



2024

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.

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.

Botrytisation did not start until the week of 15 September, spurred by considerable amounts of rain (60 mm); in the absence of fog, rainfall in the early part of the month had not been sufficient to initiate the process.

Botrytis then spread rapidly during the following 15 days as temperatures rose above 30° C.

HARVEST

The first and second passes took place on 20 September and 25-27 September respectively, during which the rained grapes exposed to the setting sun and a few grapes with summer botrytis were picked.

85 hl of wines were made from these passes, with potential alcohol by volume of around 21%. They will mostly be used in the blend for La Chartreuse de Coutet, giving brightness and an exotic touch.

The third pass started on 2 October in record high temperatures for the season (33° C). Botrytis was present and of high quality, spreading very quickly; the pace of the harvest was stepped up as a result, keeping the pickers in the vineyard throughout the week and all weekend. The harvested grapes had potential alcohol of 22.7-24.7%. These batches will form the backbone of Château Coutet 2023.

The harvest ended on 10 and 11 October as the last grapes remaining on the vines were brought in. Potential alcohol levels were still very high, around 23-24%. The wines obtained from these batches are complex and will make an interesting contribution to the final blends.

HARVEST DATES	20 September to 11 October
PASSES	4 successive manual passes
NUMBER OF DAYS OF HARVEST	13
BLEND	Sémillon 95%, Sauvignon Blanc 4%, Muscadelle 1%
FERMENTATION	in barrel
AGEING	18 months in 100% French oak barrels
ESTATE BOTTLED	to be bottled June 2025

TASTING NOTES

The nose reveals aromas of vine blossom and flint with roasted botrytis notes, underlined by a touch of dried fig. Full and complex, the wine is generous on the palate, showing an elegant bitterness and attractive freshness that perfectly balance the sweetness and a finish that lingers delicately on white blossom notes.