

HRA Saarbrücken 8806, persönlich haftende Gesellschafterin:  
Pinard de Picard Beteiligungs GmbH, HRB Saarbrücken 6594  
Geschäftsführer: Martin Lehnen, Ralf Zimmermann · USt-IdNr.: DE 811 88110  
DEUTSCHE BANK AC · Konto-Nr. 0556019 · BLZ 590 700 70  
IBAN: DE 61 59 07 0070 0055 6019 00 · Swift/BIC: DEUTDEDB 595  
KREISSPARKASSE SAARLOUIS · Konto-Nr. 76 300045 · BLZ 593 50110  
IBAN: DE 64 59 35 0110 0076 3000 45 · Swift/BIC: KRSADE 55



## Château Cos d'Estournel, St. Estèphe 2e cru classé rouge

Region: Bordeaux - St. Estèphe  
Erzeuger: Château Cos d'Estournel - St. Estèphe

Rebsorten: Cabernet Franc, Cabernet Sauvignon, Merlot  
Bestell-Nr.: FBX080206

*René Gabriel, WeinWisser: „Tiefdunkles Weinrot, violette Reflexe in der Mitte. Geniales Bouquet, Kandisnoten, viel Lakritze, Black Currant, schwarze Oliven, Redwood- und Palisandernoten, nobel und finessenreich. Genial auch im Gaumen, hoch feine, reife Tannine, tolle, ausufernde Aromatik, dunkel unterlegte Rösttöne, viel schwarze und blaue Beeren, extrem nachhaltig, jahrgangstypische respektive Appellationstypische Gerbstoffe, aber gut verpackt und wesentlich zum Alterungspotenzial beitragend. Warum ist der 2006er Cos so gross? Weil der Wein bei mittlerem Körper und perfekter Eleganz ein Maximum an Aromatik und Kraft ausstrahlt. 19/20 Punkten.“*



*Parker: „Jean-Guillaume Prats told me that yields were a modest 38 hectoliters per hectare, and only 55% of the production made it into the 2006 Cos. The harvest took place between September 21 and October 6, and the final blend is dominated by Cabernet Sauvignon (78%), followed by 20% Merlot, and 2% Cabernet Franc. The dense ruby/purple-tinged 2006 recalls such vintages as 1988 and 1996. It offers a classic bouquet of incense, licorice, pain grille, black currants, truffles, and flowers. Medium-bodied and concentrated with moderately high tannin, it will require 8-10 years of cellaring, and should keep for 30 or more. It is another terrific effort from an estate that has done everything right over the last decade. 94 Punkte.“*

*Tanzer: „(78% cabernet sauvignon, 20% merlot and 2% cabernet franc; a 55% selection, 13.4% alcohol, with a pH of 3.69) Good deep medium ruby. Captivating, very pure aromas of cassis, licorice and minerals. A concentrated, tightly wound midweight with a dark berry character that reminded me of Lafite. Offers lovely subtle sweetness leavened by a firm acid spine. This spreads out impressively on the back end, finishing with very ripe, fine, broad tannins and excellent persistence. Has the firm spine for a long and graceful evolution in bottle. 91-94 points.“ Wine Spectator: „Wonderful aromas of violets and berries, with a mineral undertone. Full-bodied, with a solid core of fruit and tannins. Firm and chewy, tannic and muscular. Midpalate of fruit that builds on the palate. Almost 95-100. 92-94 Punkte.“*



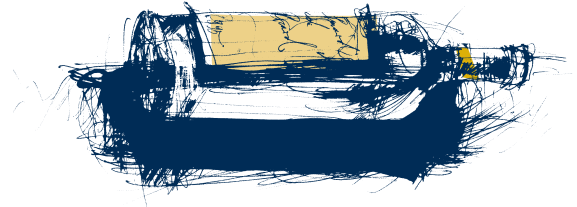
*Jancis Robinson: „Precision viticulture techniques such as the use of GPS and an electromagnetic sensor have enabled Cos to obtain much more accurate information on water availability and soil type across the estate. As a result, the vineyard is now divided*

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*into 97 different plots, each one treated individually. In the new chai currently under construction there will be 97 different tanks to keep these plots separate during vinification. This means that the potential quality of each parcel of fruit can be realised. 55% of the total crop went into the grand vin. Very deep, very Cabernet (78%) right out to the rim. Intense – very lively real energy in this wine. Much more solid and more obviously fruity than the more ethereal Lafite next door – but a very fine wine with great balance and zest and a bit of ink on the finish. Glossy, meaty, even slightly salty. Very long-term wine but non-aggressive tannins. 18/20 Punkten*

*VINUM: „Die würzige, verführerische Nase der großen Cos-Jahrgänge mit hohem Cabernet-Anteil (80 Prozent der Assemblage); von superber Art im Mund, dicht, frisch, saftig und sehr lang, hervorragend gemeistertes, lecker-edles, lebhaftes Tannin, wuchtiges Finale, großer, herausragender Cos und einer der Topbuys des Jahres. Zu trinken 2014 bis 2026. 18/20 Punkten.“*