







Château COS LABORY 2015

ST ESTEPHE - 5EME CRU CLASSE

OVERVIEW

Located on top of the Cos hill in Saint-Estèphe, Château Cos Labory took its name from its geographical location and the name of François Labory, who was the first owner until 1845. Louis Gaspard d'Estournel then acquired it before having to sell it again to an English banker, Charles Martyns in 1852. The property was finally taken over by George Weber in the 1930's, who bequeathed it to his daughter and son-in-law, François Audoy in 1959. In 1971, the couple acquired the neighbouring estate, Château Andron Blanquet. Their sons worked with them on the two estates for a few years and then the elder Bernard took over the running of the properties. Bernard is a strong, practical manager with a quiet reassuring manner. He has always lived in Saint-Estèphe and is perfectly emblematic of his estate, his wines and the appellation that he has presided over since 2000. A real family property, where the generations have genuinely labored already for nearly a century for the estate to blossom and grow.

VINEYARD

Soil: Gunz gravel over a marly limestone subsoil

Surface: 18 hectares

Average age of the vineyard: 35 years

Grape varieties: 60% Cabernet Sauvignon / 35% Merlot / 5% Cabernet

Franc

MAKING PROCESS

Low temperature vinification in thermo-regulated stainless steel vats. Ageing in oak barrels, with 50% new oak.

MATCHING FOOD

Servir à 17-18°C avec un lapin rôti aux trompettes-de-la-mort, un carré d'agneau à l'ail, ou encore des cèpes à la bordelaise, accompagnés d'un gratin dauphinois. Ce vin sera le compagnon idéal d'une terrine de sanglier ou de fromages de nos régions.

AGEING POTENTIAL

More than 15 years

AWARDS

Revue Du Vin De France: 16 - 16,5 | Decanter: 91 | Jean-marc Quarin: 15,5 | Jancis Robinson: 16,5 | Rene Gabriel / Bordeaux Total: 16 | Neal Martin / Wine Advocate: 88 | Wine Enthusiast: 93 | James Suckling: 92 | Jeff Leve/wine Cellar Insider: 86 - 88

GREENWOOD

FINE WINE

Est. 1997

