



COS D'ESTOURNEL

MILLÉSIME 2020

2020,  
Transcendental Harmony

2020 required constant vigilance on our part and a readiness to adapt to changing conditions at every moment, while our vines once again demonstrated an uncommon ability to transcend unusual conditions.

Our audacity and our confidence in the experience and intimate knowledge of our vineyard that we have so carefully honed over the years allowed us to accompany our *terroir* through the growing season and bring it to its purest form of expression, before sublimating its grapes in our gravitational cellars using the most precise, exacting techniques.

It has been twenty years now since I acquired Cos d'Estournel, and I feel honored to present the 2020 vintage. It is a marvelous wine, both rich and fresh, a magnificent incarnation of our extraordinary *terroir*.

A handwritten signature in black ink that reads "Michel Reybier". The signature is written in a cursive style with a horizontal line underneath the name.

# Journal of a Precocious Vintage

## ***October 2019 - February 2020: Abundant Rainfall***

High levels of precipitation (700 mm of cumulated rainfall) during this period allowed our soils to replenish themselves.

## ***December 2019 - March 2020: Early Bud Break***

This abundant rainfall was accompanied by relatively warm temperatures that spurred early development in the vineyard. The first buds appeared around March 17, ten days ahead of schedule. Warm weather was followed by cooler temperatures that slowed the development of the vine, resulting in heterogenous bud break overall.

Our vineyard teams worked the soils with great care in late February, rather than in mid-March, as is more usual, to help them to warm up and limit the heterogenous nature of bud break.

## ***April - May 2020: Exceptional Conditions for Flowering***

Rains returned to Cos d'Estournel in April, but temperatures remained warm, and the vintage continued to develop in a precocious fashion, generating mild concern about the health of the vines and the quality of flowering.

In mid-May, beautifully dry, hot weather resulted in extremely rapid, homogenous flowering throughout, especially on the estate's oldest plots of Merlot, where the first blossoms appeared as early as May 21. This precocious flowering would lead to a particularly high number of seeds per grape berry reminiscent of the 2005 vintage.

## ***June - July 2020: A Cool, Dry Summer***

After some rainfall, the vineyard experienced dry weather starting mid-June, with only 5 mm of rainfall in over 55 days. These arid conditions limited the amount of water available to the vine, a crucial step in the ripening process, and was accompanied by relatively cool temperatures through mid-July.

Given these conditions and the vine's precocious development, we decided to proceed with meticulous leaf thinning on the vineyard's eastern-facing plots earlier than usual, on June 15, to foster phenolic maturity in our grapes. Warm temperatures triggered veraison ahead of schedule, as grapes began taking on warmer hues starting July 15.

## ***August 2020: Vigilance during the Ripening Process***

Rain began falling on August 12 in a timely fashion and in sufficient quantity (60 mm) to boost the ripening process on the estate's gravelly soils but not excessively enough to negatively impact our clay soils. As rainfall increased and temperatures remained warm, there were some concerns over the following ten days about the health of the vine.

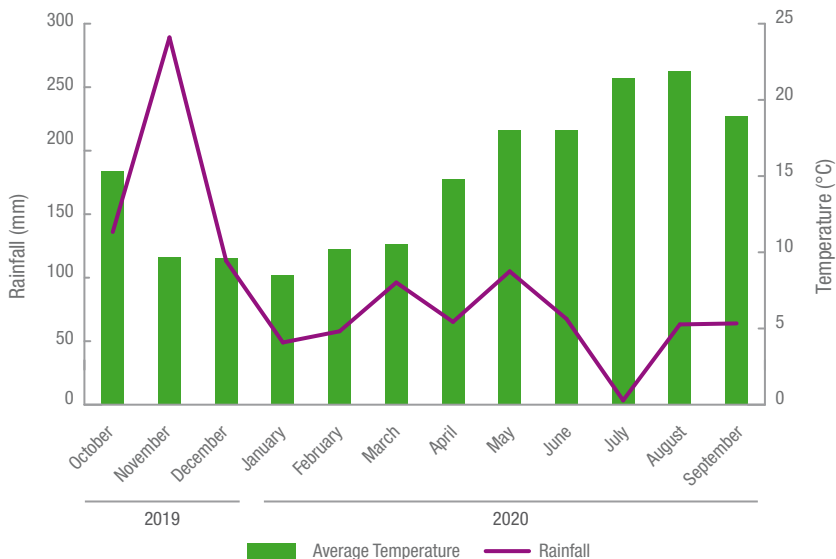
But the propitious location of Cos d'Estournel blessed us with constant ventilation, and our leaf thinning efforts, the

ongoing attention of our teams, and the Indian summer that would last from August 29 through harvest, ultimately created optimal conditions for ripening.

### **August 31 - September 24, 2020: Indian Summer and Early Harvest**

We chose to begin harvesting early, given the precocious development of the vintage and very warm temperatures in September. We began picking the grapes for our white wines on August 31 and the grapes for our red wines on September 10. This decision, which capitalized on our understanding of our *terroirs* and the early development of the vintage, proved valuable, for early harvest allowed us to maintain an energy, tension and exceptional level of concentration in our grapes, with the harvest coming to a close before rains returned on September 24.

The 2020 Merlot offer extraordinary sweetness, freshness and vibrant energy generated by tannins in the seeds that strike a wonderful balance against a low alcohol content. It is quite rare that we are able to preserve balanced, fresh aromas and tannins of this kind alongside the gentle acidity that is typical of warm-weather vintages. The 2020 Cabernet Sauvignon grapes were very small in size thanks to optimal levels of water stress throughout the ripening process, and they are incredibly powerful and full-bodied, with a great deal of character, resulting in wines full of great promise.



# The 2020 Vintage at Cos d'Estournel

Each vintage begins to express its unique character earlier than one might think, even as early as the pruning stage. This was especially the case for the 2020 vintage, which we expected to yield a lower number of bunches, so great precision was required during this phase to foster bud development.

Weather conditions played a central role in 2020, but the magnificent expression of both our clay and gravel soils was also made possible by the ceaseless care and attention of the men and women of our vineyard team, whose meticulous efforts and timing in working the soils and thinning the leaves on our grapevines proved invaluable.

They intervened in the vineyard earlier than usual and continued their efforts throughout the season, adjusting their tactics according to the development of the vine. The decision to begin harvesting on September 10, despite a particularly optimistic weather forecast, also proved primordial in preserving balance in the 2020 vintage.

Given this especially promising harvest and the hot weather we experienced, with temperatures over 34°C, the precision made possible by the estate's state-of-the-art cellars proved crucial in cooling the harvest to preserve its full aromatic potential and manipulating our precious grapes with utmost care.



ANALYSIS	% Alcohol	Total Acidity	PH	TIP	% New Barrels
Cos d'Estournel	13.46	3.0	3.90	80	55
Pagodes de Cos	13.28	3.0	3.85	68	30
Cos d'Estournel Blanc	14.00	4.3	3.15		8
Pagodes de Cos Blanc	14.20	4.4	3.11		8
Goulée by Cos d'Estournel	13.17	2.9	3.94	65	20

HARVEST	Start of harvest	End of harvest	Yield
Cos d'Estournel	September 10	September 24	39
Cos d'Estournel Blanc	August 31	September 10	24
Goulée by Cos d'Estournel	September 11	September 24	46

# Goulée by Cos d'Estournel 2020, Delectable



In the 2020 vintage, Merlot from the Goulée vineyard, in the northern part of Médoc, are just as exceptional as they are at Cos d'Estournel. Goulée saw more extreme weather conditions and less rain than Saint-Estèphe, but the vines being aged 35 years old on average, they were able to compensate thanks to their roots, which forever dig deeper from one year to the next, and the fresh air and minerality brought by the nearby Gironde Estuary and ocean.

The resulting wine displays a unique profile: the balance and aromatics of a fresh vintage are accompanied by an acidity and a quality of tannins usually observed in warmer vintages.

Goulée by Cos d'Estournel 2020, carried by the richness of the Merlot, is essentially delectable, and marked by notes reminiscent of salty sea breezes and a black pepper touch that lend it a great energy.

## BLEND

Merlot 90%, Cabernet Sauvignon 10%



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# Pagodes de Cos 2020, Velvety



Since its creation in 1994, Pagodes de Cos has always been crafted from the grapes of vines that grow on the same clearly defined *terroir*; they are 40 years old on average.

A seductive, balanced, voluptuous wine, the 2020 vintage continues to embody the personality of Pagodes de Cos and is an excellent introduction to the singular style of Cos d'Estournel.

Particularly smooth, Pagodes de Cos 2020 is both delicate and fresh, an elegant, highly delectable wine with seductive notes of blackcurrant, blackberry, blueberry, violet, blackcurrant liqueur and tea.

## BLEND

Cabernet Sauvignon 58%, Merlot 34%,  
Cabernet Franc 4%, Petit Verdot 4%



# Cos d'Estournel 2020, Transcendent



The 2020 vintage of Cos d'Estournel offers a stunning balance between extraordinary richness and surprising freshness.

Its nose offers powerful aromas of blackcurrant, blackberry, nutmeg, black tea and spices alongside vivacious mineral notes.

The vintage's opulence finds excellent balance against an uncommon verve, making Cos d'Estournel 2020 a quintessential expression of our *terroir*.

## BLEND

Cabernet Sauvignon 62%, Merlot 38%



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# Pagodes de Cos Blanc 2020, Delicate



Pagodes de Cos Blanc 2020 is the manifestation of 16 years of experience growing and crafting white wine, coupled with the outstanding quality of our vineyard.

The oldest vines used to grow grapes used in Pagodes de Cos Blanc are 36 years old, and they have reached their full potential for producing an exceptional white wine, one that is more than worthy of bearing the name Pagodes de Cos.

With distinctive floral notes and delectable aromas of citrus fruit, Pagodes de Cos Blanc 2020 is a delicate wine whose luscious, flavorful style makes it all the more accessible.

## BLEND

Sauvignon Blanc 90%, Sémillon 10%



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# Cos d'Estournel Blanc 2020, Harmonious



The vines of Cos d'Estournel Blanc proved especially resilient this year. Thanks to their deep roots and ability to adapt, they did not suffer from excessive levels of water stress.

Concentrated and rich, its Sauvignon Blanc grapes were exceptional and its Sémillon highly expressive, which led our teams to include a higher percentage of the latter in the final blend.

Sophisticated and rich, Cos d'Estournel Blanc 2020 offers a wonderful balance of the wine's characteristic freshness, mineral notes and aromas of ripe fruit. It is a wine with superb structure and great potential for aging.

## BLEND

Sauvignon Blanc 66%, Sémillon 34%



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