



**CHÂTEAU COUTET**  
*1er Grand Cru Classé en 1855*  
AOC Barsac

**THE 2018 VINTAGE**

**Weather conditions:**

The spring of 2018 was particularly wet: almost 200 mm of rainfall was recorded over a one-and-a-half-month period between the end of April and the middle of June. While encouraging vegetation growth, it also resulted in a proliferation of fungal diseases of the vine which, without impacting fruit quality, can affect yields.

This damp spell was followed by a typical Bordeaux July, hot and dry, during which the berries started to ripen. Extremely dry weather in August and September brought the grapes to full maturity but also caused a very late onset of botrytis.

**Harvest:**

Our first pass through the vineyard took place on October 5th but brought in very few botrytised grapes. Botrytis did not really set in until the second half of the month, on very ripe grapes. The fungus spread quite rapidly, with the result that most of the harvest was concentrated in the third and fourth weeks of October.

The potential at harvest this year was very similar across all our lots, rising to 21 degrees potential alcohol, with quite remarkable quality.

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| <i>Harvest dates:</i>             | October 5 <sup>th</sup> to November 5 <sup>th</sup> 2018 |
| <i>Passes:</i>                    | 4 manual successive <i>tries</i>                         |
| <i>Number of days of harvest:</i> | 9  |
| <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>            | June 2020  |

**Tasting notes:**

The color is light and pale (straw).

The nose presents nice notes of bitter orange, grapefruit, fresh ginger and white peach. At aeration, come floral touches of jasmine and acacia.

The attack is supple, fresh and lively. The whole presents a beautiful density with a velvety and unctuous touch, all in finesse. The wine is characterized by a pleasant vivacity and a remarkable balance.

The freshness lasts along the length, accompanied by aromas of orange and sweet spices on the finish.