



Château COS D'ESTOURNEL 2008

ST ESTEPHE - 2EME CRU CLASSE

OVERVIEW

Between Pauillac and Saint-Estèphe, the hill of Cos dominates the Gironde. This location gave its name to the domain; in the old Gascon language, "Cos" means "Hill of Pebbles". The domain inherited its architecture from Louis Gaspard d'Estournel (1762-1853). Having inherited a few vines near the village of Cos, he recognized, in 1811, the quality of their wine. Louis became known as "the Maharajah of Saint-Estèphe". To celebrate his distant conquests, he had exotic pagodas erected over his cellar, organized spectacular festivities at Cos and presented the great people of this world with some precious bottles of Cos "Returned from India". In 1852, overwhelmed with debts he had accumulated in order to extend and beautify his estate, Louis was obliged to sell Cos to a London banker called Martyns. Permitted by Martyns to remain and live on the land he had so much loved, he died there in 1853, two years before the supreme consecration of his work: the imperial classification of 1855 of Cos d'Estournel. Château Cos d'Estournel has belonged to Michel Reybier since 2000. His objective has been to uphold the château's high standards and constant quest for excellence while at the same time continuing the avant-garde style initiated by Louis Gaspard d'Estournel.

VINEYARD

Soil: Gravel from the quaternary

Surface: 91 hectares

Average age of the vineyard: 35 years

Grape varieties: 60% Cabernet Sauvignon / 40% Merlot

MAKING PROCESS

Classical vinification. Management of the cellar by gravity. Precise control of temperatures. Ageing for 18 months in new oak barrels (80%).

MATCHING FOOD

Serve at 17-18°C with grilled cutlets of lamb, stew of wild boar and cranberries, or with stuffed boletus mushrooms, along with seasonal vegetables. This wine will be perfect with a good selection of cheeses and fine cooked meats.

AGEING POTENTIAL

More than 15 years

AWARDS

Robert Parker / Erobertparker: 92 | Revue Du Vin De France: 2013-18 | Wine Spectator: 91 | Decanter: 18,5 | Jancis Robinson: 18 | Bettane & Desseave: 19 | Rene Gabriel / Bordeaux Total: 19 | Neal Martin / Wine Advocate: 94



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