

## Chateau Cos d'Estournel Tasting



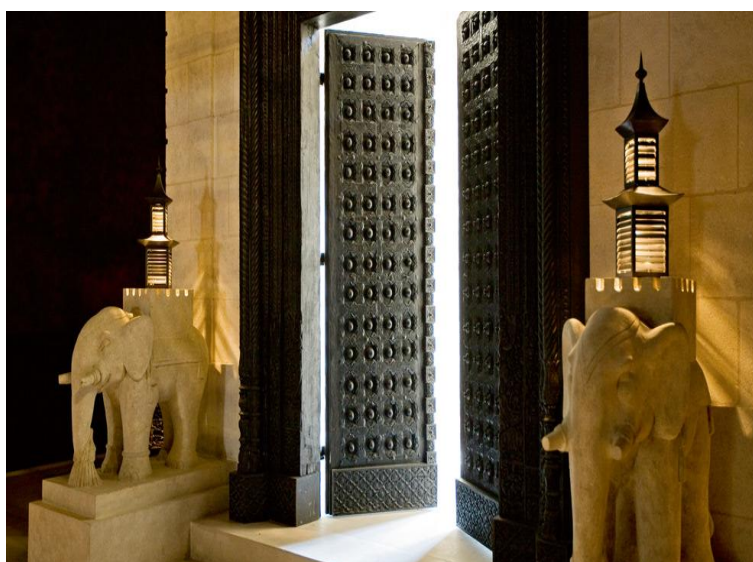
Date : Thursday, 23<sup>rd</sup> April 2015  
 Time : 6:00 to 8:00 pm  
 Venue : 12/F Hong Kong Wine Vault (Wong Chuk Hang)  
 No. of Attendees : 80  
 Wines Tasted : Cos d'Estournel Blanc 2011  
                   Les Pagodes de Cos 2011 (Parker 88-90pts)  
                   Les Pagodes de Cos 2010 (Parker 93pts)  
                   Chateau Cos d'Estournel 2011 (Parker 91pts)  
                   Chateau Cos d'Estournel 2008 (Parker 92pts)  
                   Chateau Cos d'Estournel 2005 (Parker 98pts)  
                   Chateau Cos d'Estournel 2004 (Parker 92pts)  
                   Chateau Cos d'Estournel 1996 (Parker 95pts)

Chateau Cos d'Estournel has a long and distinguished history in Saint Estephe appellation, one of the famous "Super-Second" growth from Bordeaux. Thanks to Louis Gaspard d'Estournel, he inherited some lands near the village of Cos in Saint-Estèphe from his father and recognized the potential of the deep gravelly terroir there in 1811



and established a vineyard which quickly attracted a reputation. Very rapidly, Cos d'Estournel's wine exceeded the prices of the most prestigious wines and was exported to numerous countries across the globe, including India.

Perhaps reflecting his many travels in the Orient and beyond, it was the connection to India that inspired much of the design we see at Cos d'Estournel today, which brought him the nickname of "*Maharajah of St Estèphe*", as the cellars erected tall pagodas which would be more at home on a India temple than in the Médoc and he was the first to think of selling "Returned from India wines, that is wines which had been sent in barrels to Bombay or Calcutta and then been shipped back to Europe.



The doorway, decorated with vines, grapes, flowers and leaves, was sent over from the **Palace of Zanzibar**. It has a strong following among serious wine lovers and royalty all over the world. In the days of Louis Gaspard d'Estournel, Queen Victoria and the Tsar of All Russia drank Cos, as did the Emperor Napoleon III who loved this

wine so much that he had several thousands bottles sent to the Palace of the Tuileries.

### ***Cos d'Estournel Blanc 2011***

A blend of 67% Sauvignon Blanc and 33% Semillon, it shows a ripe nose of white flower and white peach, medium weight with tropical fruits characters followed by dense structure. It is a really delicious wine!

### ***Les Pagodes de Cos 2011***

A blend of 65% Cabernet Sauvignon, 33% Merlot and 2% Petit Verdot, an expressive spicy and floral nose, medium-bodied, black fruit notes, tobacco and well-balanced finish.

### ***Les Pagodes de Cos 2010***

This Pagodes appear the musky aromas of black fruit, cedar and a touch of floral notes, medium to full bodied, powerful, good concentration, silky tannin that are well integrated. This second wine is also one to keep an eye on.



*It was our great pleasure to have Mr. Charles Thomas, Commercial Director of Chateau Cos d'Estournel, to present their premium wines and the history of the Estate to us.*

### ***Chateau Cos d'Estournel 2011***

A blend of 65% Cabernet Sauvignon, 30% Merlot and 5% Cabernet Franc, it exhibits a dense ruby/purple color, toasty oak and cedar on the nose, earthy note, decent acidity, rich, firmly tannin and the finish is long.

### ***Chateau Cos d'Estournel 2008***

A blend of 85% Cabernet Sauvignon, 13% Merlot and 2% Cabernet Franc, this is a classic Cos revealing lots of tannin along with damp earth, black fruit characters, sweet, medium to full bodied, firm and well-structured.



### ***Chateau Cos d'Estournel 2005***

A blend of 78% Cabernet Sauvignon, 19% Merlot and 3% Cabernet Franc, this is another superb classic Cos that it boasts an inky/purple color as well as a glorious perfume of licorice, rich, concentrated, lovely black fruit, decent acidity, firmly tannin with well-integrated on the finish.

### ***Chateau Cos d'Estournel 2004***

A blend of 74% Cabernet Sauvignon, 23% Merlot and 3% Cabernet Franc, it displays dense ruby/purple color, loads of currant, blackberry and earthy on the nose, sweet tannin, medium-bodied with impressive density, drinking beautifully now!

### ***Chateau Cos d'Estournel 1996***

A blend of 65% Cabernet Sauvignon and 35% Merlot, it appears intense color, nose with lots of developments, sweet, very silky tannin, medium-bodied with rounded texture. Delicious, brilliant finish.

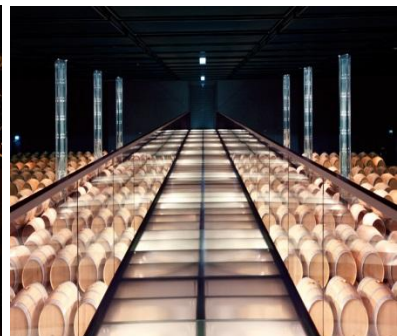
Chateau Cos d'Estournel is making one of the most exciting Bordeaux wines today. With a spare no expense attitude, Michel Reybier, the current owner and his team continues to make better and better wines every year, and designed the most modern wine making facilities in the entire Bordeaux winemaking appellation. A complete renovation of Cos d'Estournel took place in early 2009, not only the wine making facilities and cellars, but in parts of the chateau as well. While the wine making facilities are completely modern, in their 100% gravity design, the outward appearance retained the original design and feeling that has always been a part of Cos d'Estournel.



*Isothermal cone shaped, stainless steel vats*



*The beloved treasures of Chateau Cos d'Estournel's library!*



*What a majestic wine cellar!*