

Opalie de Château Coutet 2019

CSPC# 883826

750mlx6

13.5% alc./vol.

Grape Variety

55% Semillon, 45% Sauvignon Blanc

Appellation

Sauternes-Barsac

Classification

Bordeaux Blanc

Website

<https://www.chateaucoutet.com/en/the-wines/opalie-wine/>

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.

Chateau Coutet introduced Opalie de Chateau Coutet, a new, dry, white Bordeaux wine for the 2010 vintage. Opalie de Chateau Coutet is produced from a blend of 50% Sauvignon Blanc and 50% Semillon that comes from a specific parcel of 40-year-old vines planted in their unique, clay and limestone terroir. The name emanates from Opalus, which is Latin for stones that combine all the best elements

Opalie de Chateau Coutet is an expensive, dry white Bordeaux wine to produce. Adding on to the cost was that Chateau Coutet needed to build a new cellar to make the wine in. Opalie de Chateau Coutet is vinified and aged in 60% new, French oak barrels for 9 months and is meant to be enjoyed on the young side for its freshness and fruity character.

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.

Opalie de Château Coutet is an alternative expression of Semillon and Sauvignon in a fine dry white wine. Another vision of the clay-limestone soil of Barsac, another balance to reveal its minerality. The grapes come from vines with an average age of 45 years, grown in selected plots. The wine is vinified and matured in barrels.

Winemaker

Adrien David Beaulieu

Vintage

A wet spring: after a month of March close to normal, April and May were marked by significant rainfall. This allowed a good development of the vine and the start of the flowering in good conditions at the beginning of June.

Dry and hot summer: the beginning of summer is marked by an early heat wave, with record-breaking temperatures. A month-long drought followed, ending with a salvaging thunderstorm that produced 81mm of rainfall on 26 and 27 July.

The sunny month of August, interspersed with light rains, ripened the grapes to perfection, and a dry and hot September goldened the grapes just before the start of harvest. These climatic conditions have produced a harvest whose quality is indisputably present.

Vineyards

Opalie de Château Coutet comes from the quintessential parts of the Grand Cru vineyards, comprised of fruits 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.

Harvest

9 to 11 September 2019

Maturation

Château Coutet follows a traditional approach to winemaking, which is enhanced by the estate's savoir-faire in selecting the perfect fruits. 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, this wine is fermented and aged for 9 months in French oak barrels

Tasting Notes

Nose marked by aromas of lime, grapefruit, as well as smoky notes. On the palate the attack is very fresh, in line with Coutet's signature style. The mid-palate is powerful, oily and the wine offers a mineral touch on the finish.



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| 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. |
| Production | 155 cases made |
| Cellaring | Drink now - 2025 |
| Scores/Awards | <p>91 points - James Molesworth, Wine Spectator - Web Only 2022</p> <p>93 points - Jane Anson, Inside Bordeaux - January 2022</p> <p>92 points - Jean Marc Quarin (score only) - March 2021</p> <p>89 points - Falstaff Magazine - May 2020</p> <p>93 points - Andreas Larsson, Tasted.com - May 2020</p> <p>92-93 points - Vert de Vin - June 2020</p> <p>17.5 points - Vinum Wine Magazine - August 2021</p> |
| Reviews | <p><i>"Offers up a bold display of acacia, shortbread, and lemon verbena notes, with straw and white peach accents checking in as well. Vibrant and distinctive but on the softer side in the end, so drink up. Sémillon and Sauvignon Blanc. Drink now through 2023. 155 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"Wonderful aromas - a honeyed, buttery, vanilla zestiness, such a gorgeous nose. Lovely expression, good aromatic intensity - you get that lovely Sauternes aroma - smells almost sweet but you know it's fresh too..."</i></p> <p>- JA, Inside Bordeaux</p> <p><i>"Very light yellow-green, silver reflections. Delicate with mango and pear, a hint of orange zest. Slim, white apple, fresh acidity, mineral, offers uncomplicated drinking pleasure."</i></p> <p>- Falstaff Magazine</p> <p><i>"Bright light golden colour. Pure and expressive nose offering fresh butter, almond, hazelnut, confit de citron, mild oak, and discreet stone fruit. A textured and ample palate with fine extract, ripe acidity, and layers of buttery yet fresh fruit, good persistency, still youthful but certainly potent for further development."</i></p> <p>- AL, Tasted.com</p> <p><i>"The nose is fruity and offers freshness as well as a small minerality and precision. It reveals notes of ripe/fresh apple, fresh/ripe pear, small notes of crunchy peach associated with touches of juicy/fresh citrus (lemon, mandarine). The palate is fruity, well-balanced and offers a juicy/acidulous frame, a beautiful definition, gourmandize, tension as well as a fine richness, a fine grain and suavity. On the palate this wine expresses notes of juicy/ripe lemon, green granny smith apple, small notes of vine peach associated with small touches of juicy/fresh Quenette, lemon flowers as well as very discreet hints passion fruit and a very discreet hint of racy minerality (in the background)."</i></p> <p>- Vert de Vin</p> <p><i>"Restrained fruity and mineral notes, herbal notes as well, then grapefruit and green lemon; has fullness and breed, structure and freshness, density, and length, excellently made. Ideal with fried fish - can mature."</i></p> <p>- Vinum</p> |
