

Château Coutet 2023

CSPC# 780151 6x750ml 13.5% alc./vol.
CSPC# 143908 12x375ml 13.5% alc./vol.

Grape Variety 95% Semillon, 4% Sauvignon Blanc, 1% Muscadelle.

Appellation Sauternes-Barsac

Classification First Growth. Premier Cru Classe in 1855.

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

Analysis pH: 3.66 Residual Sugar: 165 g/l

Sustainability The estate has been certified as an “Organic Agriculture” producer, which is a testament to their unwavering commitment to biodiversity and sustainable farming practices. One of the pillars of Château Coutet’s ethos is a dedication to environmental protection. Of their 16 hectares of estate, they have deliberately set aside 25% for parks and gardens. This serves as a habitat for local biodiversity and contributes to a delicate eco-balance within the vineyards.

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 The 2023 vintage for Château Coutet in Barsac was defined by a **challenging, high-pressure growing season** that required intense vineyard management, ultimately resulting in a vibrant, high-acid, and classic sweet wine. Despite a very humid June leading to high mildew risk, the summer was warm, and a favorable, dry, and hot period from mid-August into September allowed the grapes to reach excellent ripeness and triggered rapid botrytisation.

- Mild Winter/Dry Spring: Early season saw a mild winter and a dry spring, leading to normal bud break.
- Humid June: June was hot and notably wet, causing severe mildew pressure throughout the vineyard.
- Summer & Heat Spikes: The summer was cooler than 2022, helping to preserve acidity. However, there were 21 days with temperatures over 32°C, with hot, dry conditions setting in from 15 August, leading to some vine blockage but also excellent ripening.
- September/October Botrytis: Botrytisation started around 15 September and developed rapidly due to high temperatures and subsequent humidity. The 2023 harvest was characterized by needing to pick in fast, successive passes between rain showers.
- Harvest & Yields: The harvest lasted into late October, with yields generally low due to the intense disease pressure earlier in the season.

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 between September 20 and October 11.

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



Tasting Notes The nose reveals aromas of vine blossoms and flint with roasted botrytis notes, underlined by a touch of dried fig. Full and complex, the wine is generous on the palate, showing an elegant bitterness and attractive freshness that perfectly balance the sweetness and a finish that lingers delicately on white blossom notes.

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 Approx. 3,500 cases made.

Cellaring Drink 2027-2045

Scores/Awards **97 points** - James Molesworth, Wine Spectator - May 2026
93-95 points - Lisa Perrotti-Brown, The Wine Independent - May 2024
97 points - James Suckling, JamesSuckling.com - December 2025
94-95 points - James Suckling, JamesSuckling.com - April 2024
92 points - Roger Voss, Wine Enthusiast - January 2025
17 points - James Lawther, JancisRobinson.com - May 2024
97 points - Georgina Hindle, Decanter.com - March 2026
97 points - Panos Kakaviatos, Decanter.com - May 2024
96 points - Jane Anson, janeanson.com - February 2026
96 points - Jane Anson, janeanson.com - April 2024
95-97 points - Jeff Leve, thewinecellarinsider.com - May 2024
97 points - Tim Atkin, MW - timatkin.com - April 2024
94 points - Neal Martin, Vinous - February 2026
94-96 points - Neal Martin, Vinous - April 2024
93-95 points - Antonio Galloni, Vinous - April 2024
95-97 points - Jeb Dunnuck MW - May 2024
94 points - Jean Marc Quarin - April 2024
91 points - Raffaele Vecchione, WinesCritic.com - April 2024
93 points - Vinum Wine Magazine - September 2024
