



CHATEAU COUTET

1^{er} GRAND CRU CLASSÉ en 1855
BARSAC

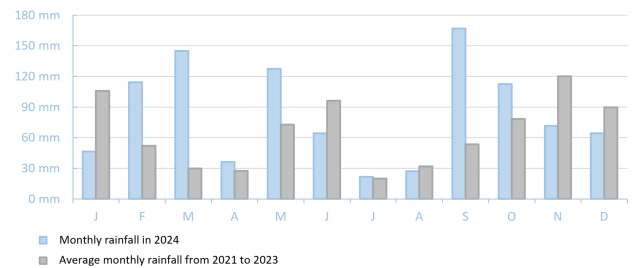
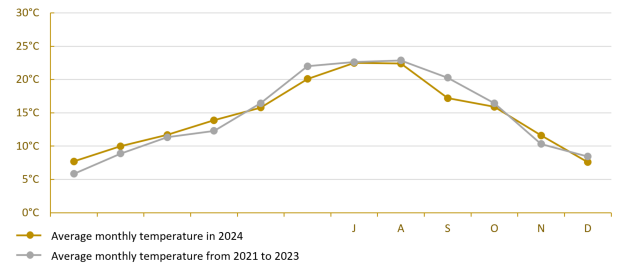
VINTAGE 2024

CLIMATIC CONDITIONS

.After a milder-than-normal winter with record rainfall, budbreak took place between 21 and 27 March, a few days earlier than the average. April was dry but frost on the nights of 19, 23 and 24 April called for measures which successfully protected the vines. This cold spell was followed by considerable amounts of rain: 150 mm in aggregate in May, more than twice the 30-year average, generating significant mildew pressure. Better weather then set in just before flowering, which started on 28 May and ended on 10 June. The summer was generally dry, resulting in a slight water shortage, but temperatures were lower than the average in recent years, slowing the ripening process. Temperatures rose above 32° C on only 16 days in July and August, compared with 21 and 34 days in the preceding two years, maintaining good acidity levels in the grapes. The 100 mm of rain that then fell between 29 August and 11 September.

Harvest:

The first pass took place between 19 and 29 September, punctuated by spells of rain. The potential alcohol by volume of the first batches of grapes was 22%, and they will be used in the blend for Château Coutet. The second and third passes took place during a break in the weather between 1 and 5 October, again yielding grapes with concentrated sugars. Conditions were fair again for the fourth and fifth passes between 10 and 16 October, yielding the best batches that will form the backbone of Château Coutet 2024, with potential alcohol by volume of 21.5% and high-quality botrytis. The harvest ended with a sixth pass on 22 October.



VINEYARD

Surface in production	42 ha (103 acres)
Average age	50 years
Type of soil	Clay-limestone

MATURING

New barrels	25%
Duration	18 months

VEGETATION CYCLE

BUDBREAK

21 to 27 March

FLOWERING

28 May to 10 June

VERAISON

8 to 12 August

HARVEST

19 September to 22 October

VARIETAL MIX

Sémillon	98.9%
Sauvignon Blanc	1%
Muscadelle	0.1%

TECHNICAL INFORMATION

Alcohol by volume	13.1%
pH	3.61
Residual sugar	132.3g

TASTING NOTES

The nose reveals aromas of pear, citrus fruit and roasted notes from botrytis. Taut and fresh, it has the typical energy and brightness of Barsac terroirs. An elegant bitterness and highly attractive freshness perfectly balance the sweetness of the 2024 vintage, while the finish lingers on lovely candied lemon notes.