

# Charmes de Cos Labory, Saint-Estèphe 2016



Ref: 00118/FR



## About the producer

The origin of its name comes from its geographical location and the name of François Labory, owner until 1845. Mr. d'Estournel then acquired the property before selling it to an English banker, Charles Martyns in 1852. It was finally George Weber who bought the property in the 1930s, before bequeathing it to his daughter and son-in-law, François Audoy in 1959.

## Wine growing / wine making

The second wine of 5th Growth Château Cos Labory. 18 hectares of vines with an average vine age of 15 years, a planting density of 8700 plants/ha and a yield of 45hl/ha. Merlot 40%, Cabernet Sauvignon 60% grown on Günzian gravel soils. Wine making in thermo-regulated stainless steel vats and aged in oak barrels for 2 years.

## Tasting notes

Cranberries, cassis, lavender, fine blackberry confit with a touch of tobacco in the background. Medium-bodied, fine tannins, fresh structure, mineral and accessible.

## Food pairing

Lamb, meaty terrine, beef with bordelaise sauce, confit de canard, veal with truffles, stuffed mushrooms, wild mushrooms on toast. Comté cheese.

## Technical details

Varieties:  
60% Cabernet Sauvignon  
40% Merlot  
Closure: Natural cork  
ABV: 13%  
Colour: Red

Style: Still wine  
Case Size: 6 x 75cl  
Oak Aging: 2 years