



PRODUCER PROFILE

Estate owned by: Alain & Xavier David-
Beaulieu

Winemaker: Alain & Xavier David-Beaulieu

Total acreage under vine: 34

Estate founded: 1537

Winery production: 60,000 Bottles

Region: Bordeaux

Country: France

Chateau Coutet 2006

TASTING NOTES

Good intense ruby red color. Delicate, mellow nose. Bouquet of preserved fruits and a hint of anise. The first impression on the palate is fresh and crisp; and then the wine reveals a good tannic structure, not overwhelming, originating from ripe grapes. Aromas of preserved fruit and a good fat aftertaste. In conclusion, a relatively powerful wine that seduces the palate by its enveloping structure.

FOOD PAIRING

This is a great wine to serve with roasted meat dishes, including roast pork, beef and lamb. Try this wine with duck breast and wild fowl that is braised in a red wine and wild mushroom sauce. Pairs excellently with aged hard cheeses.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Right-Bank
Vineyard name:	Saint Emilion
Vineyard size:	32 acres
Soil composition:	Limestone, clay, sand
Vines/acre:	2510
Yield/acre:	1.68 tons
Exposure:	Southwestern
Year vineyard planted:	1970 - 1975
First vintage of this wine:	1537
Bottles produced of this wine:	60000

WINEMAKING & AGING

Varietal composition:	60% Merlot, 35% Cabernet Sauvignon, 5% Malbec
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	5 - 8 days
Fermentation temperature:	82 °F
Length of maceration:	3 - 4 weeks days
Malolactic fermentation:	Yes
Type of aging container:	Oak barrels
Size of aging container:	225
Age of aging container:	30% New, balance 3 years
Type of oak:	French
Length of aging before bottling:	18 - 20 months