



CHÂTEAU COS D'ESTOURNEL BLANC 2020

Art. Nr.: 2449720

Hersteller: Château Cos d'Estournel, St. Estèphe

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Estèphe

Jahrgang: 2020

Rebsorte: Sauvignon Blanc, Semillon

Reife: bis 2030

Kategorie: Weißwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 92

Falstaff: 94

James Suckling: 97

Speiseempfehlung:

Krustentiere / Muscheln: Grillen/Braten

Schwein: Gebacken

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

Einzelflaschenpreis: € 212.90

Verkostnotiz

JAMES SUCKLING: "A super white with dense mango, lemon and lime, as well as some clove and nutmeg. Full-bodied, really complete and long. Sensational. So much potential here. 66% sauvignon blanc and 34% semillon."

ROBERT PARKER - THE WINE ADVOCATE: "The 2020 Cos d'Estournel Blanc is composed of 66% Sauvignon Blanc and 34% Semillon, with an alcohol of 14% and a pH of 3.15. The harvest took place August 31-September 10 with a yield of 24 hectoliters per hectare. It is aging in French oak barrels, 8% new. It bursts from the glass with vibrant notes of lime blossoms, fresh grapefruit and white peaches, plus hints of ripe pears and lemongrass with wafts of chalk dust and wet pebbles. The medium-bodied palate is charged with intense citrus and stony flavors, supported by a seriously racy line of acidity, finishing long and minerally." - Lisa Perrotti-Brown

DECANTER: "Out of reduction on the nose, gunsmoke and flint, this is gastronomic and serious, the fint and citrus flavours are hidden at first. A brilliant one-two punch with the first and second wines in the Cos stable this year." Drinking Window 2023 - 2035."