



CHÂTEAU COS D'ESTOURNEL 2ème Grand Cru Classé 2021

Art. Nr.: 1237021

Hersteller: Château Cos d'Estournel, St. Estèphe

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Estèphe

Jahrgang: 2021

Rebsorte: Cabernet Sauvignon, Merlot

Reife: bis 2038

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 93

Falstaff: 94

James Suckling: 95

Wine Enthusiast: 96

Speiseempfehlung:

Geflügel: Grillen/Braten

Rind: Gebacken

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

Einzelflaschenpreis: € 263.30

Verkostnotiz

JAMES SUCKLING: A firm red with solid, compact tannins. Medium to full body with plenty of blackcurrant, pencil-lead and graphite character. Compact and structured throughout, with a firm finish. Linear and muscular tannins at the end that are very formed and curated. It will be interesting to see how this one evolves. 64% cabernet sauvignon, 30% merlot, 4% cabernet franc and 2% petit verdot.

ROBERT PARKER - THE WINE ADVOCATE: "The 2021 Cos d'Estournel is very promising, offering up rich aromas of dark berries, plums, exotic spices, loamy soil and rose petals, followed by a medium to full-bodied, deep and seamless palate that's impressively vibrant and concentrated, with powdery tannins, bright acids and a long, penetrating finish. Only 53% of the production made it into the grand vin, and the blend is 64% Cabernet Sauvignon, 30% Merlot, 4% Cabernet Franc and 2% Petit Verdot. Technical director Dominique Arangoits reports that Cos was spared by frost and coulure at flowering, harvesting between September 23 and October 4, and fermenting a touch hotter than has been the case in recent years, at around 28-29 degrees Celsius." - William Kelley

FALSTAFF: "Tiefdunkles Rubingranat, opaker Kern, violette Reflexe, zarte Randaufhellung. Feine dunkle Waldbeeren, reife Herzkirschen, ein Hauch von Edelholz, zart nach Schokolade, kandierte Orangenzesten. Komplex, saftig, Nuancen von Brombeeren, präsenste, straffe Tannine, salzig-mineralisch im Abgang, ein Hauch von dunklem Nougat im Nachhall, verfügt über Reifepotenzial." - Peter Moser