



The magic of a terroir can inspire the finest chemistry. At Château Cossieu-Coutelin, the wine and the “murrain” oak merge exquisitely, creating perfect harmony. The vines of Château Cossieu-Coutelin, in the prestigious appellation of Saint-Estèphe in the Haut-Médoc, are planted in a clay and limestone soil which contributes to its outstanding quality. The vineyard was bought in 1977 by Marcel and Christian Quancard.



Wine: Château Cossieu-Coutelin

Saint-Estèphe

Domaine Cheval Quancard

Vintage: 2012

Grape: 52% Merlot 48% Cabernet Sauvignon

Alcohol: 13%

Awards

Silver Challenge International du Vin Blaye-Bourg 2015

90 Pts Wine Enthusiast 2015

Vinification

Cold fermentation for 4 days then gentle fermentation at 27°C for 32 days

Ageing

Put into barrels as soon as the fermentation is finished, ageing in French barrels for 12 months, 60% new barrels.

Ageing potential

Ready to drink now, this wine will reach its full potential around 2021-2022

Tasting

This wine has an intense crimson-purple colour and reveals a remarkable nose, with a combination of scents of sandalwood, fruit preserved in brandy and dried flowers. The palate has a powerful, distinguished character with a fine range of woody notes.

Food pairing

Enjoy with red and white meat, poultry and also with soft cheese

Serving temperature

16-18°C

(Indeholder sulfitter)

