



# COS D'ESTOURNEL

## 2025

**Bordeaux Appellation**

Sauvignon Blanc 56%, Sémillon 44%

North of the Medoc, on the hill of Saint-Estèphe. At the bend of the road are the majestic pagodas of Cos d'Estournel. After the sheer delight, it seeks to penetrate the mystery carefully hidden behind the imposing Zanzibar Gate. The residence of the **Maharajah of Saint-Estèphe** does not fail to surprise. Here is a real palace, entirely dedicated to wine. This had been desired by Louis-Gaspard d'Estournel. Therefore when he inherited a few hectares of vineyards in 1791, he had never ceased to enlarge the estate and to provide it with the best techniques.

Convinced of having in his hands an exceptional terroir, this man of taste, adventurer, praised around the world, in India, in particular, from where he brought this penchant for the Orient and exoticism. In the image of his wine, bewitching and elegant, as well as spicy and powerful, he took the chance to be himself in a world so conventional, cultivating his differences and taking up his choices.

**Property since 2000 of Michel Reybier**, Cos d'Estournel pursues its destiny, **between audacity and humility**. Every decision is a risk-taken, in a visionary philosophy that its founder would not have **disowned**. Culture divided into plots pushed to its peak, demanding **innovation in the winery**, a taste for beauty and excellence in a world imbued with unobtrusive elegance, this is the legacy of Louis- Gaspard which its owner today extends. The unique style of Cos d'Estournel, born of a sublime terroir magnified with respect by the passion of men over the centuries, made from his discovery a true journey.



## The Terroir of Cos d'Estournel Blanc

The Cos d'Estournel Blanc **vineyard in the northern part of the Médoc**, near the mouth of the Gironde Estuary, is in a prime location. **A cool microclimate and natural ventilation** due to the nearby ocean are conducive to making **wines of great aromatic precision**.

As part of an ongoing quest for excellence, a replanting and top grafting program has been undertaken over the past several years. The soil is regularly ploughed and sustainable methods are used to grow top-quality grapes.

## 2025, Distinguished

Harvested earlier than ever before since the creation of Cos d'Estournel Blanc in 2005, the clay-limestone terroirs excelled in the hot, dry weather.

Despite greater sensitivity to high temperatures, the estate's gravel soils held their own thanks to a limited harvest. The Gironde Estuary contributed a certain **equilibrium**, tempering excessively sunny conditions.

The vintage is marked by a **decisive portion of Sémillon** that brings **depth** and **texture** to the blend, and the grapes grown on limestone terroirs deliver **great freshness** and **remarkable tension**, for a **very distinguished**, elegant wine with **radiant balance**.