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## La Goulée Blanc by Cos d'Estournel 2013

CSPC# 802001

750mlx6

13.0% alc./vol.

**Grape Variety**

76% *Sauvignon Blanc*, 24% *Semillon*

**Appellation**

Bordeaux Blanc

**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.

**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**

Goulée Blanc, which is in essence, the second wine of Cos d'Estournel Blanc, is vinified entirely in barrel. There is no malolactic fermentation or skin contact. The wine is aged on its fine lees. Because white wine grapes are not allowed by AOC law in this part of the Medoc, Goulée Blanc is sold as a generic. Bordeaux Blanc.

**Tasting Notes**

The most successful vintage according to the teams of Château Cos d'Estournel since its young creation. Fresh and delicate nose with notes of citrus peel, grapefruit, associated with a hint of anise. The mouth reveals a great vitality with frank and complex aromas. Its finish is fresh and salty. To discover without delay.

A clean, crisp white with scents of green apple, asparagus and a subtle limey finish.

**Serve with**

The white wine of Goulée is perfect with all types of fish, seafood, shellfish, chicken, pork, veal and cheese dishes.

