

Château Cos D'Estournal 2006

CSPC# 802005

750mlx3

13.5% alc./vol.

Grape Variety

78% Cabernet Sauvignon, 20% 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'Estournal, who inherited a few vines near the village of Cos, had one sole passion: Cos. Louis Gaspard d'Estournal 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'Estournal was consecrated by the imperial classification of 1855 placing Cos d'Estournal 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 he constructed a new winery with a liquid CO2 cooling tunnel, small 19 to 115 hectolitre isothermal stainless-steel cone-shaped tanks and four 100 litre used to replace the traditional pumping over process. Cos d'Estournal 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'Estournal evolves slowly to arrive, when completely mature (after ten to thirty years) at an admirable smoothness and aromatic complexity.

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 gravelly 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'Estournal.

Harvest

Conditions for the harvests were excellent, and the water stress during the ripening period resulted in a good development of phenolic compounds. It was also the reason of the small size of the grapes. The disruption of the flowering ended up being an advantage. It meant that the grapes were relatively loosely spaced on the bunches, and therefore well-ventilated, and with low yields. The rain in September prevented any checks in the ripening process and enabled us to obtain a perfect synchronisation between the phenolic ripeness and the balance of acidity/potential alcohol. It should also be noted that these were the longest harvests in the last thirteen years, due to the substantial differences in the ripening of the Grands Merlots and the Grands Cabernets. The weather conditions for the harvests combined with careful management of the vineyard & low yields enabled us to obtain optimal degrees of ripeness.



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
Tasting Notes	While Cos d'Estournel 2006 has required a delay in opening, the wine reveals itself today as absolutely pleasant and smooth. The tannins remain powerful and lengthened, in a wonderful concentration, the freshness and vividness of the aromas balancing perfectly this vintage. The shiny side of the fruit stands out particularly for this wine, energetic and delicious at the same time. Wonderful aromas of violets and berries, with a mineral undertone. Full-bodied, with a solid core of fruit and tannins. Firm and chewy, tannic and muscular. Midpalate of fruit that builds on the palate.
Serve with	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.
Production	15,833 cases made
Cellaring	Drink 2016-2030
Scores/Awards	<p>92 points - James Molesworth, Wine Spectator - Web Only 2016</p> <p>93 points - James Suckling, Wine Spectator - March 31, 2009</p> <p>92-94 points - James Suckling, Wine Spectator - Web Only 2007</p> <p>94 points - Robert Parker, Wine Advocate #181 - February 2009</p> <p>92-94 points - Robert Parker, Wine Advocate #170 - April 2007</p> <p>91-93 points - Neal Martin, Wine Advocate Interim - May 2016</p> <p>92 points - Neal Martin, Wine Journal - July 2010</p> <p>91-93 points - Neal Martin, Wine Journal - February 2008</p> <p>91-93 points - Neal Martin, Wine Journal - April 2007</p> <p>92-94 points - James Suckling, JamesSuckling.com - March 2007</p> <p>95 points - Roger Voss, Wine Enthusiast - March 1, 2009</p> <p>93 points - Stephen Tanzer, ST's International Wine Cellar - May 2009</p> <p>91-93 points - Stephen Tanzer, ST's International Wine Cellar - June 2008</p> <p>18 points - Jancis Robinson, JancisRobinson.com - April 2007</p> <p>17 points - Richard Hemming, JancisRobinson.com - September 2017</p> <p>96 points - Jeff Leve, thewinecellarinsider.com - May 25, 2016</p> <p>94 points - Jeff Leve, thewinecellarinsider.com - May 1, 2012</p> <p>94 points - Jeff Leve, thewinecellarinsider.com - June 28, 2009</p> <p>90-92 points - Jeremy Williams, winewordsandvideotape.com - November 2010</p> <p>17.5 points - Farr Vintner - April 2013</p> <p>90-93 points - Derek Smedley, MW - April 2007</p> <p>91 points - Jean Marc Quarin (score only)</p> <p>94 points - Jeannie Cho Lee MW, asianpalate.com - March 2015</p> <p>18 points - Vinum Wine Magazine (score only)</p> <p>17 points - Bettane & Desseauve (score only)</p> <p>91-93 points - Falstaff Magazine (score only)</p> <p>18.5 points - Gault & Millau (score only)</p> <p>18.5 points - La Revue du Vin France (score only)</p>
Reviews	<p><i>"A racy, fresh style, with the lighter profile of the vintage pulling in red currant and bitter cherry flavors, while the telltale thread of charcoal and bay lingers as well. The tannins are ever so slightly grainy, but the fruit has subtle persistence in the end. —Non-blind Cos-d'Estournel vertical (December 2015). Drink now through 2026. 15,833 cases made."</i></p> <p><i>- JM, Wine Spectator</i></p> <p><i>"Blackberry, black licorice and violet aromas follow through to a full body, with soft, silky tannins and a pretty, balanced finish. Refined and flavorful. Best after 2014. 15,800 cases made"</i></p> <p><i>- JS, Wine Spectator</i></p> <p><i>"Wonderful aromas of violets and berries, with a mineral undertone. Full-bodied, with a solid core of fruit and tannins. Firm and chewy, tannic and muscular. Midpalate of fruit that builds on the palate. Almost 95-100. Score</i></p>

Reviews range: 92-94"

- JS, Wine Spectator

"The exceptional 2006 Cos d'Estournel is composed of 78% Cabernet Sauvignon, 20% Merlot, and 2% Petit Verdot, 55% of the production was utilized. Revealing superb intensity for a 2006 as well as an inky/blue/purple color, and a sweet bouquet of blue and black fruits, licorice, graphite, and charcoal, this full-bodied 2006 possesses high levels of sweet tannin. This wine is characterized by a freshness and precision that give it a 1996-like affinity. Enjoy this beautifully concentrated, exceptionally pure, statuesque Cos d'Estournel over the next 20-25 years. By the way, it was bottled without any fining or filtration."

- RP, Wine Advocate

"Jean-Guillaume Prats told me that yields were a modest 38 hectoliters per hectare, and only 55% of the production made it into the 2006 Cos. The harvest took place between September 21 and October 6, and the final blend is dominated by Cabernet Sauvignon (78%), followed by 20% Merlot, and 2% Cabernet Franc. The dense ruby/purple-tinged 2006 recalls such vintages as 1988 and 1996. It offers a classic bouquet of incense, licorice, pain grille, black currants, truffles, and flowers. Medium-bodied and concentrated with moderately high tannin, it will require 8-10 years of cellaring, and should keep for 30 or more. It is another terrific effort from an estate that has done everything right over the last decade."

- RP, Wine Advocate

"Tasted at Bordeaux Index's annual 10-Year On tasting in London. The 2006 Château Cos d'Estournel has a far superior bouquet to the Montrose, much more fruit intensity with ferrous red berry fruit, hints of undergrowth and Indian spice (most appropriate!). The palate is medium-bodied with supple Merlot-driven savory red fruit, a little grainy in texture with moderate depth, leading to a spicy finish that seems quite forward for a Cos d'Estournel at this juncture. There is no harm in drinking this now, though I wager that it will offer another ten years of pleasure. Just don't expect it to be your favorite Cos d'Estournel in recent years. Tasted January 2016."

- NM, Wine Advocate

"Tasted blind at Southwold '06 Bordeaux tasting. The Cos d'Estournel '06 has a very opulent, gregarious nose: high-toned, slightly volatile black fruit with a hint of eau-de-vie. The palate is full-bodied with firm, bold tannins, rich and decadent but certainly disjointed at the moment. There is something Tuscan/Napa Valley reminiscent in this Saint Estephe that is so daringly spicy and exotic towards the glossy finish. Like your best friend that cannot help but show off. Tasted January 2010."

- NM, Wine Journal

"Very woody on the nose. The palate is very ripe, saturated tannins, black cherries, kirsch, blueberry. Fleshy, smooth, quite harmonious but lacking some depth towards the smooth, Burgundian finish. Very disjointed at the moment. Tasted February 2008"

- NM, Wine Journal

"Wonderful aromas of violets and berries, with a mineral undertone. Full-bodied, with a solid core of fruit and tannins. Firm and chewy, tannic and muscular. Midpalate of fruit that builds on the palate. Almost 95-100."

- JS, JamesSuckling.com

"Good deep ruby-red. Expressive aromas of dark raspberry, smoked meat, black olive, iron, smoke and tobacco. Lush, broad and sweet, with a deep smoky, meaty sweetness and outstanding palate coverage. For all its breadth and silkiness, there's no shortage of energy and definition. Finishes impressively long, with chewy, sweet tannins that dust the front teeth."

- ST, International Wine Cellar

"Good medium red-ruby. Musky aromas of dark fruits, smoky herbs, pepper, menthol and game. Then surprisingly sweet on entry before turning masculine and broad-shouldered in the middle, with impressive volume. Serious, smoky, soil-driven flavors of dark fruits, menthol and minerals. The solid tannins saturate the front teeth and the sides of the mouth. The IPT (indice de polyphenols totaux) here is a very high 91, compared

Reviews to 89 in '05, 86 in '03 and 78 in '07. Not at all an easy style; in fact, this may well need a full 12 to 15 years of cellaring."

- ST, International Wine Cellar

"A pretty Cos with freshness and lifted floral and sweet spicy flavors. The palate is lively and lifted with cassis, violets, cedar and savory herbs. There is an energetic and fresh character here which makes this wine attractive. Enjoy now and over the next 10-plus years."

- JCL, asianpalate.com

"Cos d'Estournel has softened those austere Saint-Estèphe tannins and produced a wine that is all opulence and roundness. The tannins are certainly there, but they come through as big, bold richness. The power suggests it will age well, but for drinking earlier, the freshness of the sweet homemade plum jam promises well."

- RV, Wine Enthusiast

Precision viticulture techniques such as the use of gps and an electromagnetic sensor have enabled Cos to obtain much more accurate information on water availability and soil type across the estate. As a result, the vineyard is now divided into 97 different plots, each one treated individually. In the new chai currently under construction there will be 97 different tanks to keep these plots separate during vinification. This means that the potential quality of each parcel of fruit can be realised. 55% of the total crop went into the grand vin.

Very deep, very cabernet (78%) right out to the rim. Intense - very lively real energy in this wine. Much more solid and more obviously fruity than the more ethereal Lafite next door - but a very fine wine with great balance and zest and a bit of ink on the finish. Glossy, meaty, even slightly salty. Very long-term wine but non-aggressive tannins."

- JR, JancisRobinson.com

"78% Cabernet Sauvignon, 20% Merlot, 2% Cabernet Franc. Fabulous, open and complex on the nose – ripe fruit with an autumnal decay aroma to it, and earthy notes that give beautiful complexity. Clay-textured tannin, still firm but already drinkable. Long, fragrant finish. Reasonably light bodied leading to a caressing finish. Lovely!"

- RH, JancisRobinson.com

"Dark in color, but there is some lightening at the rim of the glass taking place, coupled with concentration of flavor, ripe, but firm tannins, layers of sweet, ripe, fresh, black fruits, minerality and spice, there is a lot to like about this wine. That being said, it's not ready for its prime-time debut. Give it another 5 years before you pop a cork, if you can wait that long."

- JL, thewinecellarinsider.com

"Perfectly balancing tannic, structure and power, with opulent, refined textures and ripe fruit, there is a lot to like in this cassis, spice, blackberry, smoke, licorice and earthy wine. If you can wait, and you should, give it until at least 2016 before popping a cork."

- JL, thewinecellarinsider.com

"This is dark ruby in color with an exciting, spicy, cassis and blackberry filled nose. The wine offers a big, juicy mouthful of ripe fruit, but the tannins are big in style. The black fruit filled finish with a hint of raspberry tones is a large, full bodied wine. But, the style of the tannins makes it seem like it will take a long time to come around."

- JL, thewinecellarinsider.com

"Deep red with some purple at edge; bit dumb initially, earth, some prunes, stones and minerals – bit tight – quite layered with strawberry fruit beneath, some stalks; palate sweetish entry, still quite firm but with more depth and richness; palate looks good, quite closed though plenty of extract, tannin and acid here. This needs time again. 90-92/100 MW Institute Nov '10 Drink now – 2025"

- JW, winewordsandvideotape.com

"Savoury, gamey blackcurrant and sloe, very concentrated and dense. The tannins are firm but feel ripe and although, at this stage, they envelop the fruit, there is richness and sweetness coming through on the finish."

- Derek Smedley MW
