



Orora de Coutet 2024

AOC Barsac, Bordeaux, France

Exclusive to the Médocaine Company of Great Wines.

PRESENTATION

Orora de Coutet is an exclusive cuvée born from the renowned expertise of Château Coutet, Premier Cru Classé of Barsac. Produced in limited quantities, it embodies the elegance, precision, and refinement for which the estate is known. This wine offers a harmonious expression of the Château's unique identity, combining freshness, aromatic purity, and balance.

LOCATION

Château Coutet is located in the heart of the Barsac appellation, on the left bank of the Garonne River, south of Bordeaux. The vineyard benefits from a privileged environment where the influence of the Ciron River promotes the creation of climatic conditions particularly suited to the production of great wines from Sauternes.

TERROIR

Barsac is distinguished by its clay-limestone soils resting on a limestone bedrock known as "calcaire à astéries." This unique geological composition provides excellent drainage and natural water regulation, contributing to the freshness, precision, minerality, and elegance for which the wines of the appellation are renowned.

HARVEST

The first sorting takes place between September 19 and 29; it is interrupted by rainy episodes. The second and third sortings take place between October 1st and 5th and benefit from a weather lull, resulting in grapes concentrated in sugars. For the fourth and fifth sortings, between October 10 and 16, the weather conditions are mild. The harvest ends with a sixth sorting on October 22.

WINEMAKING

Winemaking is conducted with precision in order to preserve the expression of the fruit and the identity of the terroir. Each batch is individually monitored to ensure perfect control of the balances and to highlight the qualitative potential of the harvest.

AGEING

18 months in barrel.

VARIETAL

Sémillon 100%

TECHNICAL DATA

Surface area of the vineyard: 43 ha
Age of vines: 52 years old
Residual Sugar: 125 g/l



TASTING

Candied pineapple and ripe yellow peach aromas intertwine with notes of acacia blossom, crème brûlée and delicate pastry, bringing great elegance and harmony to this cuvée. The signature freshness and breadth of the Barsac terroir are immediately evident on the palate. Intensity, precision and balance are complemented by a remarkable freshness, driven by finely chiselled acidity that carries through the entire tasting experience. Vibrant notes of fresh mango and exotic fruits enhance the lingering finish, which is marked by outstanding purity and persistence.

