



COS D'ESTOURNEL

PAGODES DE COS

2025

Top-grafted with Sauvignon Blanc and Sémillon in 2020, the limestone-clay terroirs of the northern Médoc have now reached full yield and count among the core components of the blend, a lovely counterpoint to the original gravel terroirs.

Carefully managed yields bring remarkable density and richness to the vintage. The fruit of more than twenty years' experience crafting white wines, Pagodes de Cos Blanc 2025 is singularly succulent and approachable.

Sémillon brings roundness to the wine, while grapes cultivated on limestone soils deliver freshness and balance.

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VIDEO

JAMES SUCKLING

93-94/100

A layered white with sliced lemons and lemon peel, with some lime as well as honeysuckle. Medium-bodied with plenty of texture and length.

VINUM

(ADRIAN VAN VELSEN)

90-92/100

Creamy, round, seductive, and approachable on the palate, with a sweet fruit core, harmonious acidity, and a fresh finish of lime zest.

VINOUS

(NEAL MARTIN)

90-92/100

I appreciate the acidity here, bright and lively, with a tang of lemongrass complementing the peachy fruit on the finish. Will be difficult to resist once in bottle.



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