

The magic of a terroir can inspire the finest chemistry. At Château Cossieu-Coutelin, the wine and the "murrain" oak merge exquisitely, creating perfect harmony. 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 VINEYARD

LOCATION : SAINT-ESTÈPHE

YIELD : 50 HECTOLITERS / HECTARE.

TERROIRS : MADE UP OF RELATIVELY HIGH GRAVELLY HILLTOPS

GRAPES VARIETIES : MERLOT, CABERNET SAUVIGNON

SURFACE AREA : 3.30 HECTARES.

AVERAGE AGE OF THE VINE : 28 YEARS.

PLANTING DENSITY : 8 000 VINE / HECTARE.

THE WINE



Blend

52% Merlot, 48% Cabernet Sauvignon.

Vinification

Cold fermentation for 4 days then gentle fermentation at 27°C for 32 days.

Ageing

At the end of vinification, the wine is matured for 12 months in french oak barrel (60% new barrels)

Ageing potential

Ready to drink now, this wine will reach its full potential around 2017-2019.

Tasting

A rich and 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.

Food pairing

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



AWARDS

- Gold, Concours Général Agricole de Paris, 2011
- Gold, Challenge International du Vin Blaye-Bourg, 2011
- Gold, Concours de Bordeaux Vins d'Aquitaine, 2011
- Bronze, Concours des Grands Vins de France Mâcon, 2012
- 89 points, Wine Enthusiast, 2013
- 87 points, Wine Spectator, 2012