



White, red and gold from Bordeaux

18th June 2026



Aline Baly, Château Coutet

Alistair Cliff

Chairman: Professor Frank Larkin

Menu and Wines

Apéritif

Château Coutet, Cuvée Opalie, 2024

Lincolnshire Poacher Gougère



**Cold Poached Native Lobster Salad
Seaweed Mayonnaise, Confit Fennel**

Château Coutet, 2022



Roast Cannon of Lamb

Jersey Royal potatoes, Trombetta Courgettes, Courgette Purée, Jus

Château Langoa Barton, 2006



**Stilton, Roquefort and Fourme d'Ambert
With walnuts, Celery, apple and crackers**

Château Coutet, 2017



Salad of tropical fruits, Sauternes Jelly

Château Coutet, 2015

Château Coutet, 2009

Château Coutet, founded in the 13th century as a military stronghold under English occupation, has one of Bordeaux's longest histories of winemaking. From its origins as a wine estate in the middle of the 17th century, by 1787 its prominence was such that Thomas Jefferson declared it "the best Sauternes of Barsac".



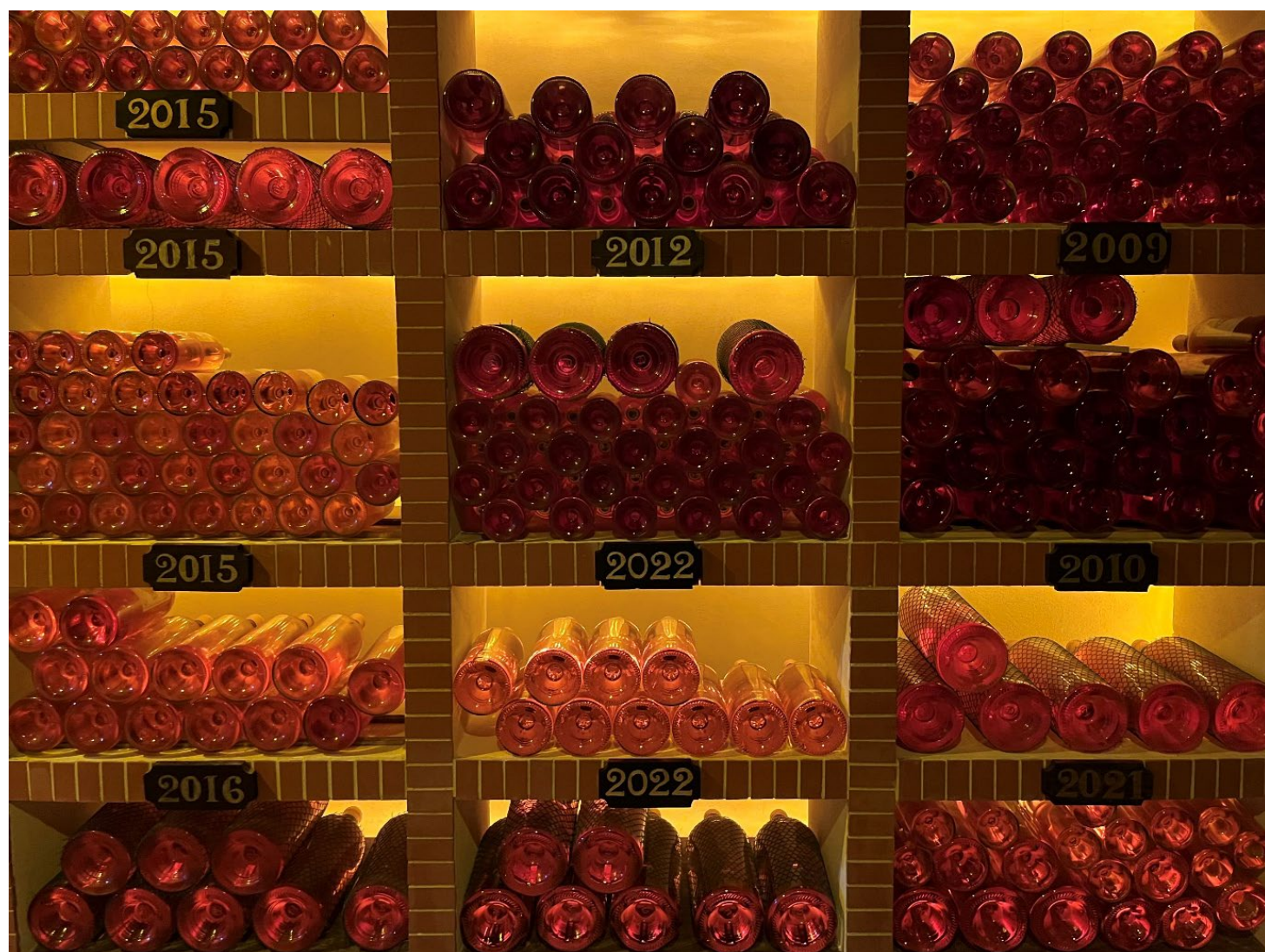
For the Paris Universal Exposition, it was classified as a Premier Grand Cru (First Growth) in 1855. By that time the property was under the ownership of the Lur Saluces family, which in time has owned Châteaux d'Yquem, Malle, Filhot and de Fargues.

In 1926 the property was bought by Henry-Luis Guy, an industrialist from Lyon, whose vertical presses were installed at his new property, and remain in use today. The property was last acquired in 1977, by Marcel

Baly, who set about the renovation of the property and the revival of its vineyards with his two eldest sons, Philippe and Dominique. Aline Baly is his granddaughter, and working with her uncle, Philippe, continues and develops the standards of the estate, producing the renowned Barsac for which it is famous, and innovating the creation of the Cuvée Opalie dry white wine served as tonight's aperitif.

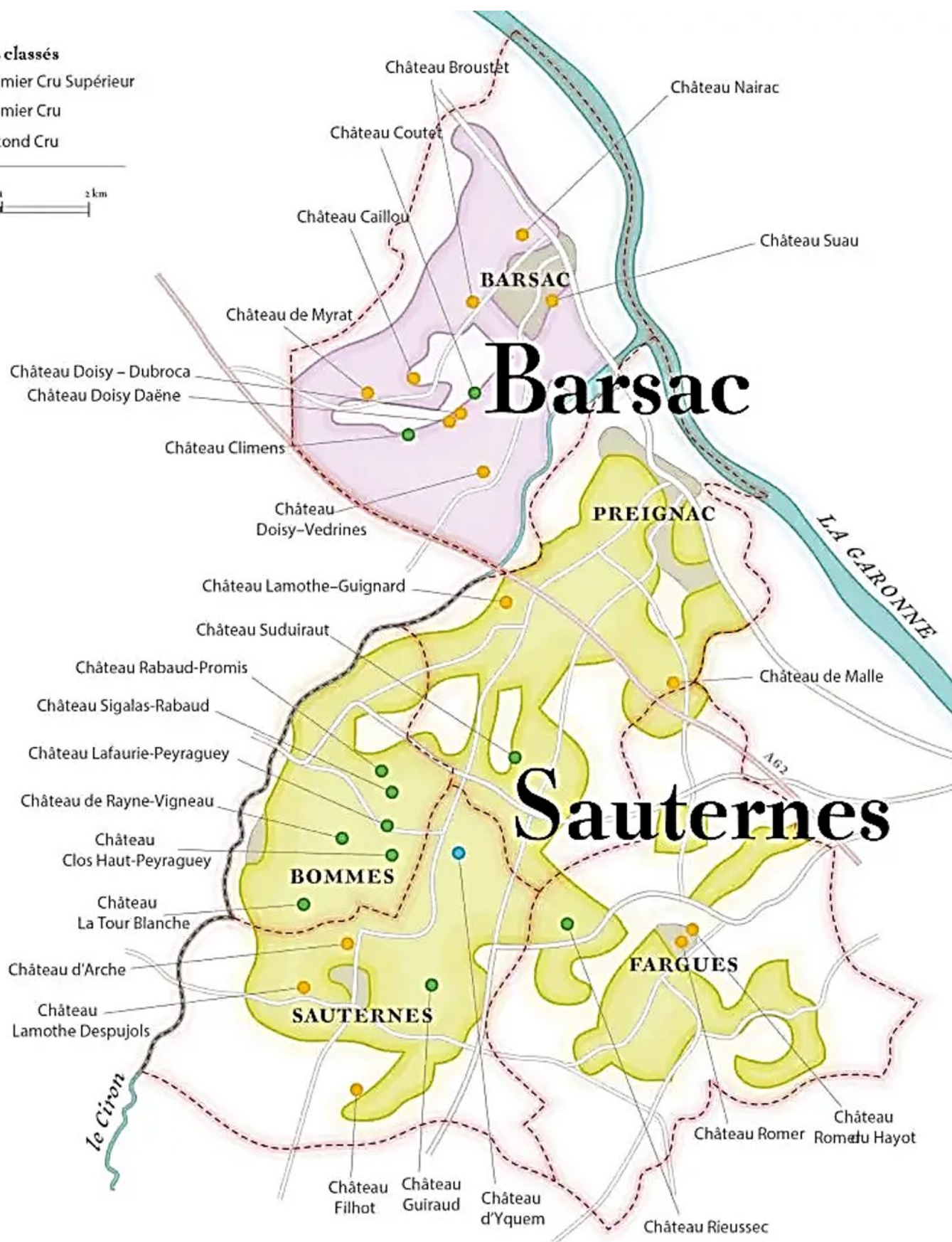


Barsac lies in the Sauternes region but has a terroir that creates distinctive wines recognised by their own appellation. Château Coutet is renowned for bright, sharp wines, indeed, the name Coutet is the Gascon word for “knife”. The soils of Sauternes are made up of gravel and alluvium deposited by the Garonne River over millennia; in Barsac, erosion has swept away the gravel. This lack of pebbles, which in Sauternes retain heat, leaves Barsac with cooler soils, composed of clay and limestone, giving a freshness in the grapes that tempers their sweetness. Lying between the Atlantic Ocean to the west, the Garonne River to the east, and the Ciron tributary to the south, Château Coutet’s vineyards are blanketed by thick morning mists, providing the climate in which *Botrytis cinerea* or noble rot develops. The noble rot concentrates the sugars in the grapes through the cycle of mist cleared by sun and wind later in the day.



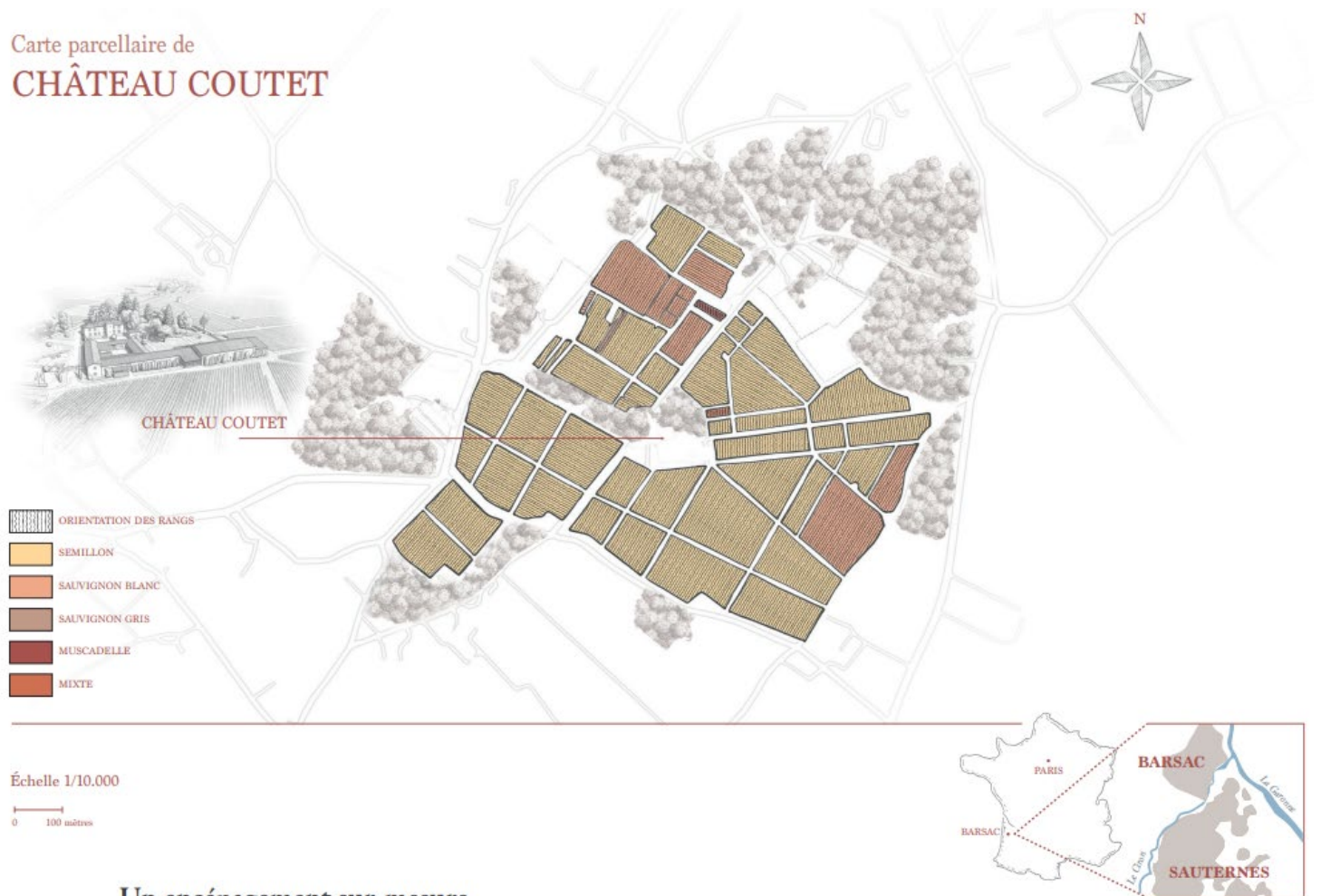
Les 27 crus classés

- Premier Cru Supérieur
- Premier Cru
- Second Cru



La Carte des Vins s'il vous plaît !

Carte parcellaire de CHÂTEAU COUTET



Un encépagement sur-mesure

The vineyards at Château Coutet extend to 42 hectares, 12 metres above sea level, composed of clay over limestone. The planting is 75% Sémillon, 23% Sauvignon Blanc and Gris, and 2% Muscadelle.



Tonight we are able to taste the Cuvée Opalie and the Château Coutet across a range of vintages that showcase its evolution, and hear first-hand about the production methods behind its distinctive style.

CHATEAU COUTET, CUVÉE OPALIE, 2024

Climatic Conditions

After a milder-than-normal winter with record rainfall, budbreak took place between 21 and 27 March, a few days earlier than the average. April was dry but frost on the nights of 19, 23 and 24 April called for measures which successfully protected the vines. This cold spell was followed by considerable amounts of rain: 150 mm in aggregate in May, more than twice the 30-year average, generating significant mildew pressure. Better weather then set in just before flowering, which started on 28 May and ended on 10 June. The summer was generally dry, resulting in a slight water shortage, but temperatures were lower than the average in recent years, slowing the ripening process. Temperatures rose above 32°C on only 16 days in July and August, compared with 21 and 34 days in the preceding two years, maintaining good acidity levels in the grapes. With 100 mm of rain then falling between 29 August and 11 September, the harvesters had to be highly reactive when picking the grapes used to make the Cuvée Opalie.



Vineyard

Surface in production	42 ha (103 acres)
Average age	50 years
Type of soil	Clay-limestone

Maturing

New barrels 25%
Duration 9 months

Vegetation Cycle

Budbreak
21 to 27 March

Flowering
28 May to 10 June

Veraison
8 to 12 August

Harvest

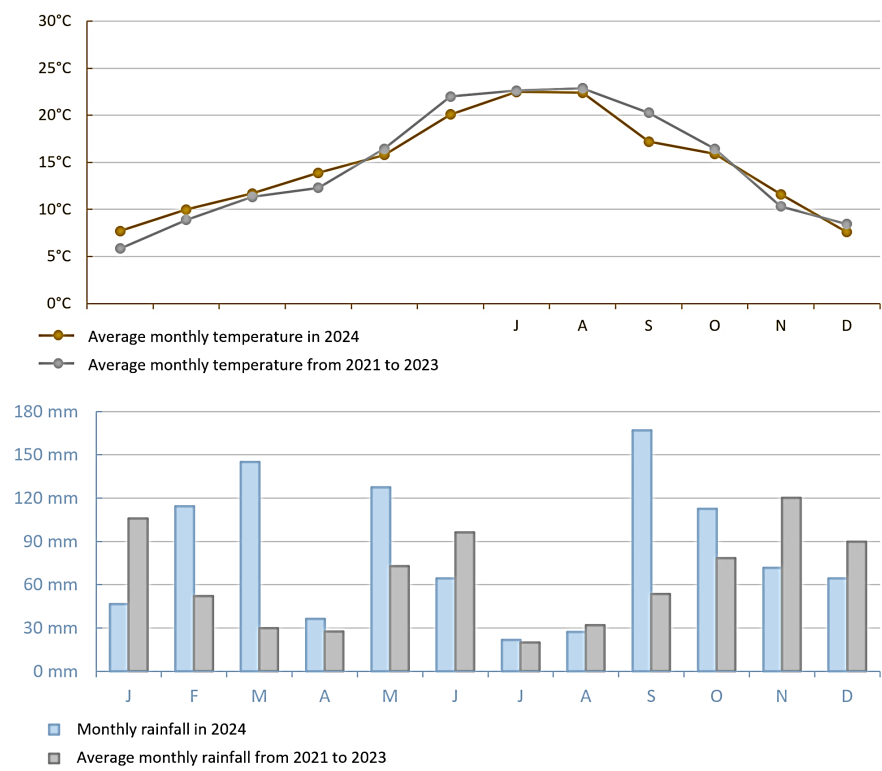
5 to 16 September

Varietal Mix

Sauvignon Blanc 53%
Sémillon 40%
Sauvignon Gris 7%

Technical Information

Alcohol by volume 13.2%
pH 3.10
Malolactic fermentation 9%



Tasting Notes

The highly aromatic nose offers a complex array of delicate vine blossom aromas mingled with citrus notes such as lemon. Fresh and powerful, the round and substantial palate leads into a long finish that lingers on an attractive minerality.

CHÂTEAU COUTET, 2022

Climatic Conditions

After a cold winter, especially in January when temperatures fell below zero for 17 days, mild weather prevailed in early spring. A late spell of frost on 3-5 April, during budbreak, fortunately did not affect the future crop.

2022 was a particularly hot and dry year from the very start of the vine growth cycle. However, spells of rain on 7 and 20 April brought enough water to spare the vines excessive stress.

Only 72mm of rain fell in the rest of the season until the harvest, making 2022 one of the driest vintages since records began. Temperatures were also unusually high, driven by a succession of heatwaves during which the thermometer rose to over 32°C on 34 days, sometimes even exceeding 40°C.

The older vines adapted remarkably well to these hot and dry conditions, though the grapes were small. Botrytis was slow to develop despite rain in early September, since there was almost no mist. However, significant rainfall in the last week of September (28mm) gave botrytis a push, accelerated by further rain on 11 October.

Harvest:

The first pass took place on 26 and 27 September, mostly to eliminate grapes affected by summer rot; little raisining was observed. The situation remained rather similar at the second pass on 6 October, which yielded grapes of promising freshness.



Botrytis finally appeared with the late September rains, coupled with a warm wind from 13 October. In these ideal conditions, passes on 15, 18 and 19 October yielded grapes with high potential alcohol, the precondition for a very high-quality harvest.

More pickers were brought in from 22 October so that the rest of the grapes could be harvested in short order, since their sugar levels were rising fast.

Picking ended on 28 October.

All the batches from the fourth pass form the backbone of the Grand Vin.

Harvest

26 September to 28 October

Varietal Mix

94 %	Sémillon
5 %	Sauvignon Blanc
1 %	Muscadelle

Tasting Notes

The nose reveals jammy quince and fig aromas together with toasted and vanilla notes, as well as fresher notes of ginger, preserved lemon and lemon curd.

On the palate, the very powerful and remarkably complex attack makes an immediate impression, with freshness offsetting the power and heft of this beautifully balanced wine.

CHÂTEAU LANGOA BARTON, 2006

Terroir and Vineyard

The plots that compose the Château Langoa Barton terroir overlook the river. The splendid slopes of quaternary gravel bring the grapes to full maturity and then they undergo a rigorous selection process before being chosen for the Langoa Barton. The plowing is traditional, without weeding or herbicide. The grape varieties are Cabernet Sauvignon 57%, Merlot 34% and Cabernet Franc 9%.

Vinification

The harvesting is done entirely by hand. After the de-stemming, the berries are carefully sorted, crushed and poured in wooden vats thermo-regulated, according to their plots. The alcoholic fermentation lasts from 7 to 10 days and the extraction is always respectful of the juice by adjusting the number of pumping depending on the cuvées and the vintages. The maceration is about 3 weeks then the juice is drawn in barrels, lot by lot. The wine is then aged between 16 and 18 months in French oak barrels of which 60% are brand new, in a cellar maintained at 15°C. The wines are topped up 3 times a week to avoid any contact between the wine and the air, the racking is traditional using the so-called "à l'esquive" method.

Blending

65% Cabernet Sauvignon

30% Merlot

5% Cabernet Franc

Dates of Manual Harvest

From

21st September

to 1st October

Alcohol 12.5%

New Barrels 60%

Tasting

The blood-red colour enrobes this apparently severe, almost strict wine that is typical of its vintage, leather indeed, divulging a dovetailing of secret treasures within. The palate is full and dense, finishing on characterful tannins.

Main Appreciations

James Suckling 91

Neal Martin 91

Jancis Robinson 16+

Wine Doctor 93

www.langoa-barton.com

CHÂTEAU COUTET, 2017

Climatic Conditions

After a typical start to the season, the Barsac vineyard was impacted by the spring frosts that hit many French appellations. A small frost on the morning of 21 April affected less than 10% of our vineyard. However, severe damage was observed on 27 April following three consecutive nights of black frost. Our highest-quality parcels were preserved thanks to the efforts of our team, who stayed up at night to keep protective fires burning around the plots, enabling us to save 50% of our future harvest. The following weeks were decisive for the success of the vintage and we took special care to eliminate each frozen bud in order to help the vegetation recover. Very fine weather in May and June encouraged flower development. At the same time, meticulous work was carried out in the vineyard to mitigate the after-effects of the frost. Hot and dry weather in July caused the berries to ripen quickly and early, a process furthered by more heat and sunshine in the second half of August. Ten days of wet weather in early September fostered the development of botrytis on all plots. Very high-quality fungus was found on our best parcels, which had been protected from the frost.



Harvest

From 21 September
to 18 October.

Varietal Mix

75% Sémillon

23% Sauvignon Blanc

2% Muscadelle

Tasting Notes

A light, pale colour, the wine has a highly complex nose on aromas of citrus (lime and lemon), ginger, apricot and white blossom. On the palate, the attack is alert and vibrant, with a remarkable freshness of flavour, its crispness and generosity highlighted by notes of citrus and orange extract, while the mid-palate is full and pleasantly smooth. Overall, this is a beautifully balanced wine with a mineral underpinning and a freshness that extends into a long finish.



The barrel room at Château Coutet is the longest in Bordeaux

CHÂTEAU COUTET, 2015

Climatic Conditions

The year 2015 was one of the driest and sunniest in 50 years. A mild and rainy winter gave way to a beautiful luminous spring, also mild. These ideal climatic conditions encouraged at the start of April beautiful budding and an early flowering that reminded us of 2011.

May and June were historically hot and dry. In the first half of July, a beginning of hydraulic stress slowed the growth of the vine, however, also triggering the maturity process. The month of August was less hot and humid with some stormy rains that gave back a certain vigor to the vine. After the storm of August 31st, we noticed a drop in temperatures (cool nights) that led to the slow propagation of botrytis, reaching full botrytis development in early October.

Harvest

From 15 September to 27 October.

Varietal Mix

75% Sémillon

23% Sauvignon Blanc

2% Muscadelle

Tasting Notes

The nose is marked by a dominance of exotic fruits: mango, ginger, and pineapple. Added to this are the peach aromas and candied bitter oranges. On the palate the attack is remarkably fresh considering the power of wine. The mid-palate reveals a nice balance highlighting the minerality of our terroir. The 2015 vintage is defined by its finesse.



CHÂTEAU COUTET, 2009

Climatic Conditions

The year 2009 was characterized by a warmer and drier climate than usual. A particularly sunny August, followed by an Indian summer, allowed for the berries to reach an exceptional maturation level. On September 18th, rainfalls marked the beginning of the development of *Botrytis cinerea* on very ripe berries. This was the first indication of a great harvest to come, providing the foundation to a monumental vintage for the region and for the property. Only six passages through the estate's plots were necessary, with 70% of the fruit picked on the third tries. The short and condensed harvest resulted in a rare purity that gives today the wine strength, complexity and freshness. This wine's style is fully representative of Bordeaux's 2009 vintage characteristics.

Harvest

From
18 September
to 22 October.

Varietal Mix

75% Sémillon
23% Sauvignon Blanc
2% Muscadelle

Tasting Notes

A deep golden color, the vintage's first aromatic sensation impresses one by its richness, mixing the typical notes of a beautiful botrytisation (citrus, exotic and candied fruits, as well as hints of honey) with more delicate, slightly spicy, subtle and elegant touches. On the palate, a great complexity springs up, blending volume and roundness with notes of candied fruits, plum brandy, cherry plum liquor, as well as more classic notes typical of the ageing process such as well-integrated vanilla, caramel, toffee, but also mild spices and white pepper. The finish is expressive, powerful, warm, and quite long, giving back a very pleasant freshness thanks to notes of candied orange zests.





Members and Guests

Richard Allon-Smith
Ann Anderson
George Anderson
Peter Baird
Dr John Ballard
Aline Baly
Ian Banks
David Barnett
James Bartos
Chris Beesley
Michael Black
Roy Blackwell
Stephen Bodger
Dr Beatrice Brandon
Professor Kathleen Burk
Sue Butcher
Dr Ann Calder
Dr Ian Calder
Dr Stephen Cannon-Brookes
Anna Cheveley
George Cheveley
Alistair Cliff
Bruce Cope
James Cornish
Elizabeth Corris
Professor Paul Corris
Graham Crane
James Crompton
John Crompton
Terence Derbyshire
Lady Dixon
Sir Peter Dixon
Matthew Durdy
Alexander Duval
Joseph England
Seamus French
Gus Gazzard
Peter Gedge
Julian Ghosh
Professor Laurence Gormley
Ann Grieves
Angus Hamilton
Dr Mike Harpham

Professor Adrian Heagerty
Professor Anthony Heagerty
Judge Brendan Hegarty
Irene Hegarty
Brian Henry
Reverend Deiniol Heywood
Dr Deborah Hopster
Rebecca Hirsch Lloyd-Evans
Dr Michael Howse
Dr Julia Hummel
Professor Beverley Hunt
Professor George Jackson
Philip Jackson
Robin Jarratt
Professor Yvonne Jones
Mohit Joshi
Mukta Joshi
Dr Matthew Keep
Nicholas Khan
Dr Andrew King
Lesley Know
Stephen Kramer
Marcia Lanyon
Nick Lanyon
Professor Frank Lakin
Kate Larkin
Dr Geoffrey Lloyd
Dr Meredith Lloyd-Evans
Augustus Machado
Christopher Makey
David Mann
Professor Christopher Marks
Philip McCosker
Colin Menzies
Diana Meyer
Nick Meyer
Max Mittasch
Jeanna Morgan
Andrew Morpeth
Iain Morpeth
Gabrielle Napier
Michael Napier
John Neilson

Patrick Newton
Dr Christos Nifadopoulos
Janice Nisbet
Tamara Oppenheimer
Joao O Silva
Seatal Patel
Professor Neil Pearce
Elizabeth Plenderleith
Ian Plenderleith
Christopher Price
Dr Peter Ringrose
James Robinson
Mark Rowlands
Laura Ruxandu
Julian Samways
Lorna Sandler
Raviraj Saravanamuttu
Monika Schuster
Matthew Smith
Alexander Sumner
Harry Swaine
Canon John Tattersall
David R F Thomas
James Thorne
Ian Tollett
John Trew
Diana Uff
Professor John Uff
Astrid van der Putten
Marguerite Van Reenen
Lady (Jenny) Viggers
Professor Charles Watkins
Joe Wigoder
Victoria Wilson
Daniel Wise
Professor Peter Woodruff
Brian Yates
Caroline Young
Graham Young
Professor Robert Zimmer



CHATEAU COUTET

