

Château Coutet 2017

CSPC# 749547

750mlx12

13.5% alc./vol.

Grape Variety

75% Semillon, 23% Sauvignon, 2% Muscadelle

Appellation

Sauternes-Barsac

Classification

First Growth. Premier Cru Classe in 1855.

Website

<http://www.chateaucoutet.com/>

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 & Dominique.

Winemaker

Laurier Girardot

Vintage

After a classic start to the season, the Barsac vineyard was not spared by the spring frost that hit many French appellations. On the morning of April 21st, a small frost affected less than 10% of our vineyard. However, severe damages were observed on April 27th, following three consecutive nights of black frost. Our most qualitative parcels were preserved thanks to our team, who stayed up at night to maintain protection fires around the plots. This allowed us to save 50% of our future harvest. The weeks following the frost were decisive in the success of the vintage. We took special care to eliminate each frozen bud, to promote the recovery of vegetation. The months of May and June benefited from very favorable climatic conditions for flower development. During that period, the work in the vineyard was particularly meticulous to mitigate the frost stigma.

The hot and dry month of July very quickly resulted in the early maturation of the grapes, which was enhanced by the heat and sunshine of the second half of August. A wet period of ten days in early September fostered the development of the botrytis on all plots. A very qualitative fungus was found on our best blocks, preserved from the frost.

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

Harvest 2017 began with a first pass as early as September 21st, under a bright sun. The first two tries occurred between September 21st and 29th with significant alcohol potentials, around 22%, which is particularly encouraging. A rainy episode on the 1st and 2nd of October disrupted the third passage but on October 10th, the good weather came back, allowing us to start our fourth and fifth tries during which we collected lots of very high quality. Our harvest ended with highly concentrated juices, over 23% degrees of potential alcohol.

Maturation

100% barrel fermented, 50% new French oak. Aged 18 month in French oak barrels

Tasting Notes

It is a light and pale color of wine. The nose offers great complexity with notes of citrus (lime, lemon), ginger, and apricot, but also white flowers. On the palate, the attack is of a beautiful liveliness with a remarkable aromatic freshness. The crisp and generous character is highlighted by citrus and orange essence. The mid-palate is full



Tasting Notes	and keeps a nice full-bodied texture. The wine offers a nice balance with the minerality that comes through and its freshness lengthens the wine for a long finish.
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.
Cellaring	Drink 2022-2045
Production	2,000 cases made.
Scores/Awards	<p>95 points - James Molesworth, Wine Spectator - March 31, 2020</p> <p>92-95 points - James Molesworth, Wine Spectator - April 2018</p> <p>95 points - Lisa Perrotti-Brown, Wine Advocate - March 2020</p> <p>95-97 points - Lisa Perrotti-Brown, Wine Advocate #236 - April 2018</p> <p>96 points - James Suckling, JamesSuckling.com - February 2020</p> <p>93-94 points - James Suckling, JamesSuckling.com - April 2018</p> <p>95-97 points - Roger Voss, Wine Enthusiast - April 1, 2018</p> <p>17.5 points - Jancis Robinson, JancisRobinson.com - October 2019</p> <p>17 points - Julia Harding, JancisRobinson.com - April 2017</p> <p>94 points - Jeff Leve, thewinecellarinsider.com - April 2018</p> <p>17 points - Jean Marc Quarin (score only)</p> <p>92-94 points - Tim Atkin, MW - timatkin.com - April 2018</p> <p>15.5 points - Farr Vintner - April 2018</p> <p>91-94 points - Derek Smedley, MW - April 2018</p> <p>94-96 points - Neal Martin, Vinous - May 2018</p> <p>93-95 points - Jeb Dunnuck MW - April 2018</p> <p>18.5+ points - Matthew Jukes, MW - April 2018</p>
Reviews	<p><i>"This is youthfully packed, with a green tea accent wrapping up a dense core of creamed pineapple, yellow apple chutney, candied pink grapefruit and quince flavors. The long finish is viscous but bright, gilded liberally with ravishing singed almond and hazelnut notes. Sémillon, Sauvignon Blanc and Muscadelle. Best from 2022 through 2045. 2,000 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"Bright pineapple and white peach flavors rush forth, with a zip of tangerine running through the creamy finish. Shows lots of honeysuckle accents on the finish. Youthfully tight but delivers wonderful length. 2,000 cases made"</i></p> <p>- JM, Wine Spectator</p> <p><i>"The 2017 Coutet has a super intense nose of ripe apricots, honey-coated nuts, warm pineapple and mango with touches of nutmeg and orange blossoms. Rich, sweet and unctuous, it has wonderful intensity and depth, finishing with fantastic length."</i></p> <p>- LPB, Wine Advocate</p> <p><i>"The 2017 Coutet has lovely notions of spice cake, fresh ginger and honeysuckle over a core of lemon curd, beeswax and preserved peaches. Rich, spicy and quite decadent in the mouth, it has wonderful freshness and depth, finishing very long."</i></p> <p>- LPB, Wine Advocate</p> <p><i>"Wow. Fabulous focus and intensity to this wine with energetic sweetness and long, linear quality through the center palate. Orange-peel, lemon and peach undertones. Fresh finish. Drink or hold."</i></p> <p>- JS, JamesSuckling.com</p> <p><i>"Lots of powdered mushrooms, dried lemons and apricots. Full-bodied, dense and layered. Beautiful finish. A top sweet white for the vintage."</i></p> <p>- JS, JamesSuckling.com</p>

Reviews *"95–97. Barrel Sample. This wine shows great balance and poised elegance. Its botrytis fruit gives it rich intensity, with a ripe orange-marmalade flavor and layers of tight acidity. This will be a wine for serious aging and not ready to drink before 2024."*

- RV, Wine Enthusiast

"75% Sémillon, 23% Sauvignon Blanc, 2% Muscadelle. Deep copper colour. True, ripe pear-juice aromas. Edge of veg. Really proper wine that's not too heavy and should be one of the savoury stars of the vintage. Hint of blue cheese and real life here. "

- JR, JancisRobinson.com

"Unusual aroma – almond paste and something more herbal as well as the rich, spicy citrus. Powerful bitter orange flavours, deep and long. More power than elegance at this stage. Long, tangy finish. Drink 2025-2037"

- JH, JancisRobinson.com

"Rich sunflower yellow in colour, this has a good concentration of subtle spiced ginger on the nose, followed by rich citrus and apricot tart flavours, going almost as far as white truffles. It's gourmet without being cloying, thanks to those Barsac soils which give a wonderful freshness through the palate. The acidity is not quite as focused as in classic years for the appellation, but it has zip and personality and is a clear success in this vintage."

- JA, Decanter.com

"An all-you-can-eat buffet of tropical fruit with a slather of orange honey, this concentrated, opulent wine has a pastried sweetness, but the brisk acidity is equally noticeable, bringing everything into equipoise."

- JL, thewinecellarinsider.com

"Warm oak, pastry and botrytis aromas. Very rich and creamy fruit characters, with a real crème caramel touch. Enough balancing acidity and lots of complexity and depth. Very long, mouth filling finish. Very good. 92-94"

- TA, timatkin.com

"The yield at Coutet in 2017 was a miniscule 8 hectoliters per hectare. Bright lemon in the glass, this is fat and smoky on the nose, with lots of honey and peach. The palate has an unctuous and rich texture with great concentration of honeyed fruits. This extremely rich wine has some waves of acidity but is perhaps lacking the freshness of the greatest years. Long and smoky on the finish, this is a real wine for hedonists."

- Farr Vintners

"The nose has a floral charm the palate packed with ripe fruit the sweet candied peel backed by honeyed peach a fleshy richness. Tangerine gives a balancing freshness and brings out botrytis spice on the finish. Drink 2025-2037."

- Derek Smedley MW

"The 2017 Coutet, which was tasted both as a final blend and directly from several different lots in barrel, has a very well-defined bouquet with pure wild honey and orange blossom aromas that gain intensity with aeration. The palate is crisp and fresh, underpinned by Coutet's trademark acidic drive that counterbalances the intense honeyed fruit laced with orange zest and white peach. Superb. (NM)"

- NM, Vinous

"Another rocking sweet wine is the 2017 Château Coutet. This big, full-bodied, opulent beauty has serious notes of orange blossom, buttered citrus, and honey, yet also shows the more pure, precise, and elegant style of the vintage on the palate. The cool, overcast summer allowed good ripeness while preserving the purity of fruit and the whites (and dessert wines) from this vintage are beautiful!"

- Jeb Dunnuck

"Very clean, bright and rather magical. Not heavy in any way and yet very long and very satisfying. This is a refreshing and sensitive wine and it will appeal to all palates enormously."

- MJ, matthewjukes.com