

# Château Coutet 2015

CSPC# 780151

750mlx6

14.0% alc./vol.

<b>Grape Variety</b>	75% Semillon, 23% Sauvignon, 2% Muscadelle
<b>Appellation</b>	Barsac
<b>Classification</b>	Premier Cru Classé
<b>Website</b>	<a href="https://www.chateaucoutet.com/wp-content/uploads/2021/07/2015_Chateau_Coutet_CCEN210708.pdf">https://www.chateaucoutet.com/wp-content/uploads/2021/07/2015_Chateau_Coutet_CCEN210708.pdf</a>
<b>General Info</b>	1er Cru Classé in 1855. Coutet is one of the widest and oldest estates in Sauternes. It was built at the end of the 13th Century, time from which remains a square tower. The estate was taken over in 1977 by Marcel Baly and his sons, Philippe, and Dominique.
<b>Winemaker</b>	Adrien David Beaulieu & Alain Beaulieu
<b>Vintage</b>	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 triggering 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 August 31st, we noticed a drop in temperatures (cool nights) that led to the slow propagation of botrytis, reaching full botrytis development in early October
<b>Vineyards</b>	This is a large vineyard, the largest in Barsac in fact; the entire estate amounts to 42 hectares, of which 38.5 hectares are committed to the vine; the estate is bisected only by a narrow road which runs up through Coutet, past Doisy-Daëne, and ultimately on to Climens on the distant rise. The vines are 75% Semillon and 23% Sauvignon Blanc, the remaining 2% Muscadelle, and there is an ongoing program of replanting in order to replace older stock, maintaining an average age within the vineyard of 35 years. They are planted on the usual Bordeaux rootstocks Riparia-Gloire and 420A with a density of 7500 vines per hectare. As is typical of the Barsac vineyards the soils underfoot are a mix of gravel and the classic red clay of the appellation over a limestone bedrock rich in starfish and shellfish fossils, laid down when this was an ancient seabed. Only 50% of the harvest finds its way into the <i>grand vin</i> .
<b>Harvest</b>	The harvest was exceptional thanks to favorable climatic conditions. It took place in comfortable temperatures and under the sun on September 15th, 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, doing 10 manual successive passes. The last lot was brought in on October 27th.
<b>Maturation</b>	Vinification takes place in oak barrels, before 18 months' extended oak ageing. The wines are aromatically complex and recent vintages have seen added concentration.
<b>Tasting Notes</b>	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.
<b>Decanting</b>	Chateau Coutet can be enjoyed on the young side with no decanting. In fact, it is delicious and quite a treat young, even on release! However, like all great wines, Chateau Coutet is much better with age and does not reach full maturity until it's between 12-35 years of age, or in some years, perhaps even longer in the best vintages!



**Serve with** Chateau Coutet can be served with seafood dishes, especially shellfish, lobster, crab, and oysters on the half shell. Foie gras is a perfect pairing with its natural sweet, salty and savory characteristics. Chateau Coutet can also be paired with roasted chicken, veal, and pork dishes that are either spicy or prepared with a touch of sweetness. Spicy Asian cuisine, raw fish, like sushi or sashimi, and cheese, both hard and soft also make great pairings with Chateau Coutet.

**Production** 4,583 cases made.

**Cellaring** Drink 2020-2040

**Scores/Awards** **95 points** - James Molesworth, Wine Spectator - March 2018  
**94-97 points** - James Molesworth, Wine Spectator - June 2016  
**95 points** - Lisa Perrotti-Brown, Wine Advocate #238 - August 2018  
**94-96 points** - Neal Martin, Wine Advocate #224 - April 2016  
**94 points** - Neal Martin, Wine Journal - April 2017  
**94 points** - James Suckling, JamesSuckling.com - February 2019  
**94-95 points** - James Suckling, JamesSuckling.com - April 2016  
**95-97 points** - Roger Voss, Wine Enthusiast - January 2016  
**18 points** - Jancis Robinson, JancisRobinson.com - November 2017  
**18 points** - Jancis Robinson, JancisRobinson.com - April 2016  
**94 points** - Jane Anson, Decanter.com - March 2018  
**92 points** - Ian d'Agata, Decanter.com - April 2016  
**95 points** - Jeff Leve, thewinecellarinsider.com - March 2018  
**94-96 points** - Jeff Leve, thewinecellarinsider.com - May 2016  
**95 points** - Tim Atkin, MW - timatkin.com - April 2016  
**91-95 points** - Derek Smedley, MW - April 2016  
**95 points** - Neal Martin, Vinous - July 2019  
**94 points** - Neal Martin, Vinous - February 2018  
**94-96 points** - Neal Martin, Vinous - April 2016  
**90-93 points** - Antonio Galloni, Vinous - April 2016  
**96 points** - Jeb Dunnuck MW - November 2017  
**94 points** - Jean Marc Quarin (score only) - January 2019  
**92 points** - Jeannie Cho Lee MW, asianpalate.com (score only) - May 2016  
**94 points** - Peter Moser, Falstaff Magazine - March 2019  
**19 points** - La Revue du Vin France (score only) - January 2019  
**19 points** - Bettane & Desseauve (score only) - April 2019  
**17.5 points** - Vinum Wine Magazine (score only) - June 2018  
**97 points** - Vertdevin.com - April 2016

**Reviews** *"Flattering, with a mix of pineapple, peach, pear and yellow apple flavors that give this both treble and bass. Gilded with heather and lemon curd on the finish, with a flash of piecrust that should blossom as this matures. Best from 2020 through 2040. 4,583 cases made."*

- JM, Wine Spectator

*"Vibrant, with a singed almond frame sprinting along, this offers nectarine, white peach and star fruit notes. Mirabelle plum and pineapple details echo through the finish. Very long, boasting terrific range. Score Range: 94-97"*

- JM, Wine Spectator

*"The 2015 Coutet is pale lemon colored with intense grapefruit, lemon pie and pineapple notes with touches of crushed rocks, honeycomb and lime zest plus a waft of orange blossoms. Rich, opulent and layered with loads of tropical and citrus notes, it has wonderful freshness, finishing long."*

- LPB, Wine Advocate

*"The 2015 Coutet comes with 153 grams per liter of residual sugar at 13.8% alcohol. It has a fragrant bouquet with acacia honey, citrus scents, and a touch of melted butter, all very well defined. The palate is medium-bodied with impressive purity, those limestone soils imparting the acidity that defined this Barsac and lending great precision and tension on the live-wire finish. This is a wonderful Coutet that feels energetic - a compressed spring coil that will drink earlier than the likes of Climens or de Fargues but has the DNA to age gracefully over 25-30 years."*

- NM, Wine Advocate

- Reviews** *"The 2015 Coutet was much more backward and reticent than its peers despite coaxing. Conversely, the palate is just singing with very concentrated, unctuous honeyed fruit and a superb line of acidity. It fills the mouth with luscious Barsac. It is just the aromatics that seem to be saying you will have to wait several years..."*  
- NM, Wine Journal
- "Concentrated, creamy and elegant, this is a beautiful Barsac with delicate exotic-fruit character and a very long, rather oily finish. You could drink it now, but it will gain a lot from extended ageing."*  
- JS, JamesSuckling.com
- "A Coutet with great depth and fruit. So much dried tropical fruit character, bright acidity, and fruit sweetness. Vivid and clean."*  
- JS, JamesSuckling.com
- "95-97. Barrel Sample. The wine is ripe yet stylish and pure. It has a great balance between bright acidity and rich fruitiness. It is a very fine wine with great aging potential, as it hints at the more opulent future to come."*  
- RV, Wine Enthusiast
- "Quite dense and spicy without being that sweet. Lots of density and extremely difficult to spit! Long and creditable. Good tanginess too. You could drink this already but that would probably be foolish. Lots of grip. Drink 2020-2045."*  
- JR, JancisRobinson.com
- "Looks very substantial in the glass. Floral nose. Massive weight. This tastes very ripe indeed and with considerable botrytis influence. Quite a dramatic statement! Though the finish is surprisingly dry and appetising. 18/20 points."*  
- JR, JancisRobinson.com
- "A rich and deep wine, the bitter orange and mandarin coming in on the finish. It has a silky texture and delivers a beautiful fresh finish. Powerful, intense and complex."*  
- JA, Decanter.com
- "Very rich, deep aromas of lemon verbena, peach, cinnamon; enticing. Rich, dense, and suave palate, with a honeyed richness to the spicy, fresh citrus and apple jelly flavours. A large-scaled Coutet showcasing a hint of passerillage (dried grapes). Outstanding, but I prefer the 2014. Drinking range: 2020 - 2035."*  
- ID, Decanter.com
- "Rich, concentrated, lush and sweet, the mix of ripe and over ripe, sweet, juicy, tropical fruits, apricots, vanilla, orange and are coated honey and floral notes. There is a lot of sweetness here, but the acidity keeps it on the up and up."*  
- JL, thewinecellarinsider.com
- "Concentrated, rich and deep, there is more than ample, perfectly ripe and over ripe, sweet, juicy, pineapples, apricot, vanilla, almond and honeysuckle all coated with flowery honey. But like all great sweet wines, it is the vibrant acidity that makes the wine interesting and keeps it fresh."*  
- JL, thewinecellarinsider.com
- "Showing the elegance and lightness of touch that is the hallmark of this château's sweet wines, this is refreshing yet effortlessly concentrated, with white flowers and peaches on the nose, subtle cinnamon oak, plenty of mid-palate weight and tangy acidity. Just as impressive as the 2014. Drink: 2019-30."*  
- Tim Atkin MW
- "Rich and ripe the nose has sweetness the palate honeyed fleshiness. Yellow peach and apricot are backed by candied orange peel the fleshy richness balanced by tangerine freshness and although slightly lighter at the back the finish is rich sumptuous and sweet. 2022-2035."*  
- Derek Smedley MW

**Reviews**

*“The 2015 Coutet is a little reduced on the nose and lacks the flair of some of its peers. Pinched at the moment - maybe going through a sulky phase? The palate is well balanced and very harmonious, viscous in texture with perfectly matched acidity and fine delineation and precision toward the finish. Once the bouquet awakens this should be a seriously fine Barsac/Sauternes. Tasted blind at the Southwold 2015 Bordeaux tasting.”*

- NM, Vinous

*“The 2015 Coutet was much more backward and reticent than its peers despite coaxing. Conversely, the palate is just singing with very concentrated, unctuous honeyed fruit and a superb line of acidity. It fills the mouth with luscious Barsac. It is just the aromatics that seem to be saying you will have to wait several years... Anticipated maturity: 2022 – 2055.”*

- NM, Vinous

*“The 2015 Coutet comes with 153 grams per liter of residual sugar at 13.8% alcohol. It has a fragrant bouquet with acacia honey, citrus scents, and a touch of melted butter, all very well defined. The palate is medium-bodied with impressive purity, those limestone soils imparting the acidity that defined this Barsac and lending great precision and tension on the live-wire finish. This is a wonderful Coutet that feels energetic - a compressed spring coil that will drink earlier than the likes of Climens or de Fargues but has the DNA to age gracefully over 25-30 years. Drinking range: 2019 - 2050.”*

- NM, Vinous

*“The 2015 Coutet is nicely lifted, gracious and understated. Candied apple, Jolly Rancher and exotic flowers are all nicely balanced in this attractive, mid-weight Sauternes. This is a very pretty Barsac built on aromatic nuance and bright, salivating acidity.”*

- AG, Vinous

*“A heavenly dessert wine, the 2015 Château Coutet boasts a huge nose of caramelized citrus, crème brûlée, tangerine, and honeysuckle. With huge richness and sweetness, moderate acidity, a thick, fat mouthfeel and a blockbuster finish, it’s borderline over the top yet holds it together. It will be interesting to see how this evolves, but it’s undeniably gorgeous today.”*

- Jeb Dunnuck

*“Stronger golden yellow, silver reflections, fine blossom honey, ripe quince, yellow fruit nuances, candied orange zest. Juicy, balanced and elegant, good musculature, integrated spicy oak, fine sweetness on the finish, only medium length at the moment, will improve further in the bottle. Peter Moser.”*

- PM, Falstaff Magazine

*“The nose is fruity, fine, elegant and incisive. It reveals notes of crystallized lemon and candied citrus associated with slight notes of beeswax as well as a hint of sweet spice and a discreet hint of flowers / Verbena. The palate is fruity, fresh, mineral, racy, incisive, elegant, well balanced and offers a beautiful volume and richness (but well-balanced). In the mouth this wine expresses notes of candied lemon and crystallized mandarin associated with small mineral notes (terroir) as well as discreet notes of spices, honey, candied apricot, and fine touches of candied pineapple. Good length. A beautiful wine made in the Coutet style! Beautiful potential!”*

- Vert de Vin

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