



# Opalie de Château Coutet

## 2016

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

We experienced an exceptional climate, a prerequisite to elaborating a great wine. Spring was very humid, yet gave the flower a sufficient lull to develop in good conditions. Summer was surprisingly dry with a little rain over several days mid-August, which favored a good ripening of the grapes. A gradual and homogeneous maturation was observed, and led to perfect harvest conditions.

#### DATES DE VENDANGES

September 12<sup>th</sup>, 2016

#### ASSEMBLAGE

41% Sémillon, 59% Sauvignon Blanc

#### ELEVAGE

9 month in French oak barrels

#### MISE EN BOUTEILLES

June 2017

### COMMENTAIRES DE DEGUSTATION

The wine has a pale yellow color with green hues.

The nose is marked by notes of fresh fruit (pear), exotic fruits (mango), but also white flowers. When aerating, it offers vanilla and brioche notes.

On the palate, the attack is frank dense and lively, with a beautiful complexity. The wine is powerful and elegant at the same time. The minerality, typical of the local terroir, brings a beautiful fresh frame to the whole, making a wonderfully balanced wine.