



Opalie de Château Coutet

2019

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

A wet spring: after a month of March close to normal, April and May were marked by significant rainfall. This allowed a good development of the vine and the start of the flowering in good conditions at the beginning of June.

Dry and hot summer: the beginning of summer is marked by an early heat wave, with record-breaking temperatures. A month-long drought followed, ending with a salvaging thunderstorm that produced 81mm of rainfall on 26 and 27 July.

The sunny month of August, interspersed with light rains, ripened the grapes to perfection, and a dry and hot September goldened the grapes just before the start of harvest.

These climatic conditions have produced a harvest whose quality is indisputably present.

DATES DE VENDANGES

9 to 11 September 2019

ASSEMBLAGE

55% Sémillon, 45% Sauvignon Blanc

ELEVAGE

9 month in French oak barrels

MISE EN BOUTEILLES

June 2020

COMMENTAIRES DE DEGUSTATION

Nose marked by aromas of lime, grapefruit, as well as smoky notes. On the palate the attack is very fresh, in line with Coutet's signature style. The mid-palate is powerful, oily and the wine offers a mineral touch on the finish.