



COS D'ESTOURNEL

MILLÉSIME 2019

# 2019, Consummate Sophistication

2019 was characterized by a thrilling succession of unusual but ultimately favorable climatic events. It was a year in which the ideal location of our magnificent terroir and the ceaseless efforts of our teams in the vineyard proved crucial to bringing our vines to fruition and producing a harvest of exceptional quality.

The level of precision made possible by our gravitational cellar was essential to transforming these precious berries, in which we were astonished to taste the flavor, complexity and sophistication of a great Cos d'Estournel.

I am once again humbled by the resourcefulness of our terroir, and it is with great joy that I invite you to discover the 2019 vintage. Balanced and subtle, it is a captivating wine that truly embodies the essence of Cos d'Estournel.

A handwritten signature in black ink, appearing to read 'M. Reybier', with a stylized, elongated vertical stroke at the end.

Michel Reybier

# Journal of an exhilarating year

## *November 2018 to March 2019: A Winter Calm*

**Winter was a tranquil period**, with little rain in November, December and January, resulting in 88, 108 and 70 mm of rainfall, respectively. The estate's soils were relatively dry and warmed rapidly under gentle temperatures, resulting in **early, homogenous bud break** starting on March 25.

## *April–May 2019: The Estate's Vines Acclimate*

Spring was also quite dry, with only 12 mm of rainfall in April and 37 mm in May. Temperatures were cooler than usual and soil activity was sluggish, resulting in **slower vine growth** and **smaller leaf area**. Meanwhile, the estate's vines began adapting their development to dry conditions by limiting the size of the conduits through which their sap flows. These concurrent phenomena helped **prepare the vines** for limited water supplies that would be brought on by heat waves later in the season, by limiting evaporation and encouraging the vine to regulate growth.

## *June 2019: Early Leaf Thinning*

**Flowering occurred later and took longer than usual**, with the estate's flowers appearing during the first two weeks of June. Temperatures remained uncommonly cool. From June 20, however, the situation reversed itself, and the estate's vines began accelerating development as temperatures finally rose, reaching 35–36°C on June 26 and 27, with nighttime temperatures of 20°C.

In light of these conditions, the team decided to **begin leaf thinning early** on the eastern-facing side of the vineyard. The timing and quality of these efforts allowed the estate's grapes to protect and prepare themselves for the hot summer.

## *July 2019: Perpetual Vigilance*

We experienced a second heat wave on July 22–25, with temperatures reaching the year's high of 39°C on July 23. **The winegrowing team worked almost incessantly**, lightly ploughing at a more frequent pace and more intensely than usual to let rainwater accumulate and reduce evaporation. These techniques proved particularly useful during rains in late July: 27 mm of rainfall delivered precisely the amount of water needed to rehydrate the estate's gravelly soils without impacting their more inert clay counterparts and allowed **veraison to occur more rapidly and in a homogenous fashion**.

The hot, dry weather, the effects of which were tempered by the estate's proximity to the Gironde Estuary and the ocean as well as the precision of our methods, allowed the grapes to eliminate their vegetal aromas to make way for **impeccable phenolic ripeness**.

### August 2019: Exceptionally Concentrated Grapes

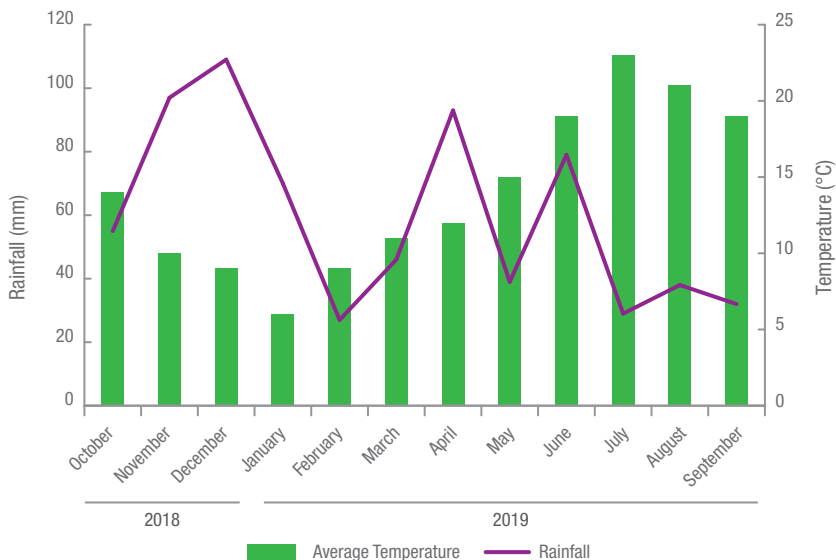
In August, as in July, the vineyard experienced very dry, hot weather. A second rainfall (38 mm) brought some relief to the estate's gravelly soils, as teams continued their light ploughing efforts.

**Low water supplies proved optimal**, resulting in Cabernet Sauvignon and Merlot grapes of a small size, a **sign of excellent concentration** within the berries. Veraison reached its mid-point on August 4 before concluding in a rapid, homogenous fashion.

### September 2019: A Final, Unexpected Event Before Harvest

The weather remained hot and dry, with a fourth and final heat wave on September 13–17. Concern grew as weather conditions favored intense concentration within the grapes. Fortunately, the week of September 23 brought moderate rains (30 mm) that, while usually feared at this time of year, reversed the trend: **rehydrated, the estate's grapes were able to complete their ripening process**, especially that of their skins.

The rains also marked the **start of harvest**, which began on September 16 for the Sauvignon Blanc, on September 19 at Goulée and on September 23 at Cos d'Estournel for the Merlot planted on gravel, before coming to an end on October 7. The vineyard was healthy and our team of harvesters worked rapidly to ensure the precious berries were collected **at the height of maturity**.



# The 2019 vintage at Cos d'Estournel

The 2019 vintage is the result of a **concatenation of periods** of hot weather alternating with timely, moderate rainfall. Delivering Cabernet Sauvignon and Merlot grapes of **ideal size and concentration**, the harvest proved congruous with our expectations. Remarkably enough, the complexity and sophistication of an exceptional Cos d'Estournel could already be detected in the grapes at harvest time.

**Our terroir proved primordial**, as its proximity to the Gironde Estuary and the ocean allowed it to compensate for extreme weather conditions. And, having adapted to low rainfall early in the season, our vines were able to tolerate the unusually dry weather.

The **constant presence** and vigilance of our teams in the vineyard were also crucial in the face of these alternating weather conditions. Their decisions to begin thinning leaves earlier in the season proved wise, as did their ongoing efforts of light ploughing, which allowed the estate's gravel to best maintain its water supply.

**Our gravitational cellars allowed for impeccable manipulation** of the highly concentrated berries; fermentation was carried out at lower temperatures than usual (26–27°C) to avoid over-extraction and let the yeasts work in a tranquil fashion.

These initiatives, alongside an unfailing rigor and precision, were vital to preserving **the immense potential of this year's harvest** before it could be brought to its fullest expression during blending.



ANALYSIS	% Alcohol	Total Acidity	PH	TIP	% New Barrels
Cos d'Estournel	14.02	3	3.77	67	55
Pagodes de Cos	14.03	3	3.74	60	20
Cos d'Estournel Blanc	14.40	4	3.15		8
Pagodes de Cos Blanc	14.38	4	3.16		8
Goulée by Cos d'Estournel	13.53	3	3.74	64	20

HARVEST	Start of harvest	End of harvest	Yield
Cos d'Estournel	September 23	October 7	43
Cos d'Estournel Blanc	September 16	September 28	28
Goulée by Cos d'Estournel	September 19	October 7	45

# Goulée by Cos d'Estournel 2019, energetic



Goulée saw **more extreme weather conditions** and less rain than Cos d'Estournel. Fortunately, the vineyard was able to compensate for climatic conditions thanks to the age of its vines and their roots, which forever dig deeper from one year to the next, light ploughing efforts—carried out more intensely than usual—and the fresh air brought by the nearby Gironde Estuary.

The 2019 vintage of Goulée by Cos d'Estournel delivers **vivacity and balance**; it is at once fresh and rich, vigorous and discreet.

Vibrant and highly spirited, with unmistakable notes of pepper, it is a **long, silky** wine, whose nose of blackcurrant and violet is highlighted by aromas of eucalyptus, thyme and rosemary.

## BLEND

Merlot 86%, Cabernet Sauvignon 13%,  
Cabernet Franc 1%



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# Pagodes de Cos 2019, fascinating



A **creamy attack**, buttery and spicy, characteristic of Pagodes de Cos precedes elegantly balanced aromas of blackcurrant, blueberry, blackberry, violet, bergamot and black tea.

The 2019 vintage also presents velvety tannins and a **very long finish** with a magnificent, refreshing touch of salinity.

Incredibly **dense and elegant**, Pagodes de Cos 2019 is a wine with instantaneous powers of seduction.

## BLEND

Cabernet Sauvignon 55%, Merlot 36%,  
Cabernet Franc 5%, Petit Verdot 4%



# Cos d'Estournel 2019, majestic



Silky, delicate and immensely profound, the 2019 vintage embodies **the quintessence of Cos d'Estournel**.

**Multi-faceted**, it delivers aromas of cinnamon and jasmine alongside fine mineral notes and a touch of spice that perfectly structures the wine through its finish.

A dazzling expression of the estate's terroir, exceptional and full of grace, Cos d'Estournel 2019 is an alluring vintage with universal appeal that promises **many wonderful years of cellaring**.

## BLEND

Cabernet Sauvignon 65%, Merlot 35%



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# Pagodes de Cos Blanc 2019, generous



Pagodes de Cos Blanc 2019 is the result of **fifteen years' experience** growing and crafting white wines, and the product of the estate's outstanding vines, the oldest of which are thirty-five years old.

They have fully reached their potential and deliver **an exceptional white wine** that is more than worthy of the name Pagodes de Cos.

Enticing aromas of citrus fruit and orange blossom accompany almond notes, resulting in **a generous, seductive wine**. Concentrated, with a vivacious structure, the 2019 vintage is an undeniably appealing wine.

## BLEND

Sauvignon Blanc 88%, Sémillon 12%



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# Cos d'Estournel Blanc 2019, sublime



Perfectly adapted to the terroir in which they thrive, the vines of Cos d'Estournel were able to resist the year's extreme weather conditions in a most remarkable fashion, showing **not a single sign of water stress**, thanks to their roots, which continue to grow deeper from one year to the next.

These conditions were particularly favorable to the estate's Sauvignon Blanc grapes, which reached an **unprecedented level of concentration and depth**. Likewise, our Sémillon grapes attained a higher level of expression and proved ideal to be used in greater proportions than usual in the final blend of Cos d'Estournel Blanc 2019.

**Rich and complex**, the 2019 vintage delivers aromas of jasmine and grapefruit that are a lovely counterpoint to its distinctive briny character. A finely structured, sophisticated wine, Cos d'Estournel Blanc 2019 has **exceptional cellaring potential**.

## BLEND

Sauvignon Blanc 65%, Sémillon 35%



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