

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

TERROIRS : MADE UP OF RELATIVELY HIGH GRAVELLY HILLTOPS

SURFACE AREA : 3.30 HECTARES.

PLANTING DENSITY : 8 000 VINE / HECTARE.

YIELD : 50 HECTOLITERS / HECTARE.

GRAPES VARIETIES : MERLOT, CABERNET SAUVIGNON

AVERAGE AGE OF THE VINE : 28 YEARS.

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 2022-2024.

Tasting

Beautiful colour with shades of ruby. Dominated by scents of stewed fruit, the intense nose leads on to a perfectly structured, full-bodied palate. The Cabernet's tannins are powerful and will reveal a very attractive, deep, distinguished wine after ageing for a few months.

Food pairing

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

