



CHÂTEAU COS D'ESTOURNEL

PRODUIT

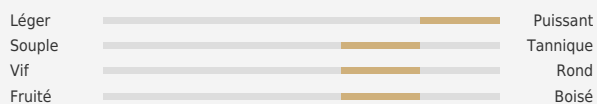
Overview

The 2021 Château Cos d'Estournel perfectly illustrates the estate's philosophy: to produce wines that are powerful, refined, and timeless. Made from a blend of 64% Cabernet Sauvignon, 30% Merlot, 4% Cabernet Franc, and 2% Petit Verdot, this vintage stands out for its precision and balance, despite a year with a demanding climate. Thanks to rigorous selection and the château's technical mastery, the 2021 vintage reveals remarkable purity and freshness. This wine showcases all the nobility of the Saint-Estèphe terroir, with a distinguished expression and rare elegance for the vintage.

Tasting

The color is a deep garnet, bright and intense. The nose opens with captivating aromas of blackcurrant, blackberry, cedar, blond tobacco, and graphite, blended with spicy and slightly smoky notes. On the palate, the wine seduces with its silky texture, fine tannic structure, and perfectly controlled tension. The balance between fruit, acidity, and structure is remarkably precise. The long, saline finish reveals a subtle complexity and depth that promise excellent aging potential of 20 years or more.

PROFIL GUSTATIF



NOTATIONS

James Suckling : 95/100

IDENTITÉ

Région viticole / Pays	Bordeaux / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	14,5%
Potentiel de garde	20 ans +
Cépages	Cabernet Franc, Cabernet Sauvignon, Merlot