



Château Coutet, 1. Cru Barsac-Sauternes 2019

Producent: Château Coutet
Område: Bordeaux
Land: Frankrig
Alkohol: 13,5
Drue: Sémillion, Sauvignon Blanc

Château Coutet er at betragte som et af flagskibene inden for de ædelsøde vine i Barsac. Få steder på kloden formår man at lave søde vine af en sådan kvalitet, som man finder i Barsac og Sauternes, hvor Golf-strømmen i Atlanterhavet, Landes-skoven mod syd-vest og Garonde-floden skaber helt unikke betingelser for at frembringe disse delikate, botrytis-angrebene vine.

Château Coutet hører med sin klassifikation som Premier Cru Classé til i den absolutte superliga.

Det kræver sit at producere disse vine, da høsten foregår af mange omgange for at sikre, at druerne har den perfekte, "botrytis-angrebene" sødmegrad.

Vinen vinificeres på barrique, hvoraf 50% er nye og lagres efterfølgende på barrique i 18 måneder.

Vinbeskrivelse:

Robert Parker - Wine Advocate 95-97 point

"The pale lemon-gold colored 2019 Coutet is a thrill ride from the get-go, exploding from the glass with fantastically intense scents of tangerine peel, lime blossoms and lemon marmalade over a core of pineapple upside-down cake, candied ginger, ripe apricots and clover honey plus suggestions of chanterelles and musk perfume. The palate is equally electric and exhilarating, prancing around the palate with a whole myriad of candied citrus, stone fruit and citrus flavors, charged by a racy backbone of acidity, finishing beautifully textured and with an epically long firework display of minerals. Apart from all that, it is pretty darn delicious."

Decanter 96 point



"Gorgeous nose full of exotic spices, candied fruit, orange, apricot and honeyed brioche. Lovely unctuous texture here, it's fat but smooth - like thick smooth fruity caramel, quite defined and straight but with a roundness and generosity with pineapple, mango, violet even giving an appealing florality, and these lovely almost bitter orange edges. It's still a bit young but with great vibrancy right now, acidity which gives energy and life all the way through. Lifted and bright."

James Suckling 94 pont

"Wildflower honey, dried pineapple, candied lemon, with an exotic ginger and cumin spice here and marmalade on the nose. Waxy and luscious balanced by fresh acidity. Spicy, unctuous but also delicate. Drink now or hold."

Robert Parker's Wine Advocate: **95-97 point**

Decanter: **96 point**

James Suckling: **94 point**