



**CHÂTEAU COUTET**  
*1<sup>st</sup> Classified Growth in 1855*  
AOC Barsac

**THE 2016 VINTAGE**

**Weather conditions:**

We experienced an exceptional climate, a prerequisite to elaborating a great wine. Spring was very humid, yet gave the flower a sufficient lull to develop in good conditions. Summer was surprisingly dry with a little rain over several days mid-August, which favored a good ripening of the grapes. The *Botrytis cinerea* settled on golden, ripe grapes at the arrival of fogs during the last week of September. A gradual and homogeneous maturation was observed, marked by the development of a very pure *Botrytis*.

**Harvest:**

With a large team of pickers (90 people), small daily quantities were picked that gave notable juices. We completed eight passages from September 30<sup>th</sup> to November 8<sup>th</sup>. The phenomenal climatic conditions at the beginning of November rewarded the technical team's patience.

<i>Harvest dates:</i>	September 30 <sup>th</sup> to November 8 <sup>th</sup>
<i>Tries:</i>	8 manual successive passes
<i>Number of days of harvest:</i>	26
<i>Grape varieties:</i>	75% Sémillon, 23% Sauvignon Blanc, 2% Muscadelle
<i>Fermentation:</i>	100% barrel fermented, 50% new French oak
<i>Ageing:</i>	18 month in French oak barrels
<i>Estate bottled:</i>	to be bottled June 2018

**Tasting notes:**

The wine shows a beautiful color with golden and green glints. The nose is characterized by dominant citrus aromas, such as orange and grapefruit. It also shows notes of pineapple, peach, vanilla and broom flower with a hint of toasted brioche. The attack is powerful, generous and offers good unctuousness. A beautiful freshness appears on the mid-palate, accompanied by a suave and dense character, making a remarkably balanced wine. Finally, the typical vivacity of the Barsac appellation imposes itself on the finish.