

# Château Cos d'Estournel 2014

CSPC# 772104

750mlx6

14.2% alc./vol.

**Grape Variety**

65% Cabernet Sauvignon, 33% Merlot, 2% Cabernet Franc

**Appellation**

Saint- Estèphe

**Classification**

Second Growth. Deuxieme Grand Cru Classe in 1855.

**Website**

<http://estournal.com/cos/cos-destournal-red/?lang=en>

**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.

**Vintage**

The key features of the 2014 weather were a very irregular rainfall pattern across the region, a cool and relatively wet August, and a magnificently long, warm, and dry autumn. September and October each had nearly one third more sunshine than usual and, respectively, one quarter and less than half their normal rainfall. Perfect conditions, of course, for the harvest.

**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-Estephe 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**

picked between 25 September and 10 October at 33.7 hectoliters per hectare

**Maturation**

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 extractions, producing smoother tannins, while at the same time preserving the vintage's freshness and fruity character. Aged 70% in new barrels during 18 month/s



<b>Tasting Notes</b>	The wine reveals a nice density and an aromatic richness that give opulence, with incomparable touch and heat. The Cabernet Sauvignon is fully expressed on the terroir of Cos d'Estournel. The power, the energy and the complexity of the wines will undoubtedly make them a vintage for the ages, to forget in the cellar for a long time
<b>Production</b>	14,000 cases made
<b>Cellaring</b>	Drink 2022-2045
<b>Scores/Awards</b>	<p><b>94 points</b> - James Molesworth, Wine Spectator - March 31, 2017</p> <p><b>93-96 points</b> - James Molesworth, Wine Spectator - Web Only 2015</p> <p><b>94 points</b> - Neal Martin, Wine Advocate Interim - March 31, 2017</p> <p><b>93-95 points</b> - Neal Martin, Wine Advocate #218 - April 29, 2015</p> <p><b>98 points</b> - James Suckling, Wine Spectator - February 2017</p> <p><b>96-97 points</b> - James Suckling, JamesSuckling.com - March 2015</p> <p><b>97 points / Cellar Selection</b> - Roger Voss, Wine Enthusiast - April 1, 2017</p> <p><b>96-98 points</b> - Roger Voss, Wine Enthusiast - March 1, 2015</p> <p><b>18+ points</b> - Jancis Robinson, JancisRobinson.com - April 2015</p> <p><b>18.75 (95) points</b> - Steven Spurrier, Decanter.com - June 2015</p> <p><b>95-96 points</b> - Jeff Leve, thewinecellarinsider.com - April 2015</p> <p><b>94-96 points</b> - Jeremy Williams, winewordsandvideotape.com - March 2015</p> <p><b>97 points</b> - Tim Atkin, MW - timatkin.com - April 2015</p> <p><b>90-95 points</b> - Derek Smedley, MW - April 2015</p> <p><b>95+ points</b> - Antonio Galloni, Vinous - February 2017</p> <p><b>92-95 points</b> - Antonio Galloni, Vinous - April 2015</p> <p><b>92-94 points</b> - Falstaff Magazine (score only)</p> <p><b>18 points</b> - La Revue du Vin France (score only)</p> <p><b>18.5 points</b> - Vinum Wine Magazine (score only)</p> <p><b>18 points</b> - Bettane &amp; Desseauve (score only)</p> <p><b>18 points</b> - Gault &amp; Millau (score only)</p>
<b>Reviews</b>	<p><i>"Intense, with a roiling core of luscious loganberry, blackberry and black currant fruit. Singed spice, apple wood and black tea accents emerge steadily on the finish. Has a rare combination of density and precision. Will cruise in the cellar. Best from 2020 through 2035. 14,000 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"Very primal, with a sappy core of kirsch, bitter cherry and plum fruit that has a racy feel, showing hints of violet and chalk through the finish. Still coiled up a bit, but there's excellent energy here. Rock-solid. Non-blind Cos-d'Estournel vertical (December 2015). Score range: 93-96"</i></p> <p>- JM, Wine Spectator</p> <p><i>"The 2014 Cos d'Estournel is destined to turn into a very lovely Saint Estèphe. This bottle was actually tasted over a period of a few hours. The word "cool" is one that reappeared in my vernacular now that the wine is in bottle. The estate is known for producing a more luxuriant and extravagant bouquet compared to its Saint Estèphe peers, yet this vintage is streamlined (to re-appropriate my original descriptor). It's unashamedly focused and delineated. It delivers intense blackberry and bilberry scents, again with a touch of iris. The palate is beautifully balanced with not a single hair out of place. The acidity is well judged, and I noticed that after two or three hours, there was a faint vein of graphite that lends it a Pauillac-like personality, no surprise given that it lies just across the border. It will require several years in bottle for the tannins to mellow, but the result will be a very attractive, quite correct, fresh and precise Cos d'Estournel that will bestow two or three decades of drinking enjoyment. Tasted February 2017."</i></p> <p>- NM, Wine Advocate</p> <p><i>"The Château Cos d'Estournel 2014 is a blend of 65% Cabernet Sauvignon, 33% Merlot and 2% Cabernet Franc picked between 25 September and 10 October at 33.7 hectoliters per hectare. The pH came in at 3.77 and an IPT of 87, quite high compared to some other properties in the northern Médoc. It has "cool" nose, by that I mean it is not a flamboyant set of aromatics like the 2009 or 2010, but rather "streamlined" and focused, very delineated with black fruit intermingling with incense and iris. It is very controlled. The palate is medium bodied with supple, but "full" tannins in the mouth that lend this Cos d'Estournel impressive volume. There is an unerring purity here, a gradual crescendo of intensity towards a peppery finish that lingers long. This is an impressive Grand Vin - classic Cos d'Estournel. Tasted three times with consistent notes."</i></p> <p>- NM, Wine Advocate</p>

## Reviews

*"If you want to know what St.-Estèphe smells like, this is it. Aromas of spices, black truffles, forest floor, dried strawberries and tar. It's full-bodied yet pinpointed on the palate with fabulous density and richness. It's opulent but in a reserved and checked way. This needs at least five or six years to come around, but it's already fantastic. What harmony and structure. Try in 2022 if you can keep your hands off it!"*

- JS, JamesSuckling.com

*"I love the style of this Cos with so much Indian spices constituting the aromas and flavors here. Full body, fine tannins and an ultra-long finish. Excellent structure and length, yet this maintains finesse"*

- JS, JamesSuckling.com

*"This is an immensely dense wine that is going to be a classic. The dark tannins are still lined with wood aging but that will go because the fruit underneath is also just as dense and intense. Blackberry, black plum and damson plum give power and sweetness. This is a great wine with huge potential. Drink from 2028. "*

- RV, Wine Enthusiast

*"96-98. Barrel Sample. A very firm, dark structure sustains the ripe, bold flavors of black plums and rich berries. The wine has a structured, concentrated background that shows a new, more subtle direction in contrast with the winery's previously showy style."*

- RV, Wine Enthusiast

*"65% Cabernet Sauvignon, 33% Merlot, 2% Cabernet Franc. 80% new oak. Dense colour. Really very luscious indeed. A streak of St-Estèphe iron filings but surrounded by the more opulent fruit. Fine and refined. More fun than Lafite! Masses of tannins and density. Shorter than some vintages, such as 2005! (18/20 points)"*

- JR, JancisRobinson.com

*"Dense black fruits nose - exotic, described as 'bewitching'. Wonderful texture and depth, great richness with fine firmness to back it up. The best 'modern' Cos for years."*

- SS, Decanter.com

*"After a stylistic wobble in 2009, Cos has made a run of impressive wines in recent years. The 2014 is right up there with the very best of them: deftly oaked, spicy and green pepper scented with a core of sweetness framed by fine-grained tannins and underpinned by tangy acidity. (One of Tim's Top 10 Left Bank Reds.)"*

- TA, timatkin.com

*"Intense in color with a showy nose and the already present tones of tobacco leaves, anise, earth and vine-ripened berries, this wine is luxurious on the palate, plump and concentrated with roasted espresso bean, cocoa, warm berries, spice and freshness to the ripe fruits in the finish. Produced from a blend of 65% Cabernet Sauvignon, 33% Merlot and 2% Cabernet Franc, the wine reached 14.2% alcohol with a pH of 3.77. The wine is aging in 80% new, French oak barrels. After a rocky start with the difficult 2013 vintage, Aymeric de Gironde has clearly stepped up his game! 95-96 Pts"*

- JL, thewinecellarinsider.com

*"Deep and concentrated colour; tight to the rim; legs; pure; creamy tones; sweetness and ripeness; fat almost but nicely layered aromatics; core of blackcurrant, cassis fruit; similarly layered palate with an excellent core of fruit and material; oak appears completely soaked up by the fruit; nicely balanced; freshness too; lots of matter and material; little warmth on the finish and plenty of ripe tannin too. Impressive stuff. [65% Cabernet Sauvignon, Merlot 33%, Cabernet Franc, 2%, 14.2% alc, TA3.5, pH3.77 IPT 87 80% new oak]. Drink 2020-2035. Tasted at Cos, 30 March 2015. 94-96+"*

- JW, winewordsandvideotape.com

*"Bilberry fresh the nose has fragrance the start of the palate fresh. Richness in the middle fruit power hints of liquorice the tannins are supple the back palate fleshy and rich."*

- Derek Smedley MW

**Reviews** *“The 2014 Cos d'Estournel is rich, powerful and seductive, with notable unctuousness but a medium-bodied frame. Plum, blackberry jam, bittersweet chocolate and lavender notes flesh out in an effortless, sumptuous wine that will provide superb drinking for the next few decades. The 2014 needs time to shed some baby fat, but it is quite impressive, even in the early going. The blend is 65 % Cabernet Sauvignon, 33 % Merlot and 2 % Cabernet Franc.”*

- AG, Vinous

*“The 2014 Cos d'Estournel brings together gorgeous textural richness and ripeness yet retains considerable aromatic freshness. Mocha, red plum, raspberry jam and rose petals are all beautifully nuanced. I very much like the sense of translucent energy here. Sweet floral and spice notes add to the wine's racy, voluptuous personality. Today, my impression is that the 2014 Cos will reward consumers with a long window of pure drinking pleasure. The blend is 65% Cabernet Sauvignon, 33% Merlot and 2% Cabernet Franc. (AG)”*

- AG, Vinous

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