



LES PAGODES DE COS 2011

ST ESTEPHE - 2EME VIN

OVERVIEW

North of the Médoc, on the hill of Saint-Estèphe, rise the three majestic Pagodas of Cos d'Estournel. Pagodes de Cos is the second wine of Château Cos d'Estournel. It is in reference to these Pagodas that make up the Château that this wine found its name. This atypical palace in this part of the world, also known as the residence of the Maharajah of Saint Estèphe, is surprising. It was its first owner, Louis-Gaspard d'Estournel, who gave this Médoc property its strong inclination for the Orient and exoticism.

VINEYARD

Soil: Deep Gravel and clay

Surface: 91 hectares

Average age of the vineyard: 45 years

Grape varieties: 60% Cabernet Sauvignon / 30% Merlot / 5% Cabernet Franc / 5% Petit Verdot

MAKING PROCESS

Harvest 100% by hand with strict sorting in the vineyard and cellar. 100% gravity vinification. Gravity pumping over using 4 elevator tanks with precise control of fermentation temperatures, favouring the selection of the softest tannins and the preservation of the fruit. Aged in oak barrels.

MATCHING FOOD

Serve at 17-18°C with roast rack of lamb, grilled on vine shoots prime rib steak, or with roast wild duck, along with home-made mashed potatoes. This wine will be perfect with a good selection of cheeses or cooked meats.

AGEING POTENTIAL

From 5 to 10 years



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