



  
COS D'ESTOURNEL



**THE ESTATE:** The Goulée vineyard is located in the north of the Médoc in Port de Goulée and Jau-Dignac and Loirac. It covers a gravelly hill, facing the Gironde estuary. Goulée, which used to be an island surrounded by the waters of the estuary, has a deep gravel terroir worthy of the best Grands Crus and is treated as such by the team at Cos d'Estournel.

**THE VINES:** The average planting density of 5,700 vines per hectare goes with high canopy management in order to obtain an optimum level of photosynthesis. As with all the great terroirs in the Médoc, the Goulée vines are tended and harvested by hand. The Goulée vineyard enjoys an extraordinarily temperate climate in which our two main grape varieties, 80% and 20% Merlot are able to grow in superb conditions. Goulée's geographical position, close to the Atlantic ocean (18km away, as compared to 30km for Pauillac), combined with the incredible width of the estuary (12km wide next to Goulée, compared to 3km at Pauillac), provides exceptional coolness for the vines in the summer, and welcome mildness in the spring and winter. This particularity of the climate gives Goulée's wines a fruity character, reminiscent of the style of certain New World wines.

**VINIFICATION:** Once the fruit is picked it is transported south for vinification at Château Marbuzet, another Reybier property in the St Estèphe appellation, and they see an élevage in 50% new oak. There are also some white vines, which allow for the production of Goulée Blanc, which is a blend of 80% Sauvignon Blanc and 20% Semillon.