



CHÂTEAU COUTET
1er Grand Cru Classé en 1855
AOC Barsac

THE 2017 VINTAGE

Weather conditions

After a classic start to the season, the Barsac vineyard was not spared by the spring frost that hit many French appellations. On the morning of April 21st, a small frost affected less than 10% of our vineyard. However, severe damages were observed on April 27th, following three consecutive nights of black frost. Our most qualitative parcels were preserved thanks to our team, who stayed up at night to maintain protection fires around the plots. This allowed us to save 50% of our future harvest. The weeks following the frost were decisive in the success of the vintage. We took special care to eliminate each frozen bud, to promote the recovery of vegetation. The months of May and June benefited from very favorable climatic conditions for flower development. During that period, the work in the vineyard was particularly meticulous to mitigate the frost stigma. The hot and dry month of July very quickly resulted in the early maturation of the grapes, which was enhanced by the heat and sunshine of the second half of August. A wet period of ten days in early September fostered the development of the *botrytis* on all plots. A very qualitative fungus was found on our best blocks, preserved from the frost.

Harvest

Harvest 2017 began with a first pass as early as September 21st, under a bright sun. The first two *tries* occurred between September 21st and 29th with significant alcohol potentials, around 22%, which is particularly encouraging.

A rainy episode on the 1st and 2nd of October disrupted the third passage but on October 10th, the good weather came back, allowing us to start our fourth and fifth *tries* during which we collected lots of very high quality. Our harvest ended with highly concentrated juices, over 23% degrees of potential alcohol.

<i>Harvest dates:</i>	September 21 st to October 18 th
<i>Passes:</i>	6 of which 5 manual successive <i>tries</i> (5 picking passes and one for cleaning)
<i>Number of days of harvest:</i>	17
<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 months in French oak barrels
<i>Estate bottled:</i>	to be bottled June 2019

Tasting notes

Of a light and pale color, the nose offers great complexity with notes of citrus (lime, lemon), ginger, and apricot, but also white flowers. On the palate, the attack is of a beautiful liveliness with a remarkable aromatic freshness. The crisp and generous character is highlighted by citrus and orange essence. The mid-palate is full, and keeps a nice full-bodied texture. The wine offers a nice balance with the minerality that comes through and its freshness lengthens the wine for a long finish.