



Adrien Coutet, Owner

CHATEAU COUTET

CHATEAU COUTET, Cuvée Demoiselles 2018 AOP Saint Emilion Grand Cru

— Background —

Château Coutet is one of the most exciting estates in the Aquitaine Wine Portfolio. Considered the best-kept secret in St. Emilion, it is a sleeping beauty that is in the process of being awakened. 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 Château Beausejour Duffau Lagarosse. Not surprisingly, Coutet's unique combination of limestone, clay, and sand is the terroir of a grand cru classé (it was a classified growth in the beginning of the 20th century). The vineyard of Château Coutet has belonged to the David Beaulieu family for more than 400 years, still living in it. This singularity is added to that of its terroir which has never been chemically treated. The property has historically always been exploited with a method now classified as "organic". Each generation has cultivated the estate with the greatest respect for nature, biodiversity and the terroir, which has earned it the Organic Certification in 2012. Nature, at Coutet, has been particularly preserved.

— Viticulture —

- 60% Merlot, 30% Cabernet Franc (Bouchet), 3% Cabernet Sauvignon and 7% Pressac (Local Malbec).
- Vineyard area: 12.5 hectares (2 plots for Cuvée Demoiselles) in one continuous lot located on the top of a hill and with outstanding southern exposure. The prestigious classified growths that surround Coutet are at the bottom of the hill. (*See map of parcels and location.*)
- Terroir: Limestone on the elevated plateau, clay-limestone on the slope, and sand-clay at the base of the slope.
- Density: 6,000 vines per hectare.
- Average age of the vines: 41 years; 87 years for Cuvée Demoiselle.
- Sustainable practices.
- Ploughing with the horse, four ways and maintenance, with the will to work at the minimum, in the concern to preserve the structure essential to the micro-life of the ground.

— Winemaking —

- Harvest: Manual harvest of each parcel at when it is most ripe, followed by a rigorous manual sort.
- Vinification in oak vats.
- Alcoholic fermentation under indigenous yeast.
- Manual punching down.
- Malolactic fermentation under indigenous bacteria.
- Ageing 18 months in French oak barrels, 30% new oak.
- Blend: 50% Merlot, 50% Bouchet.
- 3,200 bottles produced.
- Yield: 28 hl per hectare.



92 Points. In the same family since the 16th century, this estate has produced a wine impressive in style and potential. The black fruits and dark tannins in this wine from two parcels within the vineyard have the ability to mature slowly and well. Organic.

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