

# CH. COS D'ESTOURNEL BLANC 2020

## BORDEAUX BLANC

/ Per fles min. 12 flessen

### **Vinous – Antonio Galloni – 91-93/100**

The 2020 Cos d'Estournel Blanc balances the radiance of a warm growing season with the energy of a cooler year so gracefully. Sémillon plays a greater role in the blend and that brings out a good deal of depth in the peach and orchard fruit flavors.

### **The Wine Advocate – 93-95+/100**

The 2020 Cos d'Estournel Blanc is composed of 66% Sauvignon Blanc and 34% Semillon, with an alcohol of 14% and a pH of 3.15. The harvest took place August 31–September 10 with a yield of 24 hectoliters per hectare. It is aging in French oak barrels, 8% new. It bursts from the glass with vibrant notes of lime blossoms, fresh grapefruit and white peaches, plus hints of ripe pears and lemongrass with wafts of chalk dust and wet pebbles. The medium-bodied palate is charged with intense citrus and stony flavors, supported by a seriously racy line of acidity, finishing long and minerally.

### **J.M Quarin – 92/100**

Couleur jaune vert. Nez très aromatique, fruité, subtil et légèrement truffé. Moelleux en entrée de bouche, puissant au milieu, riche, fondant, le vin avance juteux, avant de s'achever complexe sur une grande finale sèveuse et longue. C'est très bon. Assemblage : 66% sauvignon, 34 % sémillon.

### **J. Suckling – 98-99/100**

## **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**

