



# Opalie de Château Coutet

## 2023

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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 52 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 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

The winter was very mild, even more so than the previous year, though February was colder. Late pruning helped to delay the start of the vine growth cycle, with budbreak occurring between 31 March and 3 April.

Rainfall during the vine growth period was 10% less than the average; that figure would even be 25% if June were excluded, since the amount of rain in June was 60% more than normal. At the same time, temperatures in 2023 were 1.5° C higher than the 30-year average; June was particularly hot, with temperatures 3° C higher than normal.

This combination of hot and wet weather, especially in June, encouraged the spread of fungal diseases, causing a severe threat of mildew throughout the vineyard.

There were 21 days during the summer with temperatures in excess of 32° C, compared with 34 days in 2022. The fewer spells of very hot weather helped to preserve the grapes' acidity.

#### DATES DE VENDANGES

28 to 31 August

#### ASSEMBLAGE

74% Sauvignon Blanc, 26% Sémillon

#### ELEVAGE

9 months in 100% French oak barrels

#### MISE EN BOUTEILLES

June 2024

### COMMENTAIRES DE DEGUSTATION

The highly aromatic nose offers a complex array of delicate vine blossom notes mingled with citrus aromas such as grapefruit. Fresh and powerful, the round and substantial palate leads into a long finish that lingers on an attractive minerality.