

Château Coutet Cuvée Madame 2009

CSPC# 864804

750mlx6

13.5% alc./vol.

Grape Variety

100% Semillon

Appellation

Barsac

Classification

Premier Grand Cru Classé

Website

<https://www.chateaucoutet.com/en/the-wines/cuvée-madame/>

General Info

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.

The origin of Cuvée Madame goes back to Madame Rolland-Guy, owner of Château COUTET between 1922 and 1977. The vineyard workers were in the habit of working without pay for one day while picking the remaining grapes from one of the property's two oldest parcels, whose berries were super-concentrated. A sweet wine of incomparable richness and flavor was thus obtained. This very small and exceptional cuvée was dedicated to Madame, the proprietor's wife. The Baly family carries on this tradition for their finest harvests. The superb Cuvée Madame was made in 1981, 1986, 1988, 1989, 1990, 1995, 1997, 2001, 2003 following the memorable 1943, 1947, 1959, 1971 and 1975 vintages)

The "Cuvée Madame" 2009 of Château Coutet in Barsac, 1st Grand Cru Classé was released on Thursday, January 31st. This new vintage of the rare cuvée received the tasting note of 100/100 by Robert Parker Wine Advocate.

The Baly family continues to uphold the tradition that celebrates the complexity and the richness of the terroir of Château Coutet.

Vintage

The year 2009 was characterized by a warmer and drier climate than usual. A particularly sunny August, followed by an Indian summer, allowed for the berries to reach an exceptional maturation level. On September 18th, rainfalls marked the beginning of the development of Botrytis cinerea on very ripe berries. This was the first indication of a great harvest to come, providing the foundation to a monumental vintage for the region and for the property.

Vineyards

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.

The Cuvée Madame originates from the property's two oldest parcels of Sémillon. The average age of the vines on these plots is 55 years. From there they make a selection of the estate's best grapes that are deemed to be the ripest and most heavily attacked with botrytis.

Harvest

September 15, 2009. Only six passages through the estate's plots were necessary, with 70% of the fruit picked on the third tries. The selection process is painstaking as each grape is picked one-by-one by hand.

Vinification

Further sorting takes place at the wine press and damaged grapes are eliminated immediately. The unfermented grape juice is quite rich, with 22 to 26 degrees of potential alcohol. A single, light pressing (at less than 180 kg/cm²) produces a clear, limpid juice. Alcohol fermentation takes place in new French oak barrels. The large amount of natural sugar forces the yeast to work slowly and develop secondary aromas that will contribute to the wine's complexity.

Maturation

3 years of barrel aging in 100% French oak barrels and 7 years of bottle aging in Chateau's cellar.



Tasting Notes The color is slightly amber with hints of yellow. Before aeration, the nose is fruity, with mango, quince, and apricot aromas, accompanied by floral notes such as linden and acacia. Once stirred, the wine reveals another aromatic palette with more spicy notes, such as cinnamon, toasted almonds and gingerbread. The evolution on the palate is surprising. It starts off with an intense freshness that surprises, then comes the mid-palate with a dense liquor that gives this wine phenomenal power; the vivacity takes over again on the finish, thanks to a slight bitter note of lime and mango. A particularly well balanced Cuvée Madame

Serve with Spicy Asian cuisine, raw fish, like sushi or sashimi, and cheese, both hard and soft also make great pairings with Chateau Coutet.

Production 1,900 bottles made

Cellaring Drink 2018-2058

Scores/Awards **100 points** - Lisa Perrotti-Brown, Wine Advocate #238 - August 2018
96 points - Neal Martin, Vinous - January 2019

Reviews *"The 2009 Cuvee Madame, composed of 100% Sémillon, is pale lemon-gold in color with a beguiling fragrance of peach blossoms, mandarin peel, jasmine and allspice with core of pineapple, lemon pie, peach preserves and ginger plus a waft of musk perfume. Very big, powerful, and seductive with decadent richness and loads of spice and floral layers accenting the ripe stone fruit flavors, it finishes with epic persistence. Drink though 2058."*
- LPB, Wine Journal

"It has a very complex bouquet with dried honey, barley sugar, orange zest, frangipane and hints of ginger. This just takes a little while to coalesce. The palate is a party in the mouth with an effervescent entry, Clementine, honey, a touch of Chinese 5-spice and ginger, certainly one of the spicier Cuvée Madame's that I have tasted with pain d'épices on the finish. Superb."
- NM, Vinous
