

Château Cos d'Estournel 2023

CSPC# 772104

6x750ml

12.9% alc./vol.

Grape Variety	65% Cabernet Sauvignon, 33% Merlot, 1% Cabernet Franc, 1% Petit Verdot.
Appellation	Saint- Estèphe
Classification	Second Growth. Deuxieme Grand Cru Classe in 1855.
Website	https://www.estournel.com/en/cos/wines-cos-destournel/
Analysis	pH: 3.75
Sustainability	Cos d'Estournel was certified HVE (High Environmental Value) in 2019 and ISO 14001 in 2020. These certifications recognize our ongoing commitment to implementing environmentally responsible processes over the last two decades. However, the long-term vision for the vineyard can also be seen in the minds of those who, day after day, tend to its preservation.
General Info	In the old Gascon language, the word Cos means the hill of pebbles. Between Pauillac and Saint-Estèphe, separated from Château Lafite by the stream known as La Jalle du Breuil, the hill of Cos dominates the Gironde from the height of almost 65 feet. Born in 1762 during the reign of Louis XV and died in 1853 under Napoleon III, Louis Gaspard d'Estournel, who inherited a few vines near the village of Cos, had one sole passion: Cos. Louis Gaspard d'Estournel became known as the Maharajah of Saint-Estèphe. To celebrate his distant conquests, he had exotic pagodas erected over his cellar. In 1852, overwhelmed by debts he had accumulated in order to extend and beautify the estate, he was obliged to sell Cos to a London banker called Martyns. In 1855, the work of Louis Gaspard d'Estournel was consecrated by the imperial classification of 1855 placing Cos d'Estournel at the head of Saint-Estèphe. In 1869, the chateau was sold to the Errazu, an aristocratic Basque family, then to the Hostein brothers in 1886 and to Fernand Ginestet, one leading Bordeaux wine merchant, in 1917. The chateau has been belonging to Michel Reybier since 2000. In 2002 was constructed a new winery with a liquid CO2 cooling tunnel, small 19 to 115 hectoliter isothermal stainless-steel cone-shaped tanks and four 100 litre used to replace the traditional pumping over process. Cos d'Estournel has become, in the eyes of lovers of fine wines, the archetype of a certain style of masculine elegance in which immense power is combined with grace and smoothness. Impressive when young for the intensity of its structure and explosive fruit, Cos d'Estournel evolves slowly to arrive, when completely mature (after ten to thirty years) at an admirable smoothness and aromatic complexity. Great vintages can be exceptionally long-living, exceeding a century.
Winemaker	Aymeric de Gironde
Vintage	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.
Vineyards	The vineyard of Cos spreads around the château on 91 hectares. The Cabernet Sauvignon vines (60% of the vineyard) find the soil of their choice in the thin layers of gravely soil situated on the top and on the southern slopes of the hill. On the other hand, the Merlot vines (40% of the vineyard) excel on the eastern slopes and on the slopes where the Saint-Estèphe limestone bed shows on the surface. The percentage of Cabernet and Merlot varies from one vintage to another according to the year weather conditions, benefiting successively to the one or the other. Plantation is extremely dense (8000 to 10000 vines per hectare) and the average age of the vineyard is high (35 years old on the average) in order to enable the roots to extend excessively and to obtain a very slender yield per vine that will create the "Grand Goût" Only the wines coming from over 20 years old vines will have the name of Château Cos d'Estournel.
Harvest	The harvest took place September 12 to September 29. This is the first vintage, since 2008 the estate green harvested. The Grand Vin was produced from 53% of the harvest.
Winemaking	The grapes were small with thin yet robust skins. A rapid extraction of anthocyanins was noted during the pre-fermentation macerations. The use of the gravity proved to be even more useful this year for the merlots with a high tannic potential. It also enabled better control of components of the musts due to much gentler



Winemaking	extractions, producing smoother tannins, while at the same time preserving the vintage's freshness and fruity character. Aged 50% in new barrels during 18 month/s.
Tasting Notes	As mysterious and intriguing as a lone adventurer returning from a solitary sail, Cos d'Estournel is slow to reveal itself. Little by little, it evokes stories of distant places, market stalls brimming with unfamiliar fruits, spices and wares, village festivities warmed by the joy of revelers and the setting sun, and sumptuous visions of ladies and their voluptuous curves. A myriad of scents, colors and tastes appeals to the senses. The Grand Vin of Cos d'Estournel is both demure and deliberately sensuous, a fascinating and elegant nectar.
Serve with	Chateau Cos d'Estournel is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Young vintages can be decanted for 2-4 hours. This allows the wine to soften and open its perfume. Chateau Cos d'Estournel is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted braised and grilled dishes.
Production	10,000 cases made
Cellaring	Drink 2032- 2050.
Scores/Awards	<p>94 points - James Molesworth, Wine Spectator - April 2026</p> <p>96+ points - Yohan Castaing, Wine Advocate - April 2026</p> <p>95-96 points - William Kelley, Wine Advocate - April 2024</p> <p>95-97+ points - Lisa Perrotti-Brown, The Wine Independent - May 2024</p> <p>99 points - James Suckling, JamesSuckling.com - February 2026</p> <p>98-99 points - James Suckling, JamesSuckling.com - April 2024</p> <p>96 points - Roger Voss, Wine Enthusiast - January 2026</p> <p>96-98 points - Roger Voss, Wine Enthusiast - November 2024</p> <p>17.5 points - James Lawther, JancisRobinson.com - May 2024</p> <p>96 points - Georgina Hindle, Decanter.com - May 2024</p> <p>97 points - Jane Anson, janeanson.com - March 2026</p> <p>97 points - Jane Anson, janeanson.com - April 2024</p> <p>98 points - Jeff Leve, thewinecellarinsider.com - March 2026</p> <p>96-98 points - Jeff Leve, thewinecellarinsider.com - May 2024</p> <p>97 points - Tim Atkin, MW - timatkin.com - April 2024</p> <p>93-96 points - Thomas Parker, Farr Vintners - April 2024</p> <p>96 points - Neal Martin, Vinous - February 2026</p> <p>94-96 points - Neal Martin, Vinous - April 2024</p> <p>98 points - Antonio Galloni, Vinous - February 2026</p> <p>96-98 points - Antonio Galloni, Vinous - April 2024</p> <p>97 points - Jean Marc Quarin - April 2024</p> <p>96-98 points - Alexandre Ma MW - April 2024</p> <p>100 points - Vinum Wine Magazine - January 2026</p>
