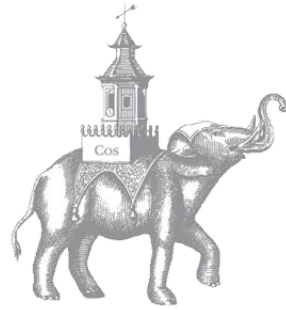




GRAND CRU CLASSÉ EN 1855  
**COS D'ESTOURNEL**  
SAINT - ESTÈPHE

# COS D ESTOURNEL

ARKANSAS June 28 – 30th



# COS D'ESTOURNEL

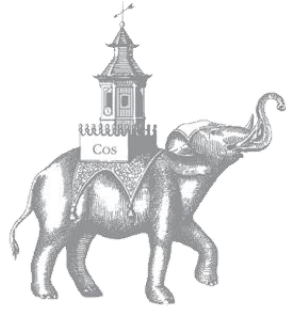
1855 Classified Growth  
Bordeaux, Saint-Estephe

JUNE 28<sup>th</sup> | Fort Smith | 21 West End Restaurant

- 7 wines paired with 4 courses -

Meet with Prestigious Chateau Cos d'Estournel





COS D'ESTOURNEL



**100 points**

A near miracle in geographic and geologic terms, Cos d'Estournel benefits from an unparalleled combination of soils and exposures. This wealth of natural variations fully expresses itself in the estate's wines, which are among the world's most highly reputed.

Wines are rich, sensuous, age worthy, concentrated, refined, powerful, elegant

Since 1800 | 200 acres | 40 – 100 year old vines  
Cabernet Sauvignon / Merlot / Cab Franc / Petit Verdot

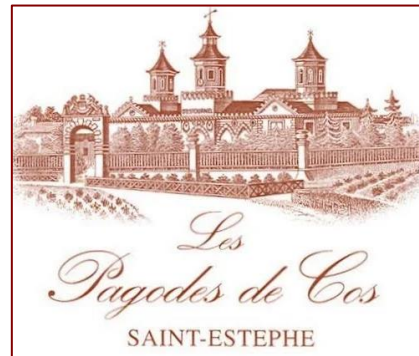


# 7 EXCEPTIONAL WINES PAIRED WITH 4 COURSES



Merlot dominant  
Vivacity and balance  
it is a long, silky wine,  
whose nose of  
blackcurrant and violet is  
highlighted by aromas of  
eucalyptus, thyme and  
rosemary.

2019

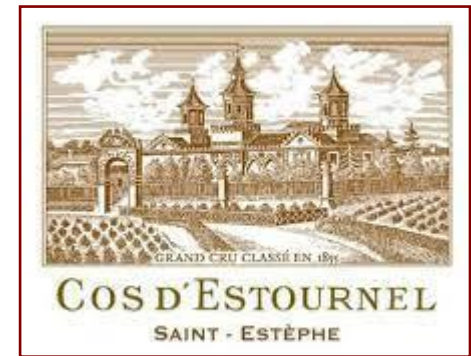


2<sup>nd</sup> wine of the winery  
blackcurrant, berries, smoky,  
herbal notes. Smooth and  
fresh on the palate. 2006  
once again proves  
that wines from great  
terroirs reward patience.  
(Cabernet sauv dominant)

2006

2016

VERTICAL TASTING



Star of the night. Cabernet  
Sauvignon dominant.  
Refined and elegant, with silky  
tannins and a long finish  
(Cabernet sauv dominant)

2012

2016

100Pts Robert Parker



## COS D'ESTOURNEL

Taste the Prestige of Bordeaux  
June 28<sup>th</sup> | 6-6:30pm | 21 West End

Tour of Bordeaux wine region  
Vertical Tasting of the winery  
100pts Robert Parker  
Cos d'Estournel 2016

7 wines paired with 4 courses  
\$200 / person  
(includes tax and gratuity)

### RESERVATIONS

Text COS FS @ 501.891.0023  
With the # of attendees