



CHATEAU COUTET
1^{er} GRAND CRU CLASSÉ en 1855
BARSAC

VINTAGE 2021

CLIMATIC CONDITIONS

After a particularly cold start to the winter with 15 days of negative temperatures, dry weather set in and lasted until early spring. Temperatures regularly reached 10° C or more, creating the necessary conditions for the onset of the vegetation cycle. With afternoon temperatures rising to over 25° C from 24 March, budbreak started at the end of the month and the first leaves appeared in early April. When the first frost hit in the night of 7 April, the Semillon vines were showing two to three leaves. Only a few plots were spared, deeply impacting prospects for the harvest.

The vegetation cycle slowed after the frost as the ensuing drought and cool temperatures delayed secondary budding, which took almost a month to restart. A two-month spell of wet weather with over 300mm of rainfall enabled the vines to resume their development until mid-July. The summer was generally dry and cool, with thunderstorms at the beginning of August that brought 20mm of welcome rain. Botrytis then set in, encouraged by a further 50mm of rainfall in mid-September.

Misty mornings and sunny afternoons in October created favourable conditions for the development of botrytis and for picking. The harvest took place in good conditions between September 30 and October 18.

HARVEST

From 30 September to 18 October.

VARIETAL MIX

75% Sémillon

23% Sauvignon Blanc

2% Muscadelle

TASTING NOTES

The graceful, slightly ethereal nose is dominated by floral notes of verbena, lemongrass and acacia blossom.

The palate, fresh but with substance, expands on notes of acacia honey, while the finish reveals lime and caramelised lemon notes. Overall, a very mineral, graceful and delicate wine.

