



Adrien David Beaulieu, Owner



CHATEAU COUTET 2020 **Organic** 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. 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. 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 pureness of this estate is so remarkable, that it is the home of rare tulips - that date back to the Roman times - and can be found only in the Coutet vineyards. Enjoy it before the rest of the world discovers it!

— Viticulture —

- 60% Merlot, 30% Cabernet Franc, 3% Cabernet Sauvignon and 7% Malbec planted.
- 12.5 hectares in one continuous plot located on the top of a hill and with outstanding southern exposure. Terroir: Limestone on the elevated plateau, clay-limestone on the slope, and sand-clay at the base of the slope.
- Average age of the vines: 41 years.
- One parcel of pre-phylloxera Merlot vines.
- Planting density: 6,000 vines per hectare. Yield: 38 hectoliters per hectare
- Cultivation: Sustainable winemaking practices. All work in the vineyard is done by hand. No chemical treatment (weed-killers or pesticides) have ever been used at Coutet.
- The vineyards are plowed manually or by horses. Grass is left between rows of vines to provide healthy microbiology in the vineyard, help limit erosion, and absorb surface moisture, thereby forcing vine roots deeper into the terroir. Natural composts are applied only when needed.

— Winemaking —

- Harvest: Manual harvest of each parcel at when it is most ripe, followed by a rigorous manual sort.
- Winemaking process: Thermo-regulated cement and stainless-steel vats. Fermentation and maceration is done by varieties 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.
- Ageing: 18 months in 1/3 new French oak barrels.
- Average production: 47,000 bottles.



90 Points. This is attractive with an array of spiced dark fruit, cedar and wet stones running through it. Medium body with a toned, meaty structure. Flavorful finish.



92 Points. This is a ripe, full wine, with mint and perfumed flavors from new wood. That gives a rich, smooth character integrating the tannins and structure. It's a fine wine that will, of course, age. Organic.

