



COS D'ESTOURNEL

2023

Saint-Estèphe Appellation, Classified Second Growth in 1855

Cabernet Sauvignon 65%, Merlot 33%, Cabernet Franc 1%, Petit Verdot 1%

North of the Medoc, on the hill of Saint-Estèphe. At the bend of the road are the majestic pagodas of Cos d'Estournel. After the sheer delight, it seeks to penetrate the mystery carefully hidden behind the imposing Zanzibar Gate. The residence of **the Maharajah of Saint-Estèphe** does not fail to surprise. Here is a real palace, entirely dedicated to wine. This had been desired by **Louis-Gaspard d'Estournel**. Therefore when he inherited a few hectares of vineyards in 1791, he had never ceased to enlarge the estate and to provide it with the best techniques.

Convinced of having in his hands an exceptional terroir, this man of taste, adventurer, praised around the world, in India, in particular, from where he brought this penchant for the Orient and exoticism. In the image of his wine, bewitching and elegant, as well as spicy and powerful, he took the chance to be himself in a world so conventional, cultivating his differences and taking up his choices.

Property since 2000 of Michel Reybier, Cos d'Estournel pursues its destiny, between **audacity and Humility**. Every decision is a risk-taken, in a visionary philosophy that its founder would not have disowned. Culture divided into plots pushed to its peak, demanding **innovation in the winery**, a taste for beauty and excellence in a world imbued with unobtrusive elegance, this is the legacy of Louis-Gaspard which its owner today extends. The unique style of Cos d'Estournel, born of a sublime terroir magnified with respect by the passion of men over the centuries, made from his discovery a true journey.



The Terroir of Cos d'Estournel

Situated on the edge of the plateau near the Gironde estuary, Cos d'Estournel enjoys **a remarkable geographic** location. The vineyard benefits from **a maritime climate** and gentle natural ventilation, whilst being sheltered from extreme weather.

Comprising **a rolling landscape on deep gravel and clay**, Cos d'Estournel enjoys an unparalleled situation with two hillsides and a central plateau. This location gives it an incredible variety of terroirs and the exhaustive knowledge of the vineyard makes it possible to determine what every plot has to offer, harness its full potential and bring out its very best.

2023, Sophisticated

Cos d'Estournel's terroir reacted very well to conditions in 2023. Nearby marshland balanced out two last late heat waves, which explain the wine's balance. The wine has velvety tannins and an underlying, power as well as an extremely sophisticated finish. Cos d'Estournel 2023 is a **delicately balanced and most stirring wine**.



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