



### Médoc Appellation

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

North of the Médoc, 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

The vineyard in the northern part of the Médoc, **near the mouth of the Gironde Estuary**, is in a **prime location**. A **cool microclimate** and **natural ventilation** due to the nearby ocean are conducive to making **fresh, fruity wines**.

As part of an ongoing quest for excellence, a replanting and top grafting programme has been undertaken over the past several years. The soil is regularly ploughed and sustainable methods are used to grow top-quality grapes.

### 2019, Energetic

Goulée by Cos d'Estournel is renamed **G d'Estournel** from the 2019 vintage.

The vineyard, situated in the northern Médoc, **saw more extreme weather conditions** and less rain than Cos d'Estournel. Fortunately, it 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 G 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.

