

Pagodes de Cos 2022

CSPC# 802004

750mlx6

14.0% alc./vol.

Grape Variety	50% Cabernet Sauvignon, 49% Merlot, 1% Cabernet Franc.
Appellation	Saint- Estèphe
Classification	2nd wine of Ch Cos d'Estournel
Website	http://www.estournel.com/en/cos/wines/#wines-pagodes-de-cos
Analysis	pH: 3.72 TPI/IPT: 83 Total Acidity: 3.05 g H2SO4 /L
Sustainability	Cos d'Estournel was certified HVE (High Environmental Value) in 2019 and ISO 14001 in 2020. These certifications recognize our ongoing commitment to implementing environmentally responsible processes over the last two decades. However, the long-term vision for the vineyard can also be seen in the minds of those who, day after day, tend to its preservation.
General Info	<p>Chateau Cos d'Estournel makes a second wine , Les Pagodes de Cos, which was first produced with the 1994 vintage. Originally, the second wine was called Marbuzet. The majority of the fruit came from their vineyard called Marbuzet, hence the name. The name was changed after both properties were purchased by Michel Reybier. Today, the grapes used in the second wine, Les Pagodes de Cos can from time to time, include fruit from Marbuzet, their other estate in St. Estèphe, as well as grapes from young vines and declassified wine intended for Cos d'Estournel. Since 2005, Les Pagodes de Cos has morphed into one of the better second wines in all of Bordeaux. On average, Les Pagodes de Cos is aged in 40% new, French oak barrels. The joy and spontaneity of moments shared with loved ones.</p> <p>An impromptu lunch with friends is the perfect occasion to open a bottle of Pagodes de Cos. It is reminiscent of the simple pleasures of life, like homemade blackcurrant syrup, a bowl of just-picked red cherries or a freshly opened jar of citrus jam. Pagodes de Cos is at once indulgent, comforting and vivacious, like a carefree conversation with family or friends in a familiar place.</p>
Winemaker	Jean-Guillaume Prats - winemaker
Vintage	<p>In November and December 2021, rains allowed the clay soils to recharge with water. From February to April 2022, bud break was early and a frost hit the night of April 4, 2022. The consequences of this frost were contained thanks to meticulous pruning work. From May to June 2022, the heat set in, allowing for uniform and rapid flowering, then some rain at the end of June helped relieve the vines. However, July and August were marked by two scorching heat waves. Work in the vineyards as well as adapted plant equipment (old vines with an average age of 45 years). Then, in September 2022, the harvest began early - the earliest since 1989 - on August 29 and ended on September 13.</p>
Vineyards	<p>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- 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 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.</p>
Harvest	Harvest September 7 to 23. 33hl/h yield.
Maturation	Matured in 20% new oak
Tasting Notes	<p>The 2022 vintage offers an ethereal character, with a fine balance between breadth and freshness. Its texture envelops the palate, and its sophisticated nose delivers vibrant notes of strawberry and raspberry, sweet spices like cinnamon, and notes of coffee that contribute to its decisive personality.</p> <p>Pagodes de Cos 2022 is elegant, silky, and accessible, an immensely pleasurable wine.</p>



Winemaker's Notes	An impromptu lunch with friends is the perfect occasion to open a bottle of Pagodes de Cos. It is reminiscent of the simple pleasures of life, like homemade blackcurrant syrup, a bowl of just-picked red cherries or a freshly opened jar of citrus jam. Pagodes de Cos is at once indulgent, comforting and vivacious, like a carefree conversation with family or friends in a familiar place.
Serve with	<p>Wine is a living thing. After aging in the barrel, it continues to evolve in the bottle, year after year. To fully appreciate the aromas of the wines of Cos d'Estournel, we suggest following a few simple rules. Ideally, wines should be stored in a clean room between 12°C and 15°C and at about 80% humidity. Pagodes de Cos will develop complex aromas that will vary according to the characteristics of each vintage and evolve with time. Proper service will allow these qualities to express themselves completely. The youngest vintages—those produced after 2010—should be decanted at least one hour before tasting. Aeration will help bring the spirit and passion of each wine into focus, so its potential can be fully revealed. We recommend opening vintages produced prior to 2010 about one hour before serving, without decantation, so their aromas may be released gently.</p> <p>We recommend serving wines between 15°C and 16°C. As they continue to warm up in the glass, they will release their full palette of aromas and reveal their most subtle, delicate nuances.</p>
Production	10,000 cases made.
Cellaring	Drink 2025-2036
Scores/Awards	<p>92 points - James Molesworth, Wine Spectator - May 2025</p> <p>90 points - William Kelley, Wine Advocate - January 2025</p> <p>95 points - James Suckling, JamesSuckling.com - January 2025</p> <p>93 points - Jane Anson, janeanson.com - March 2025</p> <p>93 points - Jane Anson, janeanson.com - May 2023</p> <p>93 points - Jeff Leve, thewinecellarinsider.com - March 2025</p> <p>91 points - Neal Martin, Vinous - February 2025</p> <p>90 points - Alexandre Ma MW - November 2024</p> <p>17 points - Vinum Wine Magazine - August 2023</p>
