



Goulée by Cos d' Estournel, Medoc, magnum 2016

Producent: Château Cos d'Estournel
Område: Bordeaux
Land: Frankrig
Alkohol: 13,5
Drue: Cabernet Sauvignon, Merlot

Goulée er frembragt af det ikoniske 2. Cru-slot Cos d' Estournel fra den nordlige og mere vindudsatte del af Medoc-halvøen.

Ikke alene er Cos d' Estournel i sig selv et bemærkelsesværdigt bygningsværk, men "Cos" (som slottet også kaldes) laver i høj grad også bemærkelsesværdige vine, som år efter år topanmeldes af de internationale vinanmeldere. Siden Michel Reybier købte slottet i år 2000 er Cos d'Estournel år efter år faktisk blevet anmeldt på samme niveau som 1. Cru-vinene. Et kvalitetsløft, som selvfølgelig smitter af på slottets lavere rangerede vine.

Vinbeskrivelse:

93 point | James Suckling:

Deep, dark and rich fruit, from plums to berries. Full bodied, layered, dense and very rich. Best after 2022.

90 point | Decanter:

This is an excellent Goulée with the cooling edge of a beautiful fresh Médoc coupled with generosity. Easily one of the best Goulées that I have tasted. Flint and smoke aromatics on the nose are followed by welcoming red fruits through the body of the wine. 77% Merlot, 18% Cabernet Sauvignon and 5% Cabernet Franc, picked over a long harvest period from 28th September to 15th October. This is the first year the new plantings of Cabernet Sauvignon have been included in the blend. 3.65pH.

Drinking Window 2023 - 2035

90 point | Vinous:



Bottled in April 2016, the 2016 Goulée by Cos d'Estournel has a vivid, fresh, lively bouquet of black fruit infused with bell pepper. The palate is medium-bodied with grainy tannin and plenty of tarry black fruit laced with tobacco. I appreciate the freshness and classicism of this Goulée, which is more cohesive and shows a little more substance than previous vintages. Very fine.

Druesammensætning:

77% Merlot

18% Cabernet Sauvignon

5% Cabernet Franc

James Suckling:

93 point

Vinous / Antonio Galloni:

90 point

Decanter:

90 point