

Cos d'Estournel Tasting 2019



Date : Monday, March 25, 2019
Time : 6:30pm to 8:00pm
Venue : Hong Kong Wine Vault – Wong Chuk Hang
Wines Tasted :
2016 Goulee (WA 89)
2012 Pagodes de Cos (WA 88)
2010 Pagodes de Cos (WA 93)
2014 Cos Estournel (WA 94)
2012 Cos Estournel (WA 93+)
2010 Cos Estournel (WA 99+)
2008 Cos Estournel (WA 95)

Our thoughts:

Following the great success of Cos d'Estournel tasting back in 2015, we have decided reinvite them to show our new crowd these glorious wines, this time with presence of Alexis Therriaz, manager of Asia Markets.

The name Cos (with the S pronounced) refers to a "hill of pebbles" in Gascon dialect and the name Cos d'Estournel was given in 1810 by Louis-Gaspard d'Estournel. The estate sits right next to Chateau Lafite Rothschild, so it is not surprisingly that these terroirs share similar potential.



The estate has changed hands several times during its history, and in 2000 is was bought by Michel Reybier. Since then he has invested heavily in improving the quality of wines, as well as rebuilding the estate to become one of the most iconic properties in Bordeaux.

Looking at the scores, Cos d'Estournel has received their first 100-points in history in 2009, followed by a close 99+ points in 2010. This is followed by another 100-points in 2016, and potentially 100 points wine-of-the-vintage in 2017!





Tasting Notes

Chateau Cos d'Estournel 2014

"A blend of 65% Cabernet Sauvignon, 33% Merlot and 2% Cabernet Franc, the 2014 Cos d'Estournel has a deep garnet-purple color and is a little closed at this stage, offering slowly emerging scents of fresh blackcurrants, black plums and blackberries plus nuances of pencil shavings, dried lavender, bay leaves and fertile loam with a waft of iron ore. Medium to full-bodied, it has a generous mid-palate of muscular, youthful fruit with a firm frame of grainy tannins and seamless freshness, finishing long and savory.." 94 points, Lisa Perotti Brown, Wine Advocate

Chateau Cos d'Estournel 2012

"The 2012 Cos d'Estournel is a blend of 75% Cabernet Sauvignon, 22% Merlot, 2% Cabernet Franc and 1% Petit Verdot. It has a deep garnet-purple color and reveals expressive black cherries, black raspberries and red and black plums scents with subtler notes of cassis, menthol, pencil lead and cigar box plus a touch of lavender. Medium-bodied and elegantly styled, with a rock-solid frame of chewy tannins, it delivers a lively lift on the long finish. This is a lovely wine with slightly chewier tannins and less stuffing than the 2011. Needs 4-5 years." 93+ points, Lisa Perotti Brown, Wine Advocate

Chateau Cos d'Estournel 2010

"Blended of 78% Cabernet Sauvignon, 19% Merlot, 2% Cabernet Franc and 1% Petit Verdot, the 2010 Cos d'Estournel is deep garnet with a touch of purple and comes at you like a variegated scent wall with profound notions of blackcurrant cordial, chocolate-covered cherries, spearmint, cigar box and

hoisin plus suggestions of praline, charcoal and espresso. Full-bodied, the palate is jam-packed with layer upon layer of black and red fruits plus tons of savory accents and a firm backbone of ripe, grainy tannins, finishing very, very long, carrying great freshness and a beautiful spearmint lift. It's a lot like the 2005 but with the volume turned up here. These 2010s are truly locked in a time capsule." **99+ points, Lisa Perotti Brown, Wine Advocate**

Chateau Cos d'Estournel 2008

"The medium to deep garnet colored 2008 Cos d'Estournel is blended of 85% Cabernet Sauvignon, 13% Merlot and 2% Cabernet Franc. Pow! The nose explodes with notes of baked cherries, preserved plums, fried herbs, beef drippings and warm cassis with wafts of wood smoke, salami and tobacco leaf. Medium-bodied, the palate is elegant and earthy/savory in character, sporting beautifully ripe, grainy tannins and bags of freshness, finishing on a lingering mineral note." **95 points, Lisa Perotti Brown, Wine Advocate**

Pagodes de Cos 2012

"Their second wine, the 2012 Les Pagodes de Cos (60% Cabernet Sauvignon, 40% Merlot), exhibits soft tannins, a deep ruby/purple color, sweet plum, black cherry fruit, a round, generous mouthfeel and excellent purity and depth. This is a very up-front and consumer-friendly second wine to drink over the next decade." **88 points, Robert Parker, Wine Advocate**

Pagodes de Cos 2010

"Probably the best second wine ever made at Cos (although the 2009 should not be discounted), the 2010 Les Pagodes de Cos is a blend of 62% Cabernet Sauvignon and 38% Merlot finishing at 14% natural alcohol. This wine exhibits beautiful, silky tannins as well as sweet, rich mulberry and black currant fruit with hints of spring flowers, licorice and subtle toast. A full-bodied, opulent and -ideal- second wine, most people who have tasted it would probably agree that it is actually better than many vintages of Cos d'Estournel from the 1960s and 1970s. Drink it over the next 10-15 years." **93 points, Robert Parker, Wine Advocate**

Goulee by Cos d'Estournel 2016

"The 2016 Goulée by Cos d'Estournel is made up of 77% Merlot, 18% Cabernet Sauvignon and 5% Cabernet Franc. It has a deep garnet-purple color and opens with youthful notes of crushed red and black plums, cherries and blackberries with touches of chocolate mint and tobacco. The palate is medium-bodied with plenty of juicy red and black fruits, framed by soft tannins and finishing with a minty lift." **89 points, Lisa Perotti Brown, Wine Advocate**