

La Goulée Rouge by Cos d'Estournel 2014

CSPC# 802003

750mlx6

14.0% alc./vol.

Grape Variety

78% Merlot, 18% Cabernet Sauvignon, 4% Cabernet Franc

Appellation

Saint Estephe

Website

<http://www.estournel.com/en/cos/wines-goulee-by-cos-destournel/>

General Info

Goulée made its debut with the 2003 vintage. At first, the wine was sold under the name of Goulée. That was later changed to Goulée by Cos d'Estournel. The wine takes its name from a small, local port, le Port de-Goulée, which located in the northern area of the Medoc. The property can be difficult to find. To get there, you follow the D2 past Pauillac and continue heading due north, until you are a bit past St. Estephe to get there.

Vintage

Goulée's location close to the ocean in the uppermost Northern Médoc confers excellent natural ventilation. This was an important factor in 2014 – a hot, dry year. Meticulous work in the vineyard all year long by the Cos d'Estournel team made the most of the terroir, enhancing the wine's concentration and length. The 2014 vintage is beautifully vivacious, with well-focused fruit.

Vineyards

The Goulée vineyard is located in the north of the Medoc in Port de Goulée and Jau-Dignac and Loirac. It covers a gravelly hill, facing the Gironde estuary. Goulée, which used to be an island surrounded by the waters of the estuary, has a deep gravel terroir worthy of the best Grands Crus and is treated as such by the team at Cos d'Estournel. The average planting density of 5700 vines per hectare goes with high canopy management in order to obtain an optimum level of photosynthesis. As with all the great terroirs in the Medoc, the Goulée vines are tended and harvested by hand.

Vinification/

Maturation

The wine of Goulée by Cos d'Estournel is vinified at Marbuzet. The choice to vinify Goulée at Marbuzet, (a Cru Bourgeois Exceptionnel,) which is located close by in the Saint Estephe appellation was reasonable, as Marbuzet is also owned by Michel Reybier, the owner of Goulée and of course, Chateau Cos d'Estournel. To produce the red wine of Goulée by Cos d'Estournel, vinification takes place in temperature controlled, small, conical truncated shaped, stainless steel vats. The wine is aged in 50% new, French oak barrels. The production is close to 6,000 cases per year.

Tasting Notes

In 2003, Cos d'Estournel decided to create a label that brings some originality and innovation to Bordeaux. The wine is meant to be modern in terms of winemaking and style with almost more of a new world feel to it. It pours a dark crimson and emits lots of rich, ripe berry fruit aromas and flavors. On the palate the wine has a wonderful racy freshness that balances beautifully with the dense dark fruits. The finish is long with notes of chocolate and hazelnuts. A modern take on a traditional wine from one of Bordeaux's top châteaux.

Serve with

Leg of lamb, red meats, roast guinea fowl, and hard cheese.

Production

5,342 cases made

Scores/Awards

89 points - James Molesworth, Wine Spectator - Web Only 2017
88 points - Neal Martin, Wine Advocate Interim - March 31, 2017
88-90 points - Robert Parker, Wine Advocate #218 - April 2015
89-90 points - James Suckling, JamesSuckling.com - April 2015
16.5 points - Jancis Robinson, JancisRobinson.com - April 2015
16.25 points - Steven Spurrier, Decanter.com - April 2015
91 points - Tim Atkin, MW - timatkin.com (score only)
90 points - Jeff Leve, thewinecellarinsider.com - July 18, 2017
88-89 points - Jeff Leve, thewinecellarinsider.com - April 21, 2015



Scores/Awards **86-88 points** - Antonio Galloni, Vinous - May 2015
93 points - Jeannie Cho Lee MW, asianpalate.com - March 2015
16.5 points - Bettane & Desseauve (score only)
16 points - Gault & Millau (score only)
15 points - La Revue du Vin France (score only)

Reviews *"A light charcoal frame gives this an old school bent, while the core of gently steeped plum and black currant fruit fills out steadily through the herb-tinged finish. Very solid. Best from 2018 through 2024. Tasted twice, with consistent notes. 5,342 cases made."*
- JM, Wine Spectator

"The 2014 Goulée by Cos d'Estournel (to give it its full title) has a crisp, smoky, blackberry and cedar-scented bouquet that is well defined and displays good intensity. The palate is medium bodied with grainy tannin, a fine line of acidity, supple in the mouth with blackberry, cedar and a dab of dark chocolate on the finish. This is better than earlier vintages and should drink well for several years."
- NM, Wine Advocate

"The Goulée 2014 is a blend of 78% Merlot, 18% Cabernet Sauvignon and 4% Cabernet Franc and was picked from September 25. There is a pleasant bouquet - nothing extraordinary, but well defined with scents of blackberry and blueberry complemented by a light violet scent emerging with aeration. The palate is medium bodied with an agreeable chewiness to the tannins. This is nicely weighted and a little fresher than previous vintages, perhaps because of the higher proportion of Merlot and the now higher density of planting. It departs with a residue of black olives on the aftertaste. Not bad at all, but its attractiveness also depends on the price."
- NM, Wine Advocate

"A pretty and refined wine with fine tannins and chocolate. Medium body, bright acidity, and a medium finish. This is almost all merlot (78%) now and much better. "
- JS, JamesSuckling.com

"Really good fruit and much less extracted than in the past. Smooth texture and fine tannins. Drink: 2017-2024 (87)"
- SS, Decanter.com

"Forward, ripe, sweet and fresh, medium/full bodied, with sweet, dark chocolate covered blackberries and thyme from start to finish. This is already quite tasty, and it should be even better with time."
- JL, thewinecellarinsider.com

"Goulée by Cos d'Estournel was produced from a blend of 78% Merlot, 18% Cabernet Sauvignon and 4% Cabernet Franc. With licorice and black cherry notes, the forward yet approachable wine is soft, sweet and already surprisingly earthy. It will be best young. 88-89 Pts"
- JL, thewinecellarinsider.com

"The 2014 Goulée by Cos d'Estournel is fresh, succulent and juicy. Dark red cherry, plum, smoke, licorice and incense meld together in a supple red to drink over the next handful of years. In 2014, the Merlot is a bit higher than is typical, which gives the wine softer contours and tons of near-term appeal. The blend is 78% Merlot, 19% Cabernet Sauvignon and 4% Cabernet Franc. "
- AG, Vinous

"Dark berries, spices and a hint of fresh herbs on the nose with supple tannins on the palate. This vineyard is in a drier site than other parts of the northern Medoc thus flavors have good concentration. Wonderful freshness with good balance. The first vintage of this wine was 2003. The blend is 78% Merlot and 18% Cabernet Sauvignon. 14% alcohol."
- JCL, asianpalate.com
