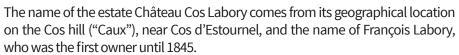
## **CHATEAU COS LABORY**

## SAINT ESTEPHE Charme de Cos Labory



Le Charme de Cos Labory, benefits from all the know-how of the 1st wine, le Château Cos-Labory, 5ème Grand Cru Classé de Saint-Estèphe. Owner: Bernard Audoy



60% Cabernet-Sauvignon 40% Merlot



62.6°F



3-8 years



25 years old



Sustainable



45 hl/ha

**TERROIR** 



VINEYARD: 18 ha

**SOIL**: Deep gravelly earth of the quaternary.

WINEMAKING

**HARVEST:** Hand harvest.

VINIFICATION: Fermentation in thermo regulated tanks. 20 to 25 days vatting time.

**AGEING:** 100% of the blending of the 2nd wine is aged in oak barrels in the château cellar during 15 months.

## TASTING NOTES

## FOOD PAIRING



Garnet-red with purple hints



Slightly woody nose with red fruits and violet aromas



Rich and supple, great maturity

Red meat

Fowl

Cheese



SAINT-ESTEPHE