

Château Cos D'Estournel 2016

CSPC# 832567

750mlx6

13.4% alc./vol.

Grape Variety

75% Cabernet Sauvignon, 23.5% Merlot, 1.5% Cabernet Franc

Appellation

Saint- Estèphe

Classification

Second Growth. Deuxieme Grand Cru Classe in 1855.

Website

<http://estournel.com/cos/cos-destournel-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.

Winemaker

Aymeric de Gironde

Vintage

The 2016 vintage was defined by a cool and wet start to the season, followed by a very dry and rather hot summer. The winter was relatively mild. Regular and intense rainfall marked out the spring and allowed the water tables to build up their reserves. The few episodes of frost at the end of April caused no damage in the vineyard. Once again, the estuary played its essential role as a temperature regulator.

Full flowering took place around 7 June. At the end of the month, the summer set in to stay, marked by very strong heat as from 15 August. The vineyard suffered but tolerated these extreme conditions thanks to the incomparable qualities of the terroir and its water reserves built up at the start of the year. Veraison started mid-August, indicating an October harvest. September was hot and sunny. The rain on 13 September relaunched the ripening cycle of the vine, slowed down by the very strong heat of summer. The 4 grape varieties reached optimal ripeness. The alternating hot days and cool nights preserved an impressive balance between freshness and aromatic power.

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-Estèphe 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



Vineyards	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 17 September and 5 October at 44 hl/ha
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	More than ever before, our men and women were indispensable in facing the unprecedented challenges of the 2016 vintage. Throughout the year we continued to focus on crucial decisions concerning leaf removal, grass cover and tillage in order to maintain freshness. Gracious and ample, Cos d'Estournel 2016 offers an exquisitely delicate balance. During tasting, the 2016 vintage should be given time to breathe, so it may reveal its full breadth and magnificent structure. Refined and elegant, with silky tannins and a long finish, the 2016 vintage has extremely long cellaring potential.
Serve with	Chateau Cos d'Estournel is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Young vintages can be decanted for 2-4 hours. This allows the wine to soften and open its perfume. Older vintages might need very little decanting, just enough to remove the sediment. Chateau Cos d'Estournel is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted braised and grilled dishes.
Production	15,833 cases made.
Cellaring	Drink 2024-2068
Scores/Awards	<p>96 points - James Molesworth, Wine Spectator - March 2019</p> <p>100 points - Lisa Perrotti-Brown, Wine Advocate Interim Issue - November 2018</p> <p>98-100 points - Neal Martin, Wine Advocate #230 - April 2017</p> <p>100 points - James Suckling, JamesSuckling.com - February 2019</p> <p>97-98 points - James Suckling, JamesSuckling.com - March 2017</p> <p>96 points/Cellar Selection - Roger Voss, Wine Enthusiast - February 2019</p> <p>96-98 points - Roger Voss, Wine Enthusiast - April 2017</p> <p>18 points - Jancis Robinson, JancisRobinson.com - April 2017</p> <p>92 points - Jane Anson, Decanter.com - April 2017</p> <p>99 points - Jeff Leve, thewinecellarinsider.com - February 2019</p> <p>99 points - Jeff Leve, thewinecellarinsider.com - May 2018</p> <p>96-98 points - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p>96 points - Tim Atkin, MW - timatkin.com - April 2017</p> <p>17.5 points - Farr Vintner - February 2017</p> <p>93-96 points - Derek Smedley, MW - April 2017</p> <p>100 points - Neal Martin, Vinous - January 2019</p> <p>95+ points - Antonio Galloni, Vinous - January 2019</p> <p>92-95 points - Antonio Galloni, Vinous - April 2017</p> <p>99 points - Jeb Dunnuck MW - February 2019</p>
Reviews	<p><i>"This has a core of slightly exotic loganberry, plum and boysenberry fruit laced with singed spice, savory, lilac and incense notes, while a buried chalk-edged minerality sits in reserve. Very sleek, with a wonderfully long finish that lets the fruit and other elements shimmer. Best from 2025 through 2040. 15,833 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"The 2016 Cos d'Estournel is blended of 76% Cabernet Sauvignon, 23% Merlot and 1% Cabernet Franc aged in 65% new and 35% two-year-old French oak for 15 months. Bottled in July 2018, it is deep garnet-purple colored and starts off a little closed and reticent, opening out slowly and seductively to reveal beautiful lilacs, rose hip tea, crushed stones and camphor nuances over a core of crème de cassis, kirsch, wild blueberries and mocha plus wafts of incense and wood smoke. The palate is simply electric, charged with an energy and depth of flavors that seem to defy the elegance and ethereal nature of its medium-bodied weight, featuring super ripe, densely pixelated tannins that firmly frame the myriad of fruit and floral sparks, finishing with epic length. Just. Magic."</i></p> <p>- LPB, Wine Advocate</p>

Reviews

"The 2016 Cos d'Estournel takes the 2016 baton and runs with it. A blend of 76% Cabernet Sauvignon, 23% Merlot and 1% Cabernet Franc that was picked between 26 September and 15 October at 45 hectoliters per hectare, this fabulous Saint Estèphe will be matured in 60% new oak. The alcohol level this year is 13.07%, which proprietor Michel Reybier reminded me is almost 1.5% lower than in 2010. This is clearly a more classically styled Cos d'Estournel that is completely different than say, the 2009 Cos d'Estournel and the more flamboyant, exotic wines in recent years. It actually bears more stylistic similarities to its neighbor Montrose. It is extremely detailed with blackberry and a touch of boysenberry, the fruit almost "creeping up" on you by stealth and then underneath, an undertow of minerals, wet limestone and even flint. The palate has astonishing: exquisite balance, perhaps the most precise and detailed Cos d'Estournel that I have encountered in many years of tasting at this address. It segues into a Pauillac-like second-half with veins of graphite strafing the black fruit, but what marks this Cos d'Estournel is the palpable energy and tension allied with an effortless nature. The persistence, the reverberation in the mouth is quite magnificent, perhaps even longer on my second visit to the property compared to the first. It really is a brilliant Cos d'Estournel that oozes class and sophistication, moreover, a wine that is going to give serious amounts of drinking pleasure over a very long period of time. Boom—and Cos drops the mic. Tasted twice, almost three weeks apart, with consistent notes."

- NM, Wine Advocate

"This is muscular yet so well defined and toned. Full-bodied with deep and dense fruit on the palate, yet powerful and rich at the same time. So much sandalwood and blackberry character. Chewy and rich at the finish. This is a warm and generous wine, but the alcohol is just over 13 degrees. Not that high. Love the finish. Extravagant. Magical. Try from 2025."

- JS, JamesSuckling.com

"The finish is something else here. This is a wine that's so powerful and tannic yet at the same time so polished and superb on the finish. Full-bodied, beautifully crafted and precise. This is a wine that really grabs your attention. The agility and power are more than impressive. Wow is the word."

- JS, JamesSuckling.com

"Powerful tannins show strongly in this elegant, structured wine. Rich black-currant and black-plum flavors are lifted by acidity. The wine has weight and concentration, but also is poised and fresh. This combination will allow the wine to age for many years. Drink from 2025."

- RV, Wine Enthusiast

"This perfumed wine is stylish and elegant. It is all about the magnificent and sophisticated fruit. At the same time, don't be fooled by the richness: the tannins are all there, a dense and concentrated core at the heart of this seriously age worthy wine. It demands many years. (RV)"

- RV, Wine Enthusiast

"Very similar analysis to 2015. 45 hl/ha yield, which they feel is best for vine balance now. Energy and raciness on the nose. Gentle and lifted. And then lots of tannins underneath. Fresh almost sandy tannins. Good energy and tea-leaf sensation. Excellent freshness. Long. Restrained. Elegant."

- JR, JancisRobinson.com

"This is one of the best Cos d'Estournel's that I can remember trying at this early stage, it really does have every hair standing up on end. Powerful and deep, with a clear intensity but such delicacy; this is fresh, beautiful and succulent. It moves effortlessly through the palate without ever letting you forget that it's there. Deep black cherries touches of dark chocolate and graphite are driven forward by a pulse of energy. From a blend of 76% Cabernet Sauvignon, 23% Merlot and 1% Cabernet Franc aged in 60% new oak."

- SS, Decanter.com

"A big jump in from barrel to bottle here. Layers of dark, ripe, juicy, sweet, fresh, dark red fruits, with a spicy note that clings is only part of the show. Concentrated, lush, sensuous, refined and pure, the wine has depth, length and complexity. Less flashy or exotic as you experienced with the 2009 on release, there is more freshness and refinement in this stunner. This sublime wine will age for decades."

- JL, thewinecellarinsider.com

Reviews *“Almost pitch black in color, the wine is all about the intensity, complexity and exotic, lush textures on the palate. But the perfume, with its lean to Asian spice, smoke, licorice, tobacco and blackberries is surreal. Opulent and regal, this is not quite at the level of the brilliant 2009, but it's not far from there either.”*
- JL, thewinecellarinsider.com

“Deep purple at the edges of its inky hue, this wine shows smoke, (Yes, a Deep Purple wine that shows Smoke on the Water) with licorice, Asian spice boysenberry and blackberries at the front of the perfume. The wine is full-bodied, concentrated and palate staining (so don't spill it on the rug) but it also shows freshness, spice and lift. The fruits are sweet, ripe and ready to eat but that's just the beginning, stand by for late breaking licorice, spice and silky tannins. There is energy and lift that grabs a seat at the table this year. Produced from a blend of 76% Cabernet Sauvignon, 23% Merlot and 1% Cabernet Franc, this wine reached 13.07% alcohol with a pH of 3.66 and is now aging in 80% new, French oak barrels. The harvest took place from September 26 to October 15.”
- JL, thewinecellarinsider.com

“There's a freshness in the wine and I'm not exactly sure where it came from,” admits Dominique Arangoits. And very tasty it is too. Graphite and orange zest aromas segue into a fine, elegant, leafy palate with stylish oak and filigree tannins. 2024-36”
- TA, timatkin.com

“Cos is in Saint Estèphe but borders Pauillac and, in particular, the vineyards of Chateau Lafite. Quality was good in the 1990's but, since the 2001 vintage, it has reached another level. In some vintages the quality level is not far from that of the first Growths. The stunning new winery is the most modern and sophisticated in all of Bordeaux, with the world's only 100% gravity cellar - no pumps used at all. Cos is now battling it out with Léoville Las Cases, Ducru Beaucaillou and Palmer as the Médoc's best non-First Growth. Following the departure of Jean-Guillaume Prats the new man at the helm is Aymeric de Gironde who joined from Pichon Baron. The only problem at Cos is the en primeur pricing policy which has seen vintages not yet in bottle being offered at higher prices than those at which the consumer can buy recent mature vintages. The 2016 is a blend of 76% Cabernet Sauvignon, 23% Merlot and 1% Cabernet Franc with a modest 13% alcohol. Only 45% of the production made it into the Grand Vin this year. Blackcurrant and cedar with a little roasted coffee give the nose a classic, but ripe purity to the wine. The palate is pure with cassis and firmly-structured with plentiful ripe tannins. Exotic notes of star anise and cocoa are layered with kirsch and cassis on a long, fine finish from a pure, refined and restrained Cos that is a step up from the 2015.”
- Farr Vintners

“Inky on the nose the palate has concentrated black fruits depth of flavour. The fruit is ripe mid suppleness silky tannins purity of fruit there is enough freshness to balance and lighten harmony and although firm at the back the finish is rich, supple with ripe black fruits. 2026-41”
- Derek Smedley MW

“The 2016 Cos d'Estournel was a bona fide showstopper out of barrel, the best that I had encountered in over 20 years of visiting the estate during en primeur, so my expectations were piled high when I returned to find out how it performs in bottle. Deep, almost opaque in color, it sports a very intense but broody bouquet with fathomless deep black fruit tinged with blueberry and violet. The aromas almost seem to envelop the senses. The palate is medium-bodied with ultra-fine tannin that I have never witnessed in any other vintage of Cos d'Estournel. There is a beguiling symmetry to this Saint-Estèphe, as well as unerring mineralité. The persistent, tobacco-tinged finish can be felt 60 second after the wine has departed. This is a monumental, benchmark Cos d'Estournel that will give not years but decades of pleasure, though I suspect it will close down for a period in its youth, hence my drinking window. 13.07% alcohol. Drink 2030-2070”
- NM, Vinous

“The 2016 Cos d'Estournel is polished, silky and gracious, just as it was from barrel. In this vintage, the Grand Vin is especially refined. The dark red cherry, plum, new leather, licorice, cedar, mocha and spice notes are all beautifully delineated. To be sure, the 2016 represents a decidedly laid-back style within the context of recent vintages. I can't wait to see how it ages. Drink 2026-2056.”
- AG, Vinous

Reviews *“The beautiful 2016 Cos d'Estournel is one of the most polished, gracious young Cos d'Estournel's I can remember tasting. Aromatic freshness and lift, along with a distinctly red fruit profile, are among the signatures. It will be interesting to see if this style of Cos - one in which concentration and textural richness are backed off - is the result of the vintage or an evolution in winemaking philosophy, or perhaps, as is most likely, a little bit of both.”*
- AG, Vinous

“The grand vin 2016 Cos d'Estournel checks in as 76% Cabernet Sauvignon, 23% Merlot, and 1% Cabernet Franc that saw 70% new French oak. One of the more seamless, pure, elegant versions of this cuvée out there, it boasts a saturated purple color as well as a monster nose of pure crème de cassis, gravelly, rocky minerality, tobacco leaf, crushed violets, and lead pencil shavings. One of those “iron fists in a velvet glove” wines, with full-bodied richness and beautiful structure that’s covered by thrilling levels of fruit and texture, it stays tight, compact, and incredibly focused on the palate. It’s already brilliant given its purity of fruit and balance, but it deserves a decade of bottle age and will keep for 4-5 decades. 2024 - 2064.”
- Jeb Dunnuck
