

Cos d'Estournel Saint Estephe 2000 - 2nd Growth Cru Classé

Quick Overview

Absolutely gorgeous on the nose, with currants, blackberries and freshly cut flowers. Full-bodied, with ultrafine tannins and a solid core of fruit. This goes on and on on the palate. The essence of class and refinement. Relatively good value, considering the superb quality



COLLECTIBLE ITEM



The History

Classified as a Second Growth Bordeaux estate, Château Cos d'Estournel is without doubt, one of the top producers in the St. Estèphe appellation, producing complex and intense, full-bodied wines



The Vineyard

The château is often referred to as "super second," meaning that it produces wines at a quality nearing that of the First Growth houses. Cos d'Estournel wines contain a large amount of Merlot (40%), one of the highest percentages in the region, in fact; this gives the wines their wonderful fleshy, chewy texture. The château itself is a very unusual pagoda style building which was built by the 19th century owner Louis-Gaspard d'Estournel. The building is featured on the bottle label, making it easy to spot in the Bordeaux section. The estate also produces a second wine called Les Pagodes de Cos



Tasting Notes

International Wine Cellar

Issue 108

Full ruby-red. Cassis, minerals, cedar and a floral note on the nose, along with an herbal currant leaf component. Juicy and tight; hints at the power of the vintage but misses out on the sweetness and pliancy of the best examples. Offers a reasonably seamless texture but the firmly tannic finish seems a bit herbaceous following the 2001.

Jancis Robinson

Very, very deep crimson. Dramatically smooth, intense, manipulated fruit. Full of alcohol, acidity, and tension. It will probably come right, but it's far from the most natural wine of the vintage. Not especially long either.

Wine Advocate

Issue 146

This wine puts on weight and grows in stature every time I go back to it. In fact, from the bottle it was better than ever. A blend of 60% Cabernet Sauvignon, 38% Merlot, and 2% Cabernet Franc, the 2000 Cos d'Estournel suffers only in comparison with its successor, the 2001. Deep bluish purple in color with a reticent but emerging bouquet of cedar, licorice, blueberry, cassis, vanilla, and lead pencil shavings, this medium-bodied, slightly sinewy Cos d'Estournel has relatively high tannin, an excellent mid-palate, and a persistent finish. Purity and classicism are hallmarks of this top-flight wine.

Wine Spectator

Absolutely gorgeous on the nose, with currants, blackberries and freshly cut flowers. Full-bodied, with ultrafine tannins and a solid core of fruit. This goes on and on on the palate. The essence of class and refinement. Relatively good value, considering the superb quality. No better Cos since 1989. 20,830 cases made.



Awards

International Wine Cellar: 108 Robert Parker 94+

Wine Advocate 146