



COS D'ESTOURNEL

MILLÉSIME 2022

2022,
An Emotional Vintage

Throughout a year characterized by highly unusual weather, the exceptional resilience of our terroir and the incredible capacity of our ancient vines to adapt to difficult conditions proved great blessings.

Our exceptional teams whose dedication, experience, and intimate knowledge of our terroir were essential to making the sound, daring choices required to accompany and anticipate the needs of our vineyard.

And so I am tremendously proud to present the 2022 vintage: intense and delicate, full-bodied and elegant, they are wines of inimitable eloquence indeed.

Michel Reysser

Journal of an Extreme Vintage

November – December 2022: Replenished soils

Abundant precipitation allowed the vineyard's clay soils to replenish their water supplies, something that would prove crucial given the lack of rain from January on.

February – April 2022: Early bud break and cold, wintry weather

Bud break began in a precocious, homogenous fashion on March 24 and was followed by frost on the night of April 3. Late pruning on numerous plots allowed us to limit damage to the vines, which were better prepared for frost after the coldest winter in ten years.

May – June 2022: Consistently hot, dry weather

After a cool start to spring, warm weather set the trend from early May on: high temperatures would become a defining characteristic of the 2022 vintage. This led to very qualitative, homogenous flowering—particularly for the estate's old Merlot vines, which produced a large quantity of the seeds that bring structure and energy to our wines—beginning on May 16, nine days earlier than in 2021.

The estate's vines continued to develop in a precocious fashion, given the persistently hot, dry weather. As summer approached, the first of three heatwaves, from June 14 to 18, led to early water stress, which explains the size of the estate's Merlot grapes, the smallest since 2010, promising excellent concentration. Between June 20 and 30, 90 mm of rainfall finally fell on the vineyard, bringing an end to water stress, new impetus to the vine, and balance to the grape berries.

July – August 2022: Heatwaves

Hot, dry weather continued, culminating in two heatwaves: the first lasted ten days, from July 9 to 18, with temperatures the highest seen in July in twenty-two years, and the second lasted twelve days, from August 2 to 13. Given these conditions, veraison occurred twelve days earlier than in 2021. After a very warm spring, the vines had adapted to the hot weather: less sensitive to heat, the grape berries would not be affected by temperatures nearing 40 °C (104 °F) on some days.

Our teams continued to work the soils to preserve a maximum of moisture and pursued precisely targeted leaf thinning according to the specific needs of each plot and grape variety.

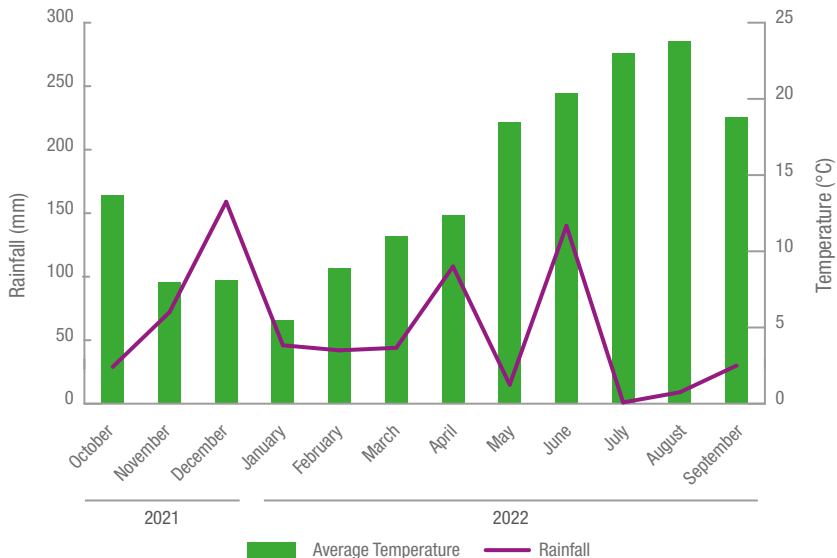
During the sultry summer months, our deeply rooted vines were another decisive advantage. Forty-five years old on average, they were able to seek out the water they needed in the clay bed beneath the terroir of Cos.

September 2022: Earliest harvest since 1989

It was only natural that harvest began early and with high hopes. On the vineyard of Cos d'Estournel, the first grape berries were cut from the vine on September 7, ten days earlier than in 2021, with the harvest coming to a close on September 23.

Informed by various technical parameters including the maturity of skins, seeds, acidity, and potential alcohol levels, the date of harvest was ultimately determined upon tasting the grapes and drawing deeply on our knowledge of our terroirs. The vineyard of Cos d'Estournel Blanc in the northern Médoc, where harvest began on August 29 and ended on September 13, helped guide this decision.

Very concentrated Merlot grapes deliver intensity, a velvety texture, and elegance, while supremely refined Cabernet Sauvignon bring energy and freshness despite somewhat severe weather conditions.



The 2022 Vintage at Cos d'Estournel

Our terroir, situated on a bed of clay, and our deeply rooted ancient vines were naturally endowed with the resources they needed to face early drought and elevated temperatures. But these conditions nonetheless required ceaseless vigilance to anticipate the needs of our vines.

The soils were constantly worked to maintain a maximum of moisture. Leaf thinning, rarely as precise as it was for this vintage, was carried out only on the eastern and northern slopes to allow the vines to benefit from the gentler morning light. The process was also adapted to the specific needs of each grape variety: more sensitive to heat, the Cabernet Sauvignon vines underwent lighter leaf thinning than the Merlot.

Finally, the start of the harvest on September 7 was as early as it was audacious. But it was a choice that proved critical. By September 10-11, we had already harvested the twenty-eight hectares of our most fragile Merlot vines—those planted on gravel soils—thanks to the efficiency of our Spanish harvesters, when we observed an increase in potential alcohol levels of 1° in our Merlot planted on clay soils. A later start to harvest would most likely have jeopardized the balance of our Merlot planted on gravel and the maturity levels of those planted on clay.

Ultimately, experience and sensitivity remained the guiding principles of this very intense vintage.



ANALYSIS	% Alcohol	Total Acidity	PH	TIP	% New Barrels
Cos d'Estournel	14.04	2.94	3.79	90	50
Pagodes de Cos	13.98	3.05	3.72	83	20
Cos d'Estournel Blanc	13.14	4.21	3.21		0
Pagodes de Cos Blanc	13.00	4.02	3.25		0
G d'Estournel	13.67	3.06	3.90	77	20

HARVEST	Start	End	Yield
Cos d'Estournel	September 7	September 23	33
Cos d'Estournel Blanc	August 29	September 13	26
G d'Estournel	September 16	September 27	26

G d'Estournel 2022, Velvety



Our vines planted in the northern Médoc near the Gironde Estuary have given rise to a G d'Estournel that strikes an exceptional balance between its characteristic vivacity and the vintage's generosity.

It is very expressive, with intense fruity notes of blackcurrant and blueberry, the freshness of peppermint, and round aromas of gingerbread.

Rich and energetic, G d'Estournel 2022 is a veritable treat that begs to be shared.

BLEND

Merlot 67%, Cabernet Sauvignon 29%,
Cabernet Franc 3,6%, Petit Verdot 0,4%



Pagodes de Cos 2022, Delicate



Crafted from the fruit of dedicated grapevines that are forty years old on average and grow on a clearly identified terroir, Pagodes de Cos is a wonderful introduction to the style of Cos d'Estournel. The 2022 vintage offers an ethereal character, with a fine balance between breadth and freshness.

Its texture envelops the palate, and its sophisticated nose delivers vibrant notes of strawberry and raspberry, sweet spices like cinnamon, and notes of coffee that contribute to its decisive personality.

Pagodes de Cos 2022 is elegant, silky, and accessible, an immensely pleasurable wine.

BLEND

Cabernet Sauvignon 50%, Merlot 49%, Cabernet Franc 1%



Cos d'Estournel 2022, Eloquent



2022 is a vintage of myriad emotions: the hallmark opulence of Cos d'Estournel is a magnificent counterpoint to the vintage's diaphanous quality and a freshness that is somewhat unexpected in light of the year's unusual weather.

The wine's characteristic intensity complements a voluptuous aromatic palette that includes the freshness of graphite and white pepper, the elegance of tea, and sweet notes of licorice, cherry, and blackberry.

With an incredibly refined texture that is not without evoking the feel of cashmere, Cos d'Estournel 2022 is an utterly captivating wine with a seemingly endless finish and exceptional aging potential.

BLEND

Cabernet Sauvignon 61%, Merlot 37%,
Cabernet Franc 1%, Petit Verdot 1%



Pagodes de Cos Blanc 2022, Finely Honed



Pagodes de Cos Blanc 2022 is the result of eighteen years' experience growing and crafting white wine, coupled with the outstanding quality of vines of Cos d'Estournel Blanc.

These vines, the oldest of which are thirty-seven years old, have reached their full potential and deliver an exceptional white wine more than worthy of the name Pagodes de Cos.

The 2022 vintage is delectable and delicate, offering aromas of orange blossoms, the tart sweetness of mandarin notes, and a keen mineral freshness. It is a most satisfying wine, one that begs to be shared...

BLEND

Sauvignon Blanc 57%, Sémillon 43%



Cos d'Estournel Blanc 2022, Intense



Thanks to their ever deeper root systems, their proximity to the Gironde Estuary and its breezes, and the ongoing dedication of our teams in the vineyard, the vines of Cos d'Estournel Blanc have produced a 2022 vintage with astonishing balance, remarkable density, and an ethereal character.

The 2022 vintage delivers a harmonious balance between the generosity of the estate's Sémillon, which lend an enveloping yet weightless quality to the wine, and the fresh, elegant minerality of its Sauvignon Blanc.

Notes of pear, lemon, beeswax, and lily of the valley offer wonderful complexity with a long finish that leaves no doubt as to the vintage's great aging potential.

BLEND

Sauvignon Blanc 74%, Sémillon 26%