



Château COUTET 2012

BARSAC - 1ER CRU CLASSE

OVERVIEW

Standing over the main courtyard, the château's stout square tower with a flat crenellated top is believed to originate from the late 13th Century with a design typical of the military constructions from the time of Aquitaine's English occupation. The first noted owner of the property, Charles le Guerin, Lord of Coutet, counselor at the Bordeaux Parliament purchased the estate in 1643. His descendants owned Château Coutet until 1788. After the French Revolution, the domain was acquired by the Marquis de Lur Saluces. At the time he was also the owner of Châteaux d'Yquem, de Fargues, Filhot and de Malle. Château Coutet remained under the care of the Lur-Saluces family until 1922. Then it was in the care of the Société Immobilière des Grands Crus de France. This transaction separated the estate from Château d'Yquem. In 1977, the estate was sold to Marcel Baly and his sons Philippe and Dominique. What followed was the placement of a long-term commitment to restoring and re-planting the vineyard, optimizing all the work processes and operations, rebuilding the cellar and winery. Throughout the eighties the family stayed focus on these first steps creating a strong technical foundation for today and for future generations.

VINEYARD

Soil: Chalk and clay

Surface: 39 hectares

Average age of the vineyard: 38 years

Grape varieties: 75% Sémillon / 23% Sauvignon Blanc / 2% Muscadelle

VINIFICATION

Manual harvesting with several successive sortings. Fermentation for 3 to 4 weeks in barrels, with 50% new oak. Ageing for 18 months in 100% French oak barrels.

MATCHING FOOD AND WINE

Serve at 10-12°C as an aperitif, with Foie Gras, carpaccio of scallops and lime juice, or with melon and dry ham. This wine will be perfect with sweet-sour dishes such as rack of lamb caramelized with sauternes, pork tenderloin and honey, or fish with mild curry spices.

AGEING POTENTIAL

More than 15 years

AWARDS

Robert Parker / Erobertparker: 90 - 92 | Wine Spectator: 92 | Decanter: 17 | Neal Martin / Erobertparker: 87



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