

Château Coutet 2011

CSPC# 749547

750mlx12

14.0% alc./vol.

Grape Variety

75% Semillon, 23% Sauvignon and 2% Muscadelle
<http://www.chateaucoutet.com/>

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.

Vintage

Overall, the 2011 vintage was marked by the premature onset of spring that pushed the vineyard activity forward by approximately two weeks. A dry spring forced the vines to reach deeper into the clay and limestone subsoil for nutrients. Summer was cooler with a rainy period in July. A beautiful late season provided ideal conditions for achieving rapid maturity and an early onset and proliferation of the Botrytis Cinerea. The first berries of 'noble rot' were observed in August. From that point on, the concentration of the fruit occurred at a fast pace. The beginning of harvest took place mid-September. The excellent weather experienced in September and October allowed for a harvest to occur under very good conditions. Only three tries were necessary to pick all the fruit.

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. 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. The yields are typically 9 hl/ha, the remarkably low figure the result of botrytis-induced dehydration of the fruit, with the number of *tries* reaching double figures in some vintages, although the average number during is six. Only 50% of the harvest finds its way into the *grand vin*.

Harvest

September 14 to October 3

Maturation

100% barrel fermented, 80% new French oak. Aged 18 month in French oak barrels

Tasting Notes

In its youth, Château Coutet's 2011 shows great complexity revealing a superb range of concentrated aromas. Floral notes of heather and honeysuckle combine with fresh fruits, such as quince, white peach, mango, pineapple, orange and lime zest, and dried fruits. This vibrant bouquet is completed with the estate's signature mineral (flint) characteristic. The palate is then enveloped by honey and spicy notes. The wine's rare elegance is the result of a beautiful balance between a rich nectar and a vivid acidity. Lively and lush, it already offers remarkable freshness and power. Its racy depth and length make the 2011 vintage a wine with great potential.

Cellaring

Drink 2015-2030

Review

- 97 points** - James Molesworth, Wine Spectator - March 31, 2014
- 95-98 points** - James Molesworth, Wine Spectator - Web Only 2012
- 94-96 points** - Neal Martin, Wine Journal - May 2012
- 93 points** - James Suckling, JamesSuckling.com - February 25, 2014 (no review)
- 93-94 points** - James Suckling, JamesSuckling.com - April 2012
- 92-94 points** - Roger Voss, Wine Enthusiast - May 11, 2012
- 93-96 points** - Stephen Tanzer's International Wine Cellar - April 2012
- 18 points** - Jancis Robinson, JancisRobinson.com - April 2014 (no review)
- 17 points** - Julia Harding, JancisRobinson.com - April 2012



Scores/Awards **18 points/5 stars** - James Lawther, Decanter.com - April 2012
Highly Recommended - Decanter.com - April 2012
93-94 points - Jane Anson, The New Bordeaux - April 2012
94 points - Jean Marc Quarin - March 2012 (score only)
92 points - Tim Atkin, MW - timatkin.com - April 2012 (score only)
94 points - Jeff Leve, thewinecellarinsider.com - February 12, 2014
93-95 points - Jeremy Williams, winewordsandvideotape.com - April 2012
92-94 points - Jeannie Cho Lee MW, asianpalate.com - April 2012
14 points - Vinum Wine Magazine - April 2012 (score only)
94 points - Gilbert & Gaillard - May 10, 2012
18 points - Gault & Millau - April 2012 (score only)

Reviews *"White peach, pineapple, white ginger, orange zest and green fig notes are clear and racy, while green almond, brioche, pear and yellow apple details wait in reserve. Offers stunning range and polish, showing terrific energy and cut on the finish. This just makes you feel special when you drink it. An estate that has been rising steadily for a while now. Best from 2016 through 2035. 2,915 cases made."*

- JM, Wine Spectator

"This is really packed, with heather, golden raisin, dried pineapple, fresh white peach, quince and honey notes all woven beautifully together. The long, pure, singing finish has loads in reserve. Score range: 95-98"

- JM, Wine Spectator

"To be honest, I expected the 2011 Coutet to come rushing out of the blocks like Doisy-Daene; however, it is not playing that game. Instead, it is almost Zen-like upon first acquaintance before revealing its life-affirming mineral aromas and traces of apricot and white peach that remain very subtle and yet tangibly there. The palate is medium bodied with exceptional balance. There is a real sense of synergy between component parts; nothing out of place, everything focused and succinctly composed, with its trademark sense of thrilling tension on the finish. This is sheer class and a classic Coutet to add to the canon of great recent vintages. Drink 2014-2035."

- NM, Wine Journal

"This white is thick and rich with lots of dried fruit character as well as spices. Full body, medium sweet and a spicy finish. Lovely intensity. Classy."

- JS, JamesSuckling.com

"92-94. Barrel sample. A smooth, mellifluous wine, with its intensity masked by tight acidity. It shows the weight of the vintage, and the power of the botrytis that's interspersed with flavors of orange zest and lime. It should age magnificently."

- RV, Wine Enthusiast

"(3.75 pH; 6 g/l total acidity; 155 g/l residual sugar): Pale yellow-gold. Pure, high-toned aromas of apricot, honey, marzipan and sweet spices. A firm core of acidity and strong spice character give verve and definition to the very sweet apricot, peach nectar and marzipan flavors. This very racy and delineated wine boasts excellent intensity to its juicy flavors and finishes very long, rich and spicy, with smooth if assertive tannins. Very Barsac in style."

- ST, International Wine Cellar

"RS 155 g/l, TA 3.9 g/l, pH 3.75. Slightly reductive note, and not very giving on the nose. Delicately fragrant lemon and apricot. Savoury/sour concentration lacking immediate appeal but has lovely depth of orange and apricot on the mid palate and lingers with a zesty, spicy freshness. A stayer."

- JH, JancisRobinson.com

"Great density and concentration with subdued acidity this year which is unusual for Coutet where one expects raciness. Rich honeyed and unctuous. Fat and chunky right now but the depth and finish shows promise. Drink 2024-2047"

- JL, Decanter.com

"Gorgeous! Fresh, defined, piercing lime blossom and citrus, but a lovely whoosh of sweetness to remind you exactly where you are. 93-94"

- JA, The New Bordeaux

Reviews *“Light in color, the wine pops with its over ripe scented nose of pineapple, apricot, coconut, spice and honey perfume. Balanced, sweet and fresh, the wine delivers a nutty, honeyed, pineapple finish.”*
- JL, thewinecellarinsider.com

“Brilliant pale gold; full and substantial; botrytis, cream and honey; citrus notes too; concentrated and very creamy in texture; quite fat and sweet; very rich vintage. Lovely wine. 93-95+”
- JW, winewordsandvideotape.com

“Great density and concentration with subdued acidity this year which is unusual for Coutet where one expects raciness. Rich honeyed and unctuous. Fat and chunky right now but the depth and finish shows promise. Drink 2025-2047”
- JCL, asianpalate.com

“EN PRIMEUR - Fairly deep yellow-gold. Open nose with accents of honey, caramel, a biscuit note and a touch of spice. The palate is concentrated at point of entry, sweetness is very upfront, yet freshness also features across the palate. A distinctive, traditional style. (10-May-2012)”
- en.gilbertgaillard.com
