



Opalie de Château Coutet

2022

Opalie de Château Coutet is as precious as the mineral from which it derives its name and its character. A wonderful and rare treat, it is made in small quantities for discerning wine-lovers. From the heart of the Château Coutet vineyard, Opalie stands out for its unique elegance combined with the richness and minerality of its terroir. With each new vintage, it asserts its claim to be the outstanding Barsac dry white wine.

VITICULTURE

Expressing the quintessence of the First Growth vineyard, Opalie de Château Coutet is made with grapes from a few rows of vines with an average age of 45 years, used only to make this wine, planted on shallow clay soil over a limestone base. The conditions are ideal to achieve just the right degree of brightness as well as highly complex aromas and flavours. The grapes are harvested by hand in small crates.

VINIFICATION

The wine is made in the traditional manner from grapes grown in meticulously selected parcels. Combining equal amounts of two complementary grape varieties, Semillon for body and depth and Sauvignon Blanc for elegance and freshness, Opalie is a complex dry white wine with a full texture and a mineral cast. It is vinified and matured in French oak casks.

WEATHER CONDITIONS

After a cold winter, especially in January when temperatures fell below zero for 17 days, mild weather prevailed in early spring. A late spell of frost on 3-5 April, during budbreak, fortunately did not affect the future crop.

2022 was a particularly hot and dry year from the very start of the vine growth cycle. However, spells of rain on 7 and 20 April brought enough water to spare the vines excessive stress.

Only 72mm of rain fell in the rest of the season until the harvest, making 2022 one of the driest vintages since records began. Temperatures were also unusually high, driven by a succession of summer heatwaves. The rapid pace of vine growth brought an early harvest: the grapes for Opalie were picked over two days, 25 and 26 August, at ideal maturity to ensure the wine's freshness and balance.

DATES DE VENDANGES

25 and 26 August

ASSEMBLAGE

93% Sauvignon Blanc, 7% Sémillon

ELEVAGE

9 month in 100% French oak barrels

MISE EN BOUTEILLES

June 2023

COMMENTAIRES DE DEGUSTATION

The nose reveals citrus aromas such as grapefruit, orange and lime, along with floral notes of honeysuckle and jasmine.

On the palate, a fresh and mineral attack on toasted and vanilla notes reveals a beautifully balanced wine of admirable power and heft.