



Château Cossieu-Coutelin Saint-Estèphe Aged in oak barrels

The vines of Château Cossieu-Coutelin, in the prestigious appellation of Saint-Estèphe in the Haut-Médoc, are planted in a clay and limestone soil which contributes to its outstanding quality. The vineyard was bought in 1977 by Marcel and Christian Quancard. The combination of traditional vinification techniques, painstaking care in the crafting of the wine and its ageing in oak barrels ensures the production of a magnificent, elegant and powerful wine.



The wine

Location: 2 hectares in the locality of Coutelin, 60 km north-west of Bordeaux.

Soils: The terroir of Saint-Estèphe, made up of relatively high, gravely outcrops, benefits from a microclimate centred around the Gironde estuary.

Grape varieties: 52% Merlot, 48% Cabernet Sauvignon.

Ageing: in oak barrels.

Cellaring potential: 10 to 12 years.

Tasting

A rich, intense wine.

A superb, complex nose dominated by the notes of toast, gingerbread and candied fruit.

Generous and compact on the palate.

An elegant woodiness with a full-bodied finish, typical of the terroir.

Serving

Appreciate with red and white meat, poultry and also with soft cheese.

