

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 2021-2023.

Tasting

Elegant colour with beautiful glints of ruby. The rich, complex nose is dominated by notes of burnt wood and dried flowers. On the palate, this wine presents a superb harmony with the distinguished character of the great terroirs.

Food pairing

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



AWARDS

Silver, Challenge International du Vin Blaye-Bourg, 2016
Silver, Concours de Bordeaux Vins d'Aquitaine, 2016