

LE  
SAINT-ESTÈPHE  
*Cos DE Labory*  
Saint-Estèphe  
2019



The estate's name comes from its geographical location on the hill of Cos and the name of François Labory, the first owner until 1845.

In 2023, Michel Reybier & his family opened a new chapter for Château Cos Labory, classified a Fifth Growth in 1855, in Saint-Estèphe. Focused on heritage conservation, this acquisition is a tribute to its founder, Louis Gaspard d'Estournel, who acquired it in 1847.

Michel Reybier will perpetuate the estate's independence while pursuing the level of excellence made possible by this great terroir of Saint-Estèphe.

**Region:** Bordeaux

**Appellation:** Saint-Estèphe

**Vine Age:** 40 year old vines

**Varietals:** Cabernet Sauvignon (60%), Merlot (40%)

**Soil Type:** Gravel, Limestone, Clay

**Alcohol:** 13.5%

**Closure:** Cork

**UPC #**3500610157905

**Size:** 750ml

**Vinification:** Thermoregulated stainless steel vats with amaceration of 20 days for a soft extraction. Ageing in French oak barrels for 24 months.

**Tasting Notes:** Cohesive nose with blackberry, bilberry, cedar and earthy aromas, hints of black olive developing with time. The palate is medium-bodied with grainy tannins, good fruit concentration with well integrated oak.

**Food Pairing:** Delicious with grilled meats like steak, veal and pork. Hard cheese like Roqueford.

*"A juicy, tannic red with blackberry, chocolate, hazelnut and coffee character. It's full-bodied with ripe tannins and a chewy finish" - 92-93 Pts James Suckling*

Selected & Imported by



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