



COS D'ESTOURNEL

MILLÉSIME 2021

2021, Humility and Precision

Crafting an exceptional wine requires commitment day in and day out, and every vintage is a reminder of this universal truth.

Unfailing in their choices and meticulous in their approach to the specificities of each plot, our teams met the contrasted weather events of the 2021 vintage with ceaseless vigilance and precision that allowed us to maintain our vineyard in perfect health and bring our precious grapes to ideal levels of maturity.

So it is with joy and gratitude towards these men and women that I invite you to discover the 2021 vintage, a most remarkable expression of the exquisite concentration and balance that are the essence of Cos d'Estournel.

Michel Reybier

Journal of a Challenging Vintage

October 2020 – February 2021: Abundant Precipitation

The vineyard saw abundant rainfall through the winter season. At six hundred millimeters, precipitation levels were lower than the previous year's seven hundred millimeters, but more than sufficient to replenish our soils with water and prepare for a new growing cycle.

February – April 2021: Rapid, Homogenous Bud Break

Consistently dry weather from mid-February made it possible for the estate's teams to work the soils ahead of schedule, which led to early, homogenous bud break starting on March 22. Temperatures remained cool, however, slowing growth, but our proximity to the Gironde Estuary fortunately spared our vines from frost.

May – June 2021: Vigilance for Flowering and Fruit Set

The weather remained cool for the onset of flowering on May 25 but hot, dry weather shortly thereafter led to qualitative, rapid flowering within a period of only ten days. Despite an elevated risk of wet weather, mild temperatures provided propitious conditions for fruit set.

Warm, damp weather set the stage for very swift growth, and our teams remained particularly vigilant about the health of the vineyard. Extraordinarily reactive, they lifted one hundred hectares of vines—the totality of our production—within less than a week during the second half of June. This was vital to undertaking leaf thinning as early as possible to protect the vineyard from an unusually elevated risk of disease.

July – August 2021: Summer in the Vineyard

Essential to allowing air to circulate among grapes, leaf thinning was pursued throughout the summer, but only on the vineyard's eastern slopes to keep the vineyard healthy while protecting its fruit from the sun's more intense afternoon rays.

Fluctuating weather conditions required rigor and constant attention from our teams as they adapted their methods to the specific needs of each individual plot.

Rainfall through August 10 was on par with average precipitation over the last two decades and was followed by temperatures that rose above 30°C, leading to onset of veraison on July 20.

From August 10 to September 8, the vineyard finally experienced hot, dry weather that offered favorable conditions for tannins and aromas to ripen, and the first signs of water stress during the last weeks of August were more than welcome.

September – October 2021: Harvesting at Optimal Maturity

A final bout of hot weather on September 5-7 brought the estate's grapes to perfect ripeness. Harvest began with the vineyard of Cos d'Estournel Blanc from September 17 to October 9, followed by that of Cos d'Estournel, from September 23 to October 7, and the plots dedicated to G d'Estournel on the Goulée vineyard, from September 28 to October 7. Relatively dry weather allowed us to harvest each plot at optimal maturity. Thanks to precise leaf thinning efforts on specific plots through late into the season, the vineyard remained in perfect health.

Exceptionally noble, this year's Merlot offers a luscious character and remarkably concentrated aromas of fruit, while the Cabernet Sauvignon is incredibly intense and fresh, bringing great elegance to the vintage.



The 2021 Vintage at Cos d'Estournel

Like the 2020 vintage, the 2021 vintage began with a rainy winter, but that is where similarities between the two end. 2020 was characterized by a precocious growth cycle overall, whereas 2021 followed a much more traditional timetable despite an early start to development.

Atypical, unpredictable, and fluctuating weather conditions throughout the season set the tone for the vintage, and our teams met these challenges with constant vigilance and exacting methods in the vineyard.

The growing cycle was characterized by rapid bursts of growth that alternated with a more leisurely pace: early bud break was followed by cool weather that slowed development, and a sudden rise in temperatures in June led to a flurry of growth. In the latter case, our teams demonstrated their inimitable adaptability by lifting the entirety of the estate's one hundred hectares of vines in under a week to proceed with leaf thinning as quickly as possible.

Undertaken very early on, leaf thinning allowed us to ward off any risk of disease throughout the summer while providing ideal conditions for ripening. Particularly crucial for the 2021 vintage, it was pursued late into the season—in a very targeted fashion on certain plots—until warmer temperatures allowed the estate's grapes to reach perfect maturity in September.

And as the estate's grapes were harvested, our gravity-flow cellars once again demonstrated their outstanding capacity for preserving their full potential by facilitating gentle manipulation.



ANALYSIS	% Alcohol	Total Acidity	PH	TIP	% New Barrels
Cos d'Estournel	12.74	3.0	3.79	77	55
Pagodes de Cos	12.49	3.1	3.71	73	25
Cos d'Estournel Blanc	12.30	4.5	3.13		8
Pagodes de Cos Blanc	12.00	4.9	3.09		8
G d'Estournel	12.18	3.0	3.78	70	25

HARVEST	Start	End	Yield
Cos d'Estournel	September 23	October 7	35
Cos d'Estournel Blanc	September 17	October 9	42
G d'Estournel	September 28	October 7	37

G d'Estournal 2021, Velvety



As always, our vineyard in the northernmost reaches of the Médoc experienced more extreme weather—especially greater variations in temperature—than that of Cos d'Estournal. But the ages of the vines that grow there, their deep root systems, meticulous leaf thinning, and the freshness generated by the nearby Gironde Estuary allowed the vines to adapt.

Delicate and pure, G d'Estournal 2021 reveals a touch of salinity occasioned by the Gironde's briny breezes and refined notes of rosemary, licorice, and sour cherry, resulting in a wine so nuanced and subtle that it is not without recalling an infusion.

A lively, velvety texture accompanies the wine's characteristic roundness, which is enhanced in the 2021 vintage by aromas of hazelnut, making for a truly delectable wine.

ASSEMBLAGE

Merlot 80%, Cabernet Sauvignon 19%, Cabernet Franc 1%



Pagodes de Cos 2021, Graceful



From its creation in 1994, Pagodes de Cos has been produced from grapes grown on a clearly identified terroir whose vines are forty years old on average. Each vintage is an excellent introduction to the style of Cos d'Estournel.

True to the spirit of Pagodes de Cos, the 2021 vintage is succulent, serious, and sophisticated, a wine that is delightful from a young age.

Pronounced notes of blueberry, redcurrant, and strawberry are complemented by smoky, chocolate aromas and a touch of cinnamon that lend a certain complexity, making for a round, elegant, immensely enjoyable wine.

BLEND

Merlot 60%, Cabernet Sauvignon 36%,
Cabernet Franc 3%, Petit Verdot 1%



Cos d'Estournel 2021, Finely Honed



Crafted from grapes grown on the estate's oldest vines—fifty-five years old on average—Cos d'Estournel 2021 is a finely honed, precise wine that is both silky and full of verve.

It opens with notes of black tea and black pepper before liberating intense aromas of red berries, blackberry, and black fig. Subtle mineral notes balance an incredible concentration, resulting in an exceptionally harmonious wine.

Noble and remarkably long, Cos d'Estournel 2021 is a classic, particularly refined expression of our singular terroir that is certain to age very well.

BLEND

Cabernet Sauvignon 64%, Merlot 30%,
Cabernet Franc 4%, Petit Verdot 2%



Pagodes de Cos Blanc 2021, Charming



Pagodes de Cos Blanc 2021 benefits from seventeen years' experience in cultivating and crafting white wines as well as the incredible characteristics of the vines from which it is produced, the oldest of which are thirty-seven years old and have fully attained their potential for yielding outstanding white wines.

Indeed, Pagodes de Cos Blanc is a wine that merits being associated with the estate's iconic pagodas.

The 2021 vintage is truly enticing, with the roundness of fresh almond and lively, sweet aromas of citrus fruit including kumquat that are accentuated by a touch of jasmine, a wonderfully accessible wine that is only the more delightful when enjoyed with friends or loved ones.

BLEND

Sauvignon Blanc 85%, Sémillon 15%



Cos d'Estournel Blanc 2021, Sophisticated



In 2021, the vines of Cos d'Estournel Blanc yielded a graceful wine that is rich and finely structured, thanks in part to their ongoing ability to delve deeper in the estate's soils but also thanks to the breezes of the nearby Gironde Estuary and the ongoing efforts of the estate's teams.

Our Sauvignon Blanc grapes are concentrated but balanced by the natural vivacity of their *terroir*, while the Sémillon—whose distinct mineral character derives from the limestone in the vineyard's soils—are once again used in a larger proportion in the final blend.

Extremely complex, Cos d'Estournel Blanc 2021 is a magnificent, harmonious expression of white peach, rose, bergamot, lemon, and flint. Remarkable energy accompanies a rich, precise palette of aromas, resulting in an accomplished, fascinating wine with great cellaring potential.

BLEND

Sauvignon Blanc 71%, Sémillon 29%


