



COS D'ESTOURNEL



MILLÉSIME 2024



2024, Great Challenge and Potential

As every vintage never fails to remind us, crafting exceptional wines requires unfailing commitment, day in and day out.

A balancing act, the 2024 vintage was characterized by relentless efforts in the vineyard and late ripening. The incredible resilience of our terroirs and the advanced age of our vines ultimately allowed us to bring a very promising wine to fruition.

So it is with great pride that I present the 2024 vintage, a wonderfully subtle wine.

A handwritten signature in black ink, reading "Michel Reybier". The signature is written in a cursive style with a long horizontal line extending from the bottom of the name.

A Year of Contrasts

October 2023 - January 2024

During the rainiest winter since 2000, abundant precipitation (660 mm) supplied soils with the water they would subsequently require.

February - March 2024

Mild weather in late March brought on homogenous, early bud break, revealing high fertility levels.

April - mid-July 2024

From mid-April on, cooler than normal temperatures would last until mid-July, helping limit the risk of mildew. But damp, cold conditions also slowed growth, so that development would no longer be ahead of schedule, as it had been for bud break.

A brief period of mild weather brought on flowering on May 27. But the cool temperatures that preceded this period led to coulure, millerandage and ultimately lower yields. These conditions also proved advantageous in that they allowed air to circulate more freely among the clusters, favoring the health of the vine and homogenous ripening of the grapes.

Cover crops were maintained until late in the season, reducing the level of available nitrogen and stimulating the synthesis of the polyphenols responsible for tannin and color in the grapes.

Leaves were thinned earlier than usual, beginning in June, to limit the risk of mildew as the estate's team relentlessly toiled to maintain the vines in perfect health.

Mid-July - August 2024

The vineyard finally saw dry, warmer weather from July 13 through August 29 (11 mm of rainfall over 6 weeks), allowing water stress to set in, something that contributed greatly to bringing the vintage to its fullest potential.

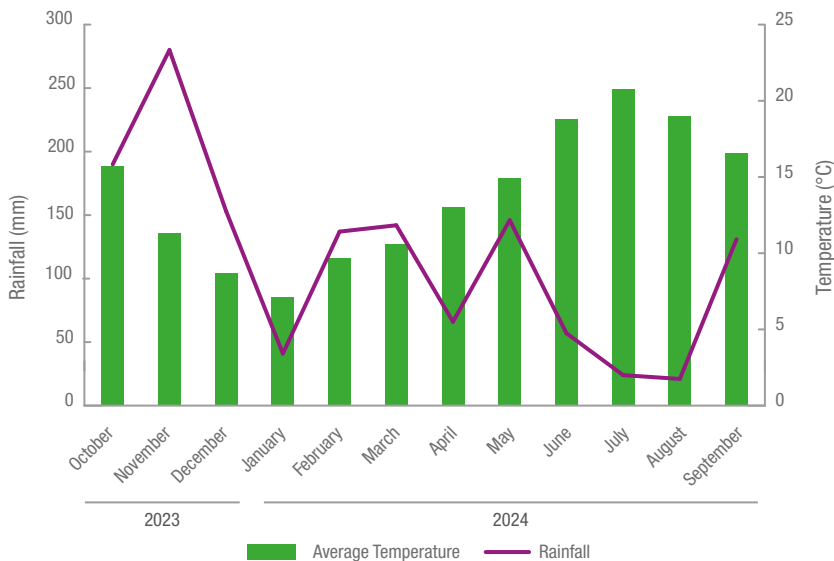
Veraison began relatively late, on August 6.

Major fluctuations between daytime and nighttime temperatures favored the synthesis of anthocyanins while cool temperatures in the morning resulted in a slow rise in sugar and fall in acidity.

September - October 2024

50 mm of rainfall at the start of the month allowed the vines to rehydrate without jeopardizing the health of the grapes, so the estate could wait for optimal ripeness in its Merlot before beginning to harvest on September 23.

Our most precocious terroirs allowed us to reach optimal ripeness. The estate's Merlot planted on gravelly soils had thrived in mild summer weather, to express remarkable freshness and dazzling fruit. And our Cabernet grapes cultivated on gravelly soils remained small in size, expressing great complexity.





ANALYSIS	% Alcohol	Total Acidity	PH	TIP	% New Barrels
Cos d'Estournel	12.76	3.3	3.57	71	50
Pagodes de Cos	12.71	3.5	3.52	65	20
G d'Estournel	12.24	3.4	3.61	69	12
Cos d'Estournel Blanc	12.24	5.4	3.04		8
Pagodes de Cos Blanc	12.01	5.2	3.07		17
Château Cos Labory	12.63	3.4	3.63	73	20

HARVEST	Start	End
Cos d'Estournel	September 23	October 7
Cos d'Estournel Blanc	September 17	September 27
G d'Estournel	September 23	October 8
Château Cos Labory	September 25	October 8

G d'Estournel 2024, Ethereal



Crafted from grapes grown in the northern Médoc, G d'Estournel is balanced and fresh, true to its signature style but also more broadly to the defining characteristics of the 2024 vintage in general. The precocious nature of the gravelly soils made it possible to wait for optimal maturity.

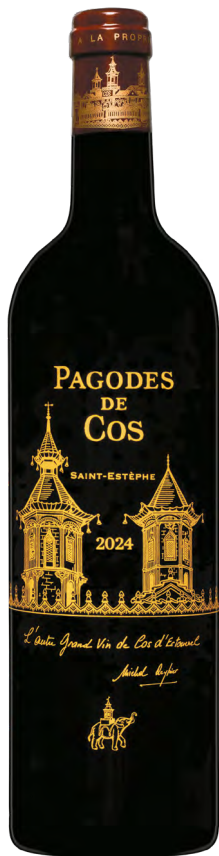
G d'Estournel is alluringly energetic, with aromas of blackcurrant and fresh plum and a sweet, sustained attack underpinned with well-integrated acidity.

BLEND

Merlot 61%, Cabernet Sauvignon 30%,
Cabernet Franc 8%, Petit Verdot 1%



Pagodes de Cos 2024, Distinguished



Pagodes de Cos, Cos d'Estournel's "other grand vin," is celebrating its thirtieth anniversary with an engraved bottle specially designed for the occasion.

Crafted from dedicated plots identified thanks to our team's intimate knowledge of the estate's vineyard, Pagodes de Cos offers another interpretation of the terroir of Cos d'Estournel.

Pagodes de Cos entices with its subtle harmony, aromatic intensity, smoothness and tension. Elegant and delectable, it delivers aromas of raspberry, ripe fruit and eucalyptus.

BLEND

Merlot 50%, Cabernet Sauvignon 43%,
Cabernet Franc 5%, Petit Verdot 2%



Cos d'Estournel 2024, Sophisticated



Cos d'Estournel is crafted from grapes grown on the estate's oldest vines, which are 55 years old on average. The precocious nature of its terroirs, combined with the southern exposure of a portion of the vineyard, were essential to the precision and excellence of the 2024 vintage.

Cos d'Estournel captivates with its aromas of licorice and raspberry, velvety texture and pleasantly heady character.

Powerful in its attack and mid-palate, the vintage is well-structured, resulting in great length and a sophisticated finish.

BLEND

Cabernet Sauvignon 60%, Merlot 38%,
Cabernet Franc 1.5%, Petit Verdot 0.5%



Pagodes de Cos Blanc 2024, Vibrant



Pagodes de Cos Blanc is the fruit of twenty years of experience growing and crafting fine white wines.

The vines whose grapes are used to craft Cos d'Estournel Blanc—the oldest of which are 39 years old—have reached their full potential, resulting in an exquisite white wine that is entirely worthy of bearing the name Pagodes de Cos.

Pagodes de Cos Blanc delivers aromas of grapefruit, orange zest and mint tea, delightful tension and a complex, lingering finish.

BLEND

Sémillon 61%, Sauvignon Blanc 39%



Cos d'Estournel Blanc 2024, Harmonious



Cos d'Estournel Blanc 2024 benefitted from the deep roots of the estate's vines, their proximity to the Gironde Estuary and the meticulous attention of the estate's vineyard team, resulting in a vintage of great refinement and subtle harmony.

Cos d'Estournel Blanc 2024 offers an enticing balance between tension and smoothness, with the estate's generous Sémillon delivering roundness and its Sauvignon Blanc, freshness and elegance. It reveals aromas of quince and mirabelle plum, for a vibrant, refined vintage.

BLEND

Sauvignon Blanc 60%, Sémillon 40%



Château Cos Labory 2024, Delicate



Château Cos Labory offers a singular interpretation of the Saint-Estèphe appellation and another expression of the hill of Cos.

Once an integral part of Louis-Gaspard d'Estournel's original estate in the mid-nineteenth century, the estate grows its vines on slopes whose exposures contrast those of the prestigious vineyard of Cos d'Estournel.

Northern and western exposures, a geological diversity and prevailing winds forge wines suffused with the freshness of the nearby ocean. Each vintage is an expression of the nuances of these slopes. Plot selection and a minimalist approach to winemaking are carried out with a single goal in mind: the precision and balance of the blend. Rather than delivering a formatted style, each vintage is a faithful expression of the grapes and the specificities of the terroir that yield them, with a strength and sincerity that reflect the temperament of the site on which they grow.

Helmed by Michel Reybier and his family, Cos Labory is a testament to an ongoing commitment to bringing the appellation of Saint-Estèphe to its truest forms of expression. The 2024 vintage offers a vibrancy that is both intense and light and begs to be enjoyed from a young age.

Château Cos Labory is delightfully enchanting, with velvety texture, aromas of red berries and peppery notes, offering vivacity, balance and freshness.

BLEND

Cabernet Sauvignon 62%, Merlot 26%
Petit Verdot 10%, Cabernet Franc 2%



Notes

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