



Opalie de Château Coutet

2018

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

The spring of 2018 was particularly wet: almost 200 mm of rainfall was recorded over a one-and-a-half-month period between the end of April and the middle of June. While encouraging vegetation growth, it also resulted in a proliferation of fungal diseases of the vine which, without impacting fruit quality, can affect yields.

This damp spell was followed by a typical Bordeaux July, hot and dry, during which the berries started to ripen. Extremely dry weather in August and September brought the grapes to full maturity but also caused a very late onset of botrytis.

DATES DE VENDANGES

August 30th and 31st, 2018

ASSEMBLAGE

36% Sémillon, 60% Sauvignon Blanc, 4% Muscadelle

ELEVAGE

9 month in French oak barrels

MISE EN BOUTEILLES

June 2019

COMMENTAIRES DE DEGUSTATION

Opalie de Château Coutet has a yellow color with slightly green hues. The nose is complex and intense. The first aromas showing are those of grapefruit, lemon and other fruits such as peach, pear and mango.

At aeration, the mineral notes predominate, accompanied by aromas of honey and vanilla. On the palate, the attack is frank with a superb complexity. The wine is characterized by power and elegance. Both dense and mineral, the wine is remarkable of balance.