



CHÂTEAU COS D'ESTOURNEL - BLANC

PRODUIT

Presentation

The Château Cos d'Estournel Blanc 2022 is an exceptional cuvée, produced in very limited quantities—barely 6,000 bottles—by the prestigious Saint-Estèphe estate. Made from a noble blend of 74% Sauvignon Blanc and 26% Sémillon, this wine embodies the elegance and precision of the property.

The gravelly terroir and proximity to the estuary impart a freshness and complexity rare for a Médoc white wine. Vinified and aged in barrels, this 2022 vintage stands out for its perfect balance between aromatic richness and mineral tension, offering a modern and refined expression of the great white wine of Bordeaux.

Tasting

The color is a pale, crystalline yellow with luminous green highlights. The nose, of great purity, reveals aromas of white flowers, candied lemon, fresh pear, and light honey, underlined by a subtle saline touch. On the palate, the texture is ample and silky, marked by the generosity of the Sémillon and the liveliness of the Sauvignon Blanc. The finish, long and vibrant, expresses a refined minerality and rare elegance.

This wine combines power, freshness, and length, and will evolve harmoniously over the next ten to fifteen years.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité

IDENTITÉ

Région viticole / Pays	Bordeaux / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	14,0%
Potentiel de garde	10 ans
Cépages	Sauvignon Blanc, Semillon

NOTATIONS

James Suckling : 96-97/100

