



CHÂTEAU COUTET 2009

Sauternes 1er Cru Classé | Sweet Wine

Château Coutet 2009 is a Sauternes 1er Cru Classé sweet white wine from a warm, dry Bordeaux vintage. The blend is 75% Sémillon, 23% Sauvignon Blanc and 2% Muscadelle, with noble rot bringing concentration and aromatic depth. **WINEMAKING:** the estate harvested by successive passes from September to October, selecting botrytised fruit at high concentration. Fermentation took place in new barrels, followed by 18 months in French oak. **FOOD PAIRING:** serve at 10 to 12 °C with foie gras, blue cheese, fruit tart, almond desserts or roast poultry with a lightly sweet sauce. It also works as a slow after-dinner glass.

Tasting notes

Color

Deep gold with amber reflections and clear brightness.

Aroma

Candied citrus, pineapple, dried apricot, honey, ginger and saffron.

Taste

Rich and layered, with noble sweetness held by precise Barsac acidity.

Finish

Long and fresh, with candied orange zest, mild spice and mineral lift.

CHÂTEAU COUTET Château Coutet is one of the historic Premier Cru Classé estates of Barsac, classified in 1855. The property stands on limestone and clay soils in the southern Bordeaux sweet-wine area, where noble rot develops under precise autumn conditions. The Baly family has owned Coutet since 1977. The estate is known for Barsac wines that combine richness with freshness, giving the sweetness shape rather than weight.