



Appellation: Saint Estephe

Saint Estephe is the most northern appellation of the Medoc. It sits on the left bank of the Garonne and is the closest appellation to the mouth of the River Gironde, where it joins the Atlantic Sea.

During the 1855 Classifications of Bordeaux Saint Estephe was awarded **5 Grands Crus Classes** – **Chateau Cos d'Estournel, Montrose, Calon Segur, Lafon Rochet and Clos Labory** being the stars of this appellation. Saint Estephe can also boast many Cru Bourgeois including the Cru Bourgeois Exceptionnels. The AOC has become very fashionable in recent years and the vineyards have seen much investment, resulting in some stunning wines.



GRAPE VARIETY

While Cabernet Sauvignon is the dominant grape, Saint Estephe has more plantings of Merlot than any other area on the Left Bank. Saint Estephe wines are dark and opaque in colour, earthy, firm, robust and tannic. The tannins and acidity come from the rich and heavy clay and Merlot softens the wines. They reach their maturity slower than other Medoc wines so they can be laid down for a very long time while yet preserving their youth and freshness.

They are known for their exceptional backbone with aromas of great finesse and are amongst some of the most long lived wines in Bordeaux.

The Bordeaux wines of St. Estephe are powerful, rich, full bodied, tannic, structured Bordeaux wines meant to age. Saint Estephe wines can pair quite well with food. The wines of St. Estephe can be best when served with roasted, braised or grilled meats like steak, veal, pork, beef and game.



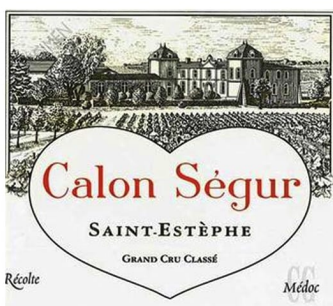


THE TERROIR and SOIL OF SAINT ESTEPHE

Even casual observers of the soils can see the rich mixture of rocks, clay, limestone and gravel that rests on the surface and of course below, deep in the terroir. Beneath the surface lies a complex blend of different soils, sub soils and terroir's. St. Estephe, which is not far from the river offers a myriad micro climates as well for the top chateaux.

These divergent terroir's appear all over the Saint Estephe appellation. The slopes and elevations range from 0 to 20 meters in St. Estephe with the highest elevation located on the hill of Cos. The upper terrace of St. Estephe is based on sand and gravel. The lower terrace has more gravel soils. If you move east, you encounter soils featuring marine limestone as a major component of the terroir. The lesser St. Estephe areas feature terroir with lighter, sandy soil, along with a blend of sandstone and quartz. When you head west, you encounter more sand, small gravel pebbles and clay in the soil. Lastly, travel south and look below the surface and you will uncover a concentration of sub soils filled with loam. As you can guess, the gravel and clay are paramount to the wines of St. Estephe.

THE BEST WINERIES OF THE APPELLATION



Chateau Calon Segur dates back to the twelfth century, when the estate sat in the Calones area of St Estephe; a 'calon' was a small river skiff once used to ferry timber in the Gironde estuary. It was originally one of the three

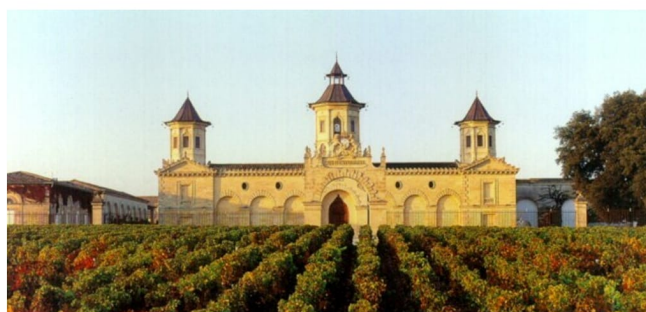
vineyards in Saint-Estephe and was owned by Monseigneur de Calon, a Bishop in the community. Eventually the property came in to the hands of Marquis Nicolas de Ségur: the 'Prince of Vines', and owner of Lafite and Latour. The Marquis' famous 18th century proclamation - "I make my wine at Lafite and Latour, but my heart is in Calon" - is eternalised in the trademark heart motif on the wine's label.



COS D'ESTOURNEL
SAINT - ESTÈPHE

Chateau Cos D' Estournel is named after 19th Century owner **Louis Gaspard d'Estournel**, whose travels in the Orient influenced the design of the chateau and cellar,

earning him the nickname 'maharajah of St Estèphe'. During these years, the majority of Cos d'Estournel was exported to equally exotic locations with India being one of the main recipients.



The '**Indian elephant**' is still synonymous with Cos, a statue of which greets you on your approach to the property and is also symbolised within the chateaux's branding. With India's wine consumption steadily increasing, it wouldn't be surprising if Cos d'Estournel lead the way in this region with its obvious connections to Southern Asia.



Michel Reybier, who has been owner since 2000, has remained true to the avant-garde style of Louis Gaspard and this is shown in the recent overhaul to the Chateau, cellars and rooms with wonderfully modern stain-

less steel and glass flourishes. Thankfully the quality of the wine has matched the size of investment and is seemingly already bearing dividends. Since 2000, Reybier, alongside proprietor Jean-Guillaume Prats, have raised the quality of this St. Estèphe estate and were vindicated by the estate's first 100 pt score from Robert Parker Jr. for the 2009 vintage.



On one of the highest points of Saint Estephe appellation, perched on top of the Rochet hill, discover Lafon Rochet overlooking its famous Classified neighbors.

It is the magic combination of the soil, situated between the river and the ocean, the weather, and a dedicated team that enable Lafon-Rochet to make great wines that truly express their place of origin.

Saint-Estephe's unique climate has helped grow and strengthen the Lafon-Rochet vines which has guaranteed great quality wines. Each vine has been carefully selected and planted on the correct site to allow it to produce the best grapes possible.

The forty-two hectares of the domaine make up a single piece of land that is well divided into two types of soil, one gravel and the other clay, which makes it a one of a kind place.



Chateau Montrose

Deuxième Grand Cru Classé 1855

Chateau Montrose is one of the leading wine properties of Saint Estephe, and produces some of the longest-lived wines in the Medoc.

Montrose had been owned by Jean-Louis Charmolue from 1962 until 2006, when it was sold to Martin and Olivier Bouygues, owner of the eponymously named construction firm Bouygues, is located in the east of the appellation, just north of the hamlet of Marbuzet, on a gravel knoll only 800 metres from the Gironde estuary. The proximity of the estuary ensures a microclimate that protects against frost, and the vines, which lie on deep clay-gravel soils, benefit from a south-easterly aspect.

Montrose's wine is typically a blend of 65% Cabernet Sauvignon, 25% Merlot and 10% Cabernet Franc and is matured in oak barriques (30% new) for 18 months.



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