE	9 month in French oak barrels
MISE EN BOUTEILLES	June 2015

COMMENTAIRES DE DEGUSTATION

The wine has a pale yellow color.

The nose offers aromas of fresh fruits, citrus and flowers that accentuate with aeration and are accompanied by toasty and vanilla notes, as well as a hint of honey.

On the palate, it is characterized by a frank and powerful attack with a long mineral texture that is coated by the roundness of Sémillon. It is a very well balanced wine.