

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 2026-2028.

Tasting

This wine has a deep colour and a bouquet with notes of liquorice and ripe red fruit. The palate is seductive, revealing tannins with black fruit flavours from grapes grown on the great terroirs of Saint Estèphe. The finish is long and lingering. An excellent representative of the appellation.

Food pairing

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

AWARDS

Gold, Gilbert & Gaillard International challenge, 2021

Gold, 70 millions de dégustateurs, 2022

