



CHÂTEAU COS D'ESTOURNEL 2ème Grand Cru Classé 2022

Art. Nr.: 1237022

Hersteller: Château Cos d'Estournel, St. Estèphe

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Estèphe

Jahrgang: 2022

Rebsorte: Cabernet Sauvignon, Merlot

Reife: bis 2039

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 94

Falstaff: 98

Decanter: 97

Speiseempfehlung:

Geflügel: Grillen/Braten

Rind: Gebacken

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

Einzelflaschenpreis: € 339.00

Verkostnotiz

JAMES SUCKLING: "Unique structure to this wine and very Cos with all the spices and dark fruits. Tobacco and cedar. It's starts off full-bodied and flavorful, but continues to unfold in an energetic and weightless way. Savory and primary. Al dente grapes here. Exciting and thought-provoking."

ROBERT PARKER - THE WINE ADVOCATE: "The 2022 Cos d'Estournel unwinds in the glass with aromas of sweet berries, plum liqueur and rich spices, followed by a full-bodied, broad-shouldered and muscular palate that's rich and structured, with a ripe core of fruit and chewy tannins. Harvest dates were relatively early this year, and maturation is occurring in only 50% new oak; yet the 2022's chunky, glass-staining style makes it Ducru Beaucaillou's only rival for the title of most extracted second growth of the Médoc." - William Kelley

FALSTAFF: "Tiefdunkles Rubingranat, tintig, opaker Kern, violette Reflexe, zarte Randaufhellung. Intensive schwarze Beerenfrucht, Brombeeren, Lakritze, dunkle Herzkirschen, kandierte Orangenzesten etwas Gewürznelken, einladendes Bukett. Kraftvoll, engmaschig und mineralisch, feines Nugat unterlegt, stramme, reife Tannine im Hintergrund, kandierte Veilchen, große Länge, sicheres Potenzial, hat Jahrzehnte vor sich." - Peter Moser

DECANTER: "Fresh and vibrant blackcurrant aromas with milk chocolate, vanilla and floral scents - so aromatic and expressive. Juicy and alive, bright and vibrant on the palate with soft herbal scents surrounding the fruit. The flavours - blackcurrant, black cherry, damson and orange rind - settle vertically but the firm and textured tannins give the focus, structure and tension. It has liquorice and flint edges all the way giving a savoury



...me and energy. Confident winemaking on snow, this is a real success in delivering a complete and powerful wine with depth but no heaviness. Totally delicious and moreish. A wine you're going to finish! Potential upscore in bottle. Two-third grand vin production. 2.94 total acidity. 3.79pH. 90 IPT. 1% Petit Verdot completes the blend."