



PAGODES DE COS

2023

Bordeaux Appellation

Sauvignon Blanc 80%, Sémillon 20%

North of the Medoc, on the hill of Saint-Estèphe. At the bend of the road are the majestic pagodas of Cos d'Estournel. After the sheer delight, it seeks to penetrate the mystery carefully hidden behind the imposing Zanzibar Gate. The residence of **the Maharajah of Saint-Estèphe** does not fail to surprise. Here is a real palace, entirely dedicated to wine. This had been desired by **Louis-Gaspard d'Estournel**. Therefore when he inherited a few hectares of vineyards in 1791, he had never ceased to enlarge the estate and to provide it with the best techniques.

Convinced of having in his hands **an exceptional terroir**, this man of taste, adventurer, praised around the world, in India, in particular, from where he brought this penchant for the Orient and exoticism. In the image of his wine, bewitching and elegant, as well as spicy and powerful, he took the chance to be himself in a world so conventional, cultivating his differences and taking up his choices.

Property since 2000 of Michel Reybier, Cos d'Estournel pursues its destiny, between **audacity and humility**. Every decision is a risk-taken, in a visionary philosophy that its founder would not have disowned. Culture divided into plots pushed to its peak, demanding **innovation in the winery**, a taste for beauty and excellence in a world imbued with unobtrusive elegance, this is the legacy of Louis-Gaspard which its owner today extends. The unique style of Cos d'Estournel, born of a sublime terroir magnified with respect by the passion of men over the centuries, made from his discovery a true journey.



The Terroir of Cos d'Estournel Blanc

The Cos d'Estournel Blanc vineyard in the northern part of the Médoc, near the mouth of the Gironde Estuary, is in a prime location. A cool microclimate and natural ventilation due to the nearby ocean are conducive to making wines of great aromatic precision.

As part of an ongoing quest for excellence, a replanting and top grafting programme has been undertaken over the past several years. The soil is regularly ploughed and sustainable methods are used to grow top-quality grapes.

2023, Graceful

Pagodes de Cos Blanc 2023 is the result of **19 years of experience** in white wine vineyard management and vinification. The vines dedicated to growing the grapes used to craft Pagodes de Cos Blanc, the oldest of which are 38 years old, have reached their full potential for producing fine white wines that merit being named after the estate's celebrated pagodas.

Limpid and delicate, with floral aromas and a soft texture that envelops the palate, Pagodes de Cos Blanc 2023 evokes a stroll in a garden abloom with flowers. Its subtle notes make it an **immensely enjoyable** treat to savor at every moment, a great pleasure to discover and appreciate for its elegance.