



CHÂTEAU COS D'ESTOURNEL 2ème Grand Cru Classé 2020

Art. Nr.: 1237020

Hersteller: Château Cos d'Estournel, St. Estèphe

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Estèphe

Jahrgang: 2020

Rebsorte: Cabernet Sauvignon, Merlot

Reife: bis 2037

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 94

Falstaff: 95

James Suckling: 98

Speiseempfehlung:

Geflügel: Grillen/Braten

Rind: Gebacken

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

Einzelflaschenpreis: € 326.40

Verkostnotiz

JAMES SUCKLING: "This is a very refined, polished Cos with superb finesse and length. Medium-to full-bodied, very fine and persistent. Really long with beautiful tannins. Rich, but fresh and linear. Yet, the alcohol is around 13.5%. 62% cabernet and 38% merlot."

ROBERT PARKER - THE WINE ADVOCATE: "The 2020 Cos d'Estournel is composed of 62% Cabernet Sauvignon and 38% Merlot. The harvest took place September 10-24 with a yield of 39 hectoliters per hectare. The alcohol weighs in at 13.46% with a pH of 3.9 and an IPT (total phenolic index) of 80. It is being aged in French oak barrels, 55% new. Deep purple-black in color, it pops with explosive scents of ripe red and black currants, black cherry preserves and black raspberries, followed by sparks of violets, wild sage, pencil lead and clove oil, with emerging hints of iron ore and damp soil. The medium-bodied palate has amazing elegance and grace contrasted by jaw-dropping energy, featuring a firm frame of finely grained tannins and just enough freshness, finishing with a whole firework display of mineral nuances. I love the way this Cos d'Estournel shimmies and shines-a unique vintage signature expressed so beautifully at this estate!" - Lisa Perrotti-Brown

DECANTER: "You need to take a little time to let the concentrated flavours seep out, this is a long hauler. The tannins build slowly but surely through the palate, sombre and serious right now, particularly for an estate that is known for its exuberance. The opulence is there if you give it time, and as the tannins elongate and relax, richer notes of bilberry fruits, toasted cedar, salted chocolate, turmeric and black pepper spice arrives. Drinking Window 2027 - 2044."



vvaubeeenfrucht, Brombeeren, ein Hauch von Pflaumen, k
reife, integrierte Tannine, mineralisch unterlegte Textur, fei.
Moser

nougat. Saug, keine Fruchtsäure, reife Kirschen, elegant,
lange haften, verfügt über sicheres Reifepotenzial." - Peter