



# Château Coutet

## Cuvée Opalie

### Grand Vin Blanc Sec

# 2024

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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

After a milder-than-normal winter with record rainfall, budbreak took place between 21 and 27 March, a few days earlier than the average. April was dry but frost on the nights of 19, 23 and 24 April called for measures which successfully protected the vines. This cold spell was followed by considerable amounts of rain: 150 mm in aggregate in May, more than twice the 30-year average, generating significant mildew pressure.

Better weather then set in just before flowering, which started on 28 May and ended on 10 June. The summer was generally dry, resulting in a slight water shortage, but temperatures were lower than the average in recent years, slowing the ripening process. Temperatures rose above 32° C on only 16 days in July and August, compared with 21 and 34 days in the preceding two years, maintaining good acidity levels in the grapes. With 100 mm of rain then falling between 29 August and 11 September, the harvesters had to be highly reactive when picking the grapes used to make Opalie de Château Coutet..

#### DATES DE VENDANGES

5 to 16 September

#### ASSEMBLAGE

53% Sauvignon Blanc, 40% Sémillon, 7% Sauvignon Gris

#### ELEVAGE

9 months in 100% French oak barrels

#### MISE EN BOUTEILLES

June 2025

#### COMMENTAIRES DE DEGUSTATION

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