
Opalie de Château Coutet 2010

CSPC# 756475

750mlx6

12.5% alc./vol.

Grape Variety

50% Semillon, 50% Sauvignon

Appellation

Sauternes-Barsac

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 opal is a precious stone prized for its beauty, reflecting light to shine in multiple colors that renders each one an inimitable and boundless expression of itself. Unique in its vivacity and richness, Opalie de Château Coutet is a first-of-its kind dry white wine from Barsac, produced in limited quantities from the heart of this Premier Grand Cru.

The inaugural 2010 vintage of Opalie de Château Coutet is delighting palates with its exceptional refinement and finesse and defining an exciting new style of dry white wine from Bordeaux.

Vineyards

Opalie de Château Coutet comes from the quintessential parts of the Grand Cru vineyards, comprised of fruit selected from a few rows of 40-year-old vines that are planted in the thickest layers of clay and limestone in the estate's soil. Along with the local climate, these conditions contribute significantly to the aromatic complexity of the wine. The fruit is harvested manually, using small baskets to collect and protect the matured berries prior to arriving at the cellar.

Maturation

Château Coutet follows a traditional approach to winemaking, which is enhanced by the estate's *savoir-faire* in selecting the perfect fruit. The distinguished flavor of the wine comes from combining in equal parts the body and depth of Sémillon with the elegance of Sauvignon Blanc. As a result, Opalie de Château Coutet is a memorable, elegant dry white wine with crisp mineral characteristics. True to its classic heritage, Fermentation occurs in new French oak barrels, with the wine further aged in a mix of new and older French oak.

Tasting Notes

Pale gold in color with intense brightness, Opalie de Château Coutet displays slight green hues evoking its youth. The aroma first unveils citrus notes (grapefruit and tangerine), followed by floral and oak (acacia and boxwood), then accentuated by hints of vanilla. Great minerality is well balanced with passion fruit and pineapple to form the wine's sophisticated character. The wine stands out for its vibrant power and texture for a sensation of great subtlety and lingering freshness

Production

3,000 bottles released

Cellaring

Drink 2015-2030

Scores/Awards

91 points - James Molesworth, Wine Spectator - March 31, 2013

17 points - Jancis Robinson, JancisRobinson.com - November 2012

Reviews

"Rich, with lemon curd and heather notes leading the way, followed by flavors of candied citrus, grapefruit rind, citrus oil and a flash of brioche. Still quite fresh, but the long finish hints at a mellow nuttiness that will develop with age. Drink now through 2015."

- JM, Wine Spectator

