

- Since its creation in 1994, Pagodes de Cos is made from grapes grown on a dedicated terroir whose vines are 35 years old on average.
- The constant presence and vigilance of our teams in the vineyard proved crucial in this vintage, with an early leaf thinning and ongoing efforts of light ploughing.
- Drawing on our experience harnessing our gravity-flow cellar for more than ten years, we were able to treat this harvest with the utmost care and precision.
- An introduction to the style of Cos d'Estournel: velvety tannins prepare 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.

James Suckling	94-95
Lisa Perrotti-Brown (Wine Advocate)	92-94
Markus del Monego MW	92
Jean-Marc Quarin	92

James Suckling This is really minerally and salty with spices, such as cloves. Full-bodied, yet tight and beautiful. Chewy, yet focused and bright. **Hard not to drink.**

Lisa Perrotti-Brown (Wine Advocate) Medium to full-bodied, the palate bursts with bright, expressive black and red fruit flavors, framed by firm, **fine-grained tannins** and **loads of freshness**, finishing on a lingering spicy note.

Markus del Monego MW Elegantly structured with aromatic depth, velvety tannins, fine acidity and restrained fruit. A well balanced wine with convincing length.

Jean-Marc Quarin **De l'énergie et de la classe tactile**, le vin s'achève long, savoureux, sur des tannins nobles. C'est très bon.



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