



Château Coutet

Cuvée Opalie

Grand Vin Blanc Sec

2025

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

Following a winter broadly in line with recent seasonal norms in terms of both temperature and rainfall, budbreak occurred under favourable conditions between 1 and 7 April. April itself was marked by significant rainfall, encouraging vigorous early vine growth.

From May through October, the growing season proved notably dry, with cumulative rainfall almost 100 mm below the long-term average. This water deficit resulted in the development of small berries with a high concentration of sugars.

Summer conditions were warm without reaching extreme heat, with 42 days above 32 °C—levels comparable to 2022, the warmest year on record. Crucially, nighttime temperatures remained cool, enabling the vines to moderate water stress while preserving aromatic expression and acidity in the grapes. These pronounced diurnal temperature variations allowed for earlier, optimal grape ripening.

Harvesting of the parcels dedicated to Cuvée Opalie therefore began on 26 August..

DATES DE VENDANGES
ASSEMBLAGE
ELEVAGE
MISE EN BOUTEILLES

26 to 28 August
53% Sauvignon Blanc, 46% Sémillon, 1% Sauvignon Gris
9 month in 100% French oak barrels
June 2026

COMMENTAIRES DE DEGUSTATION

The wine opens with delicate aromas of lemon blossom, complemented by notes of white peach and subtle hints of sweet almond. On the palate, the vibrant freshness that defines Cuvée Opalie comes to the fore, supported by the breadth and intensity characteristic of the 2025 vintage. The finish is precise and lingering, marked by an elegant saline note that is emblematic of the Barsac terroirs..