



GOULÉE

ROUGE

A new wine produced by the Cos d'Estournel team.

The Goulée vineyard is located in the north of the Médoc in Port de Goulée and Jau-Dignac and Loirac. It covers a gravelly hill, facing the Gironde estuary.

Goulée, which used to be an island surrounded by the waters of the estuary, has a deep gravel terroir worthy of the best Grands Crus and is treated as such by the team at Cos d'Estournel.

The average planting density of 5700 vines per hectare goes with high canopy management in order to obtain an optimum level of

photosynthesis. As with all the great terroirs in the Médoc, the Goulée vines are tended and harvested by hand.

The Goulée vineyard enjoys an extraordinarily temperate climate in which our two main grape varieties Cabernet Sauvignon (80%) and Merlot (20%) are able to grow in superb conditions. Goulée's geographical position, close to the Atlantic ocean (18km away, as compared to 30km for Pauillac), combined with the incredible width of the estuary (12km wide next to Goulée, compared to 3km at Pauillac), provides exceptional coolness for the vines in the summer, and welcome mildness in the spring and winter.

This particularity of the climate gives Goulée's wines a fruity character, reminiscent of the style of certain New World wines.

2008 2008 was characterized by contrasting WEATHER conditions which should produce wines that are concentrated but that keep their freshness and aromatic complexity.

The year started with somewhat changeable weather that continued until mid-June. This had the effect of slowing down the vine's growth.

June was evenly balanced between sun and rain. The particularly dry weather in July resulted in water stress with the effect that the start of ripening was fairly even. August was cooler. There were several rainy periods that slowed down the ripening process.

In September the finer weather returned. Furthermore, the dry wind and cool nights kept the grapes healthy as they continued to ripen.

The harvest took place on 2 and 3 October for the Merlot and on 8 and 9 October for the Cabernet Sauvignon. Both the Cabernet Sauvignon and the Merlot were very healthy with exceptional sugar content. Volumes for this vintage were comparatively small partly due to the frosts in April and the north-westerly winds in September.

The density of goulée 2008 is the result of exceptional September weather conditions combined with a meticulous care of the vine. The classicism of this wine calls to mind the 1986 and 1988.

80% cabernet sauvignon

20% merlot

50% of new oak for the 14 months that the 2008 vintage will be AGED in barrels.

Yields were of the order of 20 hectolitres per hectare.

2007 Generous fruity nose (notes of blackcurrants and blackberries). Dense and voluptuous on the palate, with excellent texture of tannins. 2010-2020.

80% Cabernet sauvignon

20% Merlot

50% new barrels



2006 The year 2006 was marked by unusual weather conditions in which the hand of man was able to exploit the difference in the great Médoc terroirs.

The rain at the start of the year, greater than the average rainfall over the last 30 years, enabled the land to replenish its reserves after a particularly dry 2005.

Summer was characterized by fragmented weather conditions. The exceptional heat of the first half of the season, coupled with the particularly low rainfall, resulted in a general lack of water, bringing about a halt in growth and a uniform start to the grapes' taking on colour on August 8. The grapes were thinned out all through summer.

The month of August and the second half of the month of September were more disappointing.

Harvesting was from September 21 – 23 for the Merlots and October 2 – 5 for the Cabernets-Sauvignons. The vines' promise was confirmed in the vats. Colour was extracted rapidly and most satisfactorily.

The good condition of the grapes and the small size of the berries enabled us to carry out cold pre fermentation maceration in our little conical truncated vats. So we obtained very dense, highly coloured juice with excellent body.

The wine was put into cask after the alcoholic fermentation and aged on the lees until the first racking off.

80% cabernet sauvignon

20% merlot

50% new wood for 14 months in the cask for this 2006 vintage.

Yields are in the order of 310 gallons per acre.

2005 This year's exceptional weather conditions have made the Goulée 2005 a great classic in pure north Médoc style.

Just as in 2004, the 2005 vintage is marked at Goulée by slender yields, in the order of 35 hectolitres per hectare (311 gallons per acre).

The vines at Goulée, with an average age of 25 years, have developed roots sufficiently deep to support the lack of water which marked 2005.

Summer was characterized by light rain and very cool nights, even more so in the north Médoc.

Harvesting on September 6 for the Merlots and from October 10 – 14 for the Cabernets-Sauvignons took place in ideal weather conditions (cool nights and days of sunshine). The resulting maturity was perfect. We recorded natural degrees of 13% for the Cabernets and 14.5% for the Merlots.

After sorting the harvest meticulously by hand, we carried out cold pre-fermentation maceration in our little conical truncated vats, the aim being to vinify the Goulée in the greatest respect for this north Médoc terroir and in the spirit of the New World which characterizes this wine.

The weather conditions in 2005 along with Goulée's geographical position, situated between the Estuary and the Atlantic Ocean, accentuated the fruity character so typical of Goulée.

Today, the Goulée vineyard represents 28 hectares (70 acres) in three distinct and identical parcels.

80% cabernet sauvignon

20% merlot

50% new barrels

2004 At Goulée, unlike the other Médoc vineyards, the 2004 vintage is marked by slender yields, in the order of 35 hectolitres per hectare, or 310 gallons per acre.

Harvesting, which took place on September 28 for the Merlots and October 10 for the Cabernets Sauvignons, was carried out just before the rainy spell of weather during the week of October 11. So the grapes were gathered in flawless condition. They were also perfectly ripe. The finished wine presented an average natural degree of 13°, and this without any adjustment.

Once the harvest had been gathered and sorted, it was vinified, paying due respect to the style of the Goulée terroir with the use of small isothermal, double-walled vats, conical and truncated. For these highly insulating vats enable us to carry out cold pre-maceration in optimum conditions.

The Goulée 2004 has now begun its life in 50% new wood barrels. This will continue for 14 months on the fine lees, without stirring, until the first racking off.
