

Pagodes de Cos 2009

CSPC# 847787

6x750ml

14.5% alc./vol.

Grape Variety

69% Cabernet Sauvignon, 30% Merlot, 1% Petit Verdot.

Appellation

Saint- Estèphe

Classification

2nd wine of Ch Cos d'Estournel

Website

<http://www.estournel.com/en/cos/wines/#wines-pagodes-de-cos>

Sustainability

Pagodes de Cos 2009 is produced sustainably through organic farming, gravity-flow winemaking, and energy-efficient cellars. The estate eschews synthetic chemicals, relies on mechanical plowing, and conserves soil health via cover crops. Its underground cellar reduces energy consumption and requires minimal water for cleaning. Cos d'Estournel was certified HVE (High Environmental Value) in 2019 and ISO 14001 in 2020.

General Info

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.

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.

Winemaker

Jean-Guillaume Prats - winemaker

Vintage

The 2009 growing season in Bordeaux was defined by exceptional sunshine, unremitting heat, and dry conditions, creating ideal, legendary fruit. These hot, sunny days were perfectly moderated by significant day-to-night temperature variations (diurnal shifts), which allowed the grapes at Cos d'Estournel to achieve high phenolic ripeness while retaining fresh acidity.

The specific weather conditions that shaped the Les Pagodes de Cos 2009 vintage included:

- Spring: A cold and dry winter led into a mild and rainy April, which provided excellent groundwater reserves. May and June brought warm temperatures and sunshine, leading to swift and uniform flowering.
- Summer: July, August, and September were exceptionally warm, dry, and sunny, pushing the vines into an ideal state of veraison. The northern Médoc region (including Saint-Estèphe, where Pagodes de Cos parcels are located) received more hours of sunshine than legendary vintages like 1947.

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- 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.

Harvest

Ideal late-summer weather with warm, clear days and cool, breezy nights allowed the grapes to be picked in pristine, rain-free conditions between September 26 and October 10

Maturation

Hand-harvested from ~40-year-old vines in Saint-Estèphe, it was gently vinified by gravity in a modern vat room, followed by 12 months of aging in ~40% new French oak.



Winemaker's Notes	The 2009 vintage starts out soft and seductive on the palate, going on to show magnificently well-defined flavours of wild berries, blackcurrant, and cinnamon. A real treat! The tannins have softened and the wine now has a beautiful satin texture. There is a subtle, underlying warmth that makes it rise far above its supposed rank in the Médoc hierarchy. In fact, 2009 Pagodes de Cos is on a par with numerous grands vins. It is clearly an outstanding, generous, perfectly ripe wine with sumptuous finesse.
Serve with	Pair the 2009 Les Pagodes de Cos (a robust, full-bodied Bordeaux blend) with rich proteins like prime rib, herb-crusted lamb chops, or roast duck. The wine's dark fruit, cassis, and spice notes also beautifully complement earthy mushroom dishes, truffles, and hearty cheese.
Production	10,000 cases made.
Cellaring	Drink now- 2030
Scores/Awards	91 points - James Molesworth, Wine Spectator - March 2012 94 points - Robert Parker, Wine Advocate - December 2011 91-94 points - Robert Parker, Wine Advocate - April 2010 87-89 points - Neal Martin, Wine Advocate - April 2010 93 points - James Suckling, JamesSuckling.com - March 2012 90-93 points - James Suckling, JamesSuckling.com - March 2010 92-94 points - Roger Voss, Wine Enthusiast - October 2011 15.5 points - Jancis Robinson, JancisRobinson.com - April 2010 17 points - Steven Spurrier, Decanter.com - April 2010 93 points - Jeff Leve, thewinecellarinsider.com - July 2020 93 points - Jeff Leve, thewinecellarinsider.com - September 2019 93 points - Jeff Leve, thewinecellarinsider.com - May 2012 93 points - Tim Atkin, MW - timatkin.com - April 2010 91 points - Neal Martin, Vinous - March 2019 93 points - Peter Moser, Falstaff Magazine - February 2013
