

Ch Coutet St Emilion Grand Cru

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Saint-Emilion Grand Cru

CEPAGE: 60% Merlot, 30% Cabernet Franc, 7% Malbec, 3% Cabernet Sauvignon

WINEMAKING: Thermo-regulated cement and stainless-steel vats. Fermentation and maceration is done by varietals and by age of vines. Use of only indigenous yeasts for fermentation. Daily pumping overs. Maceration lasts 3-4 weeks to ensure optimal extraction of color, aromas and tannins.

ALCOHOL BY VOLUME: 14.0%

AGING: 18 months in 1/3 new French oak barrels.

ANNUAL PRODUCTION: 4000 cases produced annually.

THE STORY

Château Coutet is one of the most exciting estates in the Aquitaine Wine Portfolio. Considered the best-kept secret in St. Emilion. Well located in the heart of the golden triangle of St. Emilion, this estate of 13 hectares (in one plot) it is literally squeezed between 3 classified growths of St. Emilion: Château l'Angelus, Château Beausejour Becot and Chateau Beausejour Duffau Lagarosse.

BIOGRAPHY: Coutet, which has been in the David-Beaulieu family since 1537, was inherited by the present owners, when their 104 year old aunt passed away in the late 1990s. Because the aunt was born in the 19th century, she had no notion of pesticides, fertilizers or other "modern inventions." So, by default, the estate remains "organic," and is one of the few properties in St. Emilion (along with Cheval Blanc).

THE ADJECTIVES

OVERALL: Brilliant cherry robe.

AROMAS / FLAVORS: Delicate mellow nose of red fruits, vanilla, toast and touch of anise.

MOUTHFEEL: Soft & fresh in the mouth with silky tannins and long finish

THE SELLING POINTS

AWARDS: 92pts Wine Enthusiast

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Certified Sustainable, Biodynamic In Practice, Green Practicing, Sustainable In Practice, Minimal Intervention / Fermentation, Natural Fermentation

