

CH COS D'ESTOURNEL 2022

2e Grand Cru Classé

SAINT ESTÈPHE

/ Per fles min. 12 flessen

Biowijn Nee

Draaistop Nee

Vinous – Neil Martin – 95-97/100

The 2022 Cos d'Estournel was picked from 7 to 23 September at 33hL/ha

and is aged in 50% new oak (one cannot imagine that being countenanced

15-20 years ago). It has an overtly floral nose with wilted violets infusing the precocious yet controlled black fruit. There's fine delineation, impressive focus and energy. The palate is smooth and silky on the entry

with pliant, sculpted tannins. The acidity is well judged (3.79pH) with white

pepper and a graphite element toward the persistent finish.

Quintessential

Cos d'Estournel, this wine will mature for many years, although the jury's out on whether it will surpass triumphs like the 2016 or 2019/20.

Robert Parker's Wine Advocate – 93-95/100

The 2022 Cos d'Estournel unwinds in the glass with aromas of sweet berries, plum liqueur and rich spices, followed by a full-bodied, broad-shouldered and muscular palate that's rich and structured, with a ripe core of fruit and chewy tannins. Harvest dates were relatively early this year, and maturation is occurring in only 50% new oak; yet the 2022's chunky, glass-staining style makes it Ducru Beaucaillou's only rival for the title of most extracted second growth of the Médoc.

WIL JE GRAAG MEER WETEN?

Schrijf je nu in op onze nieuwsbrief om op de hoogte gehouden te worden van de laatste nieuwtjes.

E-mailadres*

Inschrijven

