



COS D'ESTOURNEL



MILLÉSIME 2025



2025,
Depth and Éclat

During a year characterized by early development of the vine, our clay and gravel terroirs reached a consummate form of expression, a privilege reserved for only the finest vintages.

I am very proud to share these wines with you. A demonstration of perfect maturity, remarkable density and energy, 2025 is an exceptional vintage.

They are wines that stir the soul.

Michel Reybier

Journal of the 2025 Vintage: Ideal Weather Conditions

October 2024 – March 2025: Early Bud Break

At the end of a drier-than-usual winter, the estate's soils were still warm, which led to early bud break. Early development would remain a defining characteristic of the vintage throughout the year.

April 2025: Water Replenishment

Particularly abundant rainfall at Easter—115 mm of precipitation between April 19 and 21—effectively replenished the estate's soils with water, laying the groundwork for what would follow.

May – July 2025: Rapid, Homogenous Flowering

Sunny conditions fostered rapid, uniform flowering, partly compensating for low bud fertility that resulted from the 2024 growing cycle.

Long days in June, combined with high temperatures (including 12 days over 30°C), played a vital role in the vine's biological clock, further heightening its tendency to develop ahead of schedule.

Hot, dry weather remained the trend, with only 100 mm of total precipitation over three months.

25 mm of rainfall on July 20 and 21 came at a crucial moment, just before veraison, precluding any possibility of excessive water stress.

August 2025: Hot and Dry!

The month of August was characterized by hot, dry weather, with low precipitation levels and 15 days above 30°C.

70 mm of rain fell between August 28 and 31 in a timely reprieve, marking a decisive turning point as high temperatures came to an end.

This episode of rainfall prevented grapes from drying out and helped skins thin just days before the harvest, promoting color extraction and ripening of the tannins. The Atlantic Ocean played an essential role in regulating conditions: wide fluctuations in temperature from day to night—with only two nights above 20°C—provided the perfect context for preserving fruity aromas and color.

September 2025: An Exceptionally Early Harvest

Photosynthesis slowed naturally during the final phase of ripening, modulating sugar production and resulting in moderate alcohol content.

Upon tasting, the estate's grapes revealed impressive, intense aromas of fruit. The harvest began early, on September 3, and took place under ideal conditions, without any risk of overripening.





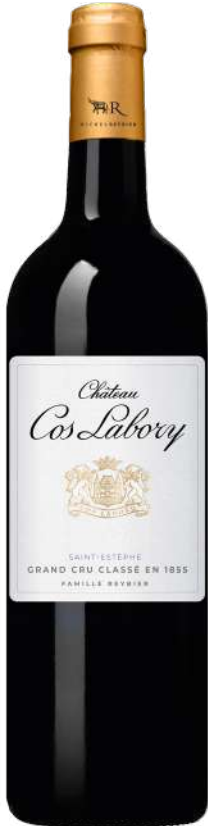
D'ESTOURNEL

COS

ANALYSIS	% Alcohol	Total Acidity	PH	TIP	% New Barrels
Château Cos Labory	13.40	3.3	3.63	76	20
G d'Estournal	12.97	3.4	3.62	70	15
Pagodes de Cos	13.61	3.2	3.62	71	20
Cos d'Estournal	13.25	3.1	3.68	81	50
Pagodes de Cos Blanc	12.87	4.5	3.09		12
Cos d'Estournal Blanc	13.17	4.9	3.00		6

HARVEST	Start	End
Cos d'Estournal Blanc	August 25	September 3
G d'Estournal	September 1	September 19
Cos d'Estournal	September 3	September 19
Château Cos Labory	September 4	September 20

Château Cos Labory 2025, Dazzling



The clay and gravel soils fared particularly well in 2025—an appanage of the most exceptional vintages—setting the scene for Château Cos Labory to begin evolving its style, particularly to include a greater proportion of Cabernet Franc.

Château Cos Labory 2025 is enjoyable without being simplistic, an extremely pure vintage with dazzling fruit, a delight even when young.

BLEND

Cabernet Sauvignon 55%, Merlot 34%
Cabernet Franc 11%



G d'Estournel 2025, Harmonious



Harvest of this extremely responsive vineyard in the northern Médoc, a veritable bellwether, began on September 1, setting the tone for the vintage.

First introduced in 2012, high-density plantings of Cabernet Sauvignon now bring complexity and depth to the wine.

Thanks to perfectly preserved acidity and moderate alcohol content, the vintage is distinctive for its tender, delicately sweet mouthfeel, velvety tannins and remarkable energy.

BLEND

Merlot 59%, Cabernet Sauvignon 37%,
Cabernet Franc 3%, Petit Verdot 1%



Pagodes de Cos 2025, Generous



Cos d'Estournel's "other grand vin," Pagodes de Cos is crafted from vines that are forty years old on average, cultivated on a specific, dedicated terroir.

The soils—some favoring late development—yielded excellent results for this early-developing vintage, as they made it possible to wait for grapes to reach ideal ripeness.

The vintage is captivating for its vibrancy, intensity and remarkable length. Mouth-watering on the palate, it is underpinned by the tension and precision of the estate's Merlot.

BLEND

Merlot 62%, Cabernet Sauvignon 35%,
Petit Verdot 2%, Cabernet Franc 1%



Cos d'Estournel 2025, Iconic



From July onwards, relentless efforts on the estate's gravel soils made it possible to maintain essential water supplies.

It had been decades since harvest had begun so early, and this highly unusual precocity allowed the grapes to reach consummate ripeness.

Cos d'Estournel 2025 is harmonious, dense and full of verve, without any excess.

Truly magnificent, it offers splendid aromas of fruit, creamy texture and velvety tannins.

It is a legendary vintage, one that promises immediate delight early on while also offering great cellaring potential.

BLEND

Cabernet Sauvignon 60%, Merlot 39%,
Petit Verdot 1%



Pagodes de Cos Blanc 2025, Delectable



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.

BLEND

Sémillon 67%, Sauvignon Blanc 33%



Cos d'Estournel Blanc 2025, Distinguished



Harvested earlier than ever before since the creation of Cos d'Estournel Blanc in 2005, the clay-limestone terroirs excelled in the hot, dry weather.

Despite greater sensitivity to high temperatures, the estate's gravel soils held their own thanks to a limited harvest. The Gironde Estuary contributed a certain equilibrium, tempering excessively sunny conditions.

The vintage is marked by a decisive portion of Sémillon that brings depth and texture to the blend, and the grapes grown on limestone terroirs deliver great freshness and remarkable tension, for a very distinguished, elegant wine with radiant balance.

BLEND

Sauvignon Blanc 56%, Sémillon 44%





DESTOURNEL

MDS



www.michelreybier.com



Download our app!

COS D'ESTOURNEL . 33180 Saint-Estèphe . France . www.estournel.com
CHÂTEAU COS LABORY . 33180 Saint-Estèphe . France . www.cos-labory.com
LA MASCARONNE . 83340 Le-Luc . France . www.chateau-lamascaronne.com
TOKAJ HÉTSZŐLŐ . Tokaj Hétszőlő Zrt . 3910 Tokaj . Bajcsy . Zs. ut-19-21 . Hungary . www.tokajhetszolo.com
CHAMPAGNE JEEPER . 3, rue de Savigny . 51170 Faverolles et Coëmy . France . www.champagne-jeeper.com
LA MAISON D'ESTOURNEL - HOTEL . Route de Poumeys «Leyssac» . 33180 Saint-Estèphe . France . www.lamaison-estournel.com
LA RÉSERVE GENÈVE - HOTEL AND SPA . 301, route de Lausanne . 1293 Bellevue . Geneva . Switzerland . www.lareserve.ch
LA RÉSERVE EDEN AU LAC ZÜRICH - HOTEL . Utoquai 45 . 8008 Zürich . Switzerland . www.lareserve-zurich.com
LA RÉSERVE PARIS - HOTEL AND SPA . 42, avenue Gabriel . 75008 Paris . France . www.lareserve-paris.com
LA RÉSERVE PARIS - APARTMENTS . 10, place du Trocadéro . 75116 Paris . France . www.lareserve-paris.com
LA RÉSERVE RAMATUELLE - HOTEL, SPA AND VILLAS . chemin de la Quessine . 83350 Ramatuelle . France . www.lareserve-ramatuelle.com
LA RÉSERVE PRIVATE HOMES . Bordeaux - Genève - Val d'Isère - Ramatuelle - Paris . www.lareserve.com/private-homes