



CHÂTEAU COUTET

Barsac Premier Cru Classé AOC

www.chateaucoutet.com



VARIETALS	75% Sémillon, 23% Sauvignon Blanc, 2% Muscadelle
VINTAGE	2008
REGION	Barsac, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	A colour of coppery gold with golden glints.
NOSE	The nose opens up with ripe, exotic fruits (mango, pineapple) and lemony zests mixed with a few notes of vanilla.
PALATE	On the palate, after a dulcet attack, one discovers a pleasant 'salty' minerality giving freshness to various exotic fruits, such as candied plums and crystallized quince. This savory richness carries on with a beautiful, long finish, marrying minerality with candied fruits, along with a tangy touch.
AGEING	18 months in 100% French oak barrels.
PAIRING	Classic pairing includes crème brûlée and panna cotta, custard tarts or other simple patisserie. For savoury choices you can go for cheese, scallops and grilled lobster.
READINESS FOR DRINKING	Ready to drink now, it will be excellent until 2035.
RATINGS	92pts  15.5pts 
ORDER CODE	FR342