



CHÂTEAU COUTET

1st Classified Growth in 1855

AOC Barsac

THE 2015 VINTAGE

Climatic conditions

The year 2015 was one of the driest and sunniest in 50 years. A mild and rainy winter gave way to a beautiful luminous spring, also mild. These ideal climatic conditions encouraged at the start of April beautiful budding and an early flowering that reminded us of 2011.

May and June were historically hot and dry. In the first half of July, a beginning of hydraulic stress slowed the growth of the vine, however, also triggered the maturity process. The month of August was less hot and humid with some stormy rains that gave back a certain vigor to the vine. After the storm of 31 August, we noticed a drop in temperatures (cool nights) that led to the slow propagation of botrytis, reaching full botrytis development in early October.

The harvest was exceptional thanks to favorable climatic conditions. It took place in comfortable temperatures and under the sun in September, followed by a bit of humidity in early October, to end again with plenty of sunshine.

The harvest was homogeneous with a beautiful witnessed maturity and the botrytis attacked very ripe berries. The very high potential of the lots compensated the patience and meticulous work of 80 people. The last lot was brought in on October 27th.

Harvest from 15 September to 27 October

Varietal mix	Sémillon	75%
	Sauvignon Blanc	23%
	Muscadelle	2%

Tasting notes

The nose is marked by a dominance of exotic fruits: mango, ginger, and pineapple. Added to this are the peach aromas and candied bitter oranges. On the palate the attack is remarkably fresh considering the power of wine. The mid-palate reveals a nice balance highlighting the minerality of our terroir.

The 2015 vintage is defined by its finesse.