

Henri and Claude Barruol  
*Cut-out by CIZO,  
artist in Montmartre - 1957*

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**YEAR**  
**2022**

# YEAR 2022

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CHATEAU DE SAINT COSME



CHATEAU DE ROUANNE

# Editorial

The past few years have been very eventful at Saint Cosme. Like turning the pages of a book, I have recounted the life course of my parents, which was very closely linked to the history of the estate. Then we bought Château de Rouanne in 2019, since which time we have undertaken extensive work in the vineyards of this outstanding estate and on the wines we produce there - both age-worthy Vinsobres and an elegant rosé Brut Nature sparkling wine. Consequently, many of our more recent annual booklets have focused significantly on these major milestones.

This year, the 2022 booklet is taking on a different form. The artistic aspect of our profession has always held pride of place at St Cosme. As my father taught me my trade, he always bore in mind the fact that wine is primarily a quest for aesthetics and style. However, this approach always meshes with the utmost rigour, because a fine wine also entails precision craftsmanship by the sweat of one's brow. My purpose now is to pass on knowledge specific to Saint Cosme by following the same path, which is one of sharing.

In his first life as a cabinet maker, my father studied fine arts because in his profession, drawing was a prerequisite. He was especially good at using India ink – he drew the chapel at Saint Cosme which features on all our labels of Gigondas himself. He introduced me to the technique. Recently, as I was tidying up some of his personal belongings, I found his dip pens and felt the urge to use them. So this year, you will be getting a booklet containing a lot fewer texts, compensated for by many India ink drawings. One magnificent drawing was done by my father. I produced many of them at the start of the year. The others were done at various times by our great friend, the artist Pierre Grieu, who through friendship has, down the decades, painted, drawn and sketched Saint Cosme, its bucolic setting and the people who live there. Pierre's talent is woven into our friendship.

We can convey messages with words, but we can also communicate through disciplines such as drawing, music and wine.

Happy 'reading'...



# WINEGROWING, a story of people

As winegrowers, we willingly talk about our vineyards, our soils, our named vineyard sites, our climates, the topography of a given block, the grape varieties and their genetic heritage, and our cellars. We like to explain our wines, discuss a given vintage or extol the techniques that provide us with the pleasure of seeing a job well done. I could fill reams listing all these aspects.

Let's take a brief moment, though, to re-examine the exact concept of terroir - a French word that really does not translate into any other language. Terroir stems from the development of some of the potential of a natural area or agro-ecosystem by human society over a long period of time. Terroir is therefore a tangible, concrete area that can be mapped out but also boasts a cultural dimension that directly reflects the human society that develops it over time. In Europe, and from a historic and geographic perspective, terroirs often seem to be derived from ancient Gallic and Gallo-Roman civitas, whereas the origin of countries apparently stems from the Roman pagus, themselves defined by the sphere of influence of Celtic and Gallic societies divided into clans. It is clear that terroir, when summarised in the extreme, boils down to a combination of soil, climate and people. Which brings me to the idea I would like to share with you - and that is that there can be no fine wine without top quality soil and a felicitous climate, bearing in mind the fact that not all soils are equal, obviously. But behind every fine wine there are always people. In other words, there can be no terroir without people. We enjoy telling the story of our families, our parents and our ancestors through the lens of shared heritage and their accomplishments. This is crucial, but only a partial side of the story. Today, I would like to talk about those who carry out all the work behind every bottle that leaves our cellars, namely the teams at Rouanne, Saint Cosme and Forge Cellars. In the vineyards, the cellars, the offices, the workshops, the ageing cellars, the cellar door facilities, at our clients' and in our businesses, I (and my partner Rick Rainey who runs Forge) am supported by an extraordinary team of 20 people, which has gradually taken shape over the past twenty-five years. How do you elicit quality at every moment of every day from every one of those people? The truth is that at the heart of teamwork lies the quality of the relationship among people.



Since prehistory, people have worked together in small groups – their gregarious temperament is part of their genetic make-up. It would be impossible to achieve what we do with a team who took no pleasure in working together. Which brings me to the second part of my answer – taking pride in doing a job well. This deeply ingrained concept is one my father abided by as he taught me my job. In the first part of his life he was a cabinet maker, a profession that simply cannot be done if you do not have that drive.

I am convinced that you cannot be good at what you do if you do not derive at least some pleasure from it. So I try to nurture this, just like my father did before me, and I thank each and every member of the team for helping me take our wines one step closer to excellence every single day.

## The team of Rouanne and Saint Cosme



Mathis, Jairo, Hugo, Laurent, Alex, Nicolas, André, Léon,  
Quentin, Teddy, Louis, Caroline, Léana, Nathalie, Céline, Mathilde.



## CHATEAU DE ROUANNE

In Vinsobres, in the county of Grignan,  
in the Rhone Valley between Dauphiné et Provence.

Year 2022

Château de Rouanne in Vinsobres, which we acquired in 2019, is a magnificent historic estate surrounded by an outstanding, unbroken, 62-hectare vineyard in an exceptional winegrowing site. Rouanne has incredible soils with the ability to create some genuine epiphany moments, in a location which is “inhabited” by its own geographical configuration and by the souls of all those who have lived and worked here for aeons.

The village of Vinsobres obtained Cru status in 2006. Although not as well-known as its peers, its classification puts it on a par with Gigondas, Chateauneuf-du-Pape, Cote-Rotie and Hermitage, which speaks volumes about the quality of its terroir. Located along the edge of the Alps, Vinsobres boasts first-rate geology and a cool climate. The village itself has had a long and eventful history, shaped by the presence of the Lords de Verone who owned Rouanne from the Middle Ages through to the Revolution. The youngest branch of the family bore the title of ‘*Lord of Rouanne*’ for 600 years.

Set on a Gallo-Roman site, which formerly housed a farm or ‘villa’, Rouanne is named after its Late Roman Empire owner (2nd/3rd century AD), possibly a certain ‘Rugius’, as etymologists suggest.

Behind its present-day chateau, a grooved column adorned with a carved capital, pottery, ‘dolia’, numerous fragments of tiles, fibulae and dressed stones, to name a few, have been found. It isn’t hard to imagine life at that time in this marvellous, well-populated, fertile site where myriad springs provided water, not far from the river Eygues and the Roman Way.

In the Middle Ages, the family de Verone, who owned the entire hillside, built a fortified castle.

**In 1611**, Charles I de Verone was “*Seigneur de Rouanne*”.

**In 1649**, Charles II de Verone was “*Seigneur de Royne*”, the change of spelling is noteworthy. Concurrently with this, Francois of Verona, cousin of Charles II, was the “co-lord” of Vinsobres and probably lived in the castle of Verone which still stands today. He represents the oldest branch of the family.

**In 1710-1714**, Jean-Louis de Verone (son of Charles II) was called “*Sieur de Royne*”. It is interesting to see how the spelling of Rouanne has changed, sometimes quite rapidly, down through the ages. If we put them side by side, chronologically the result is this:

**1594:** Roany

**1611:** Rouanne

**1641:** Roane

**1649:** Roanne or Royne

**1649 then 1710:** Royne

**End of the 18th century (map of Cassini):** Roanes

**1891:** Rouane

**Contemporary period:** Rouanne

Unfortunately burnt down during the French Revolution, Rouanne was restored, rebuilt and extended in the 19th century, after which the property changed hands several times in short succession. Subsequently, Château de Rouanne experienced both good times, but also very challenging times. It is practically a miracle that this unbroken 62- hectare block of old hillside vines survived unscathed and was not divided into countless pieces through inheritance.



Château de Rouanne hillside

300 m from the chateau, at the end of a pretty wood that you have to cross to get there, the beautiful farmhouse complete with dovecote was built in around 1830 on pre-existing buildings that were probably ancient. A constantly flowing spring, harnessed in Gallo-Roman times, is an ever-present feature of the property, gushing into its ponds. Everything has been grown at Rouanne: vines, olive trees, lavender, vegetables, fruit and cereals, and sheep farming was pivotal to the property. Rouanne truly is a land of plenty. The present-day farm houses a magnificent concrete vat house but the beautifully crafted, vaulted basement ageing cellar was once used to mature an altogether different breed of stock – sheep! This is where we now mature our wines.

Rouanne's impressive hillside, home to the named vineyard sites 'Les Côtes', 'Rouanne et les Crottes', 'Guérin' and 'La Palud', has a geographical profile, an incline and a south-east aspect that can be likened to Burgundy's Côte de Nuits: the location's propensity for growing wine is self-evident. The soils stemming from the Messinian, Tortonian and Pliocene ages contain red clay, limestone marl and sand. The prime terroir at Rouanne often promotes distinctive aromas of violet, peony and particularly gingerbread in the wines. The palate is always fresh, rounded and balanced with a signature trait - its salinity. Rouanne's wines age incredibly well and for many years emotion invariably implies patience!

Rouanne's vineyards were mainly planted between 1955 and 1975. They are home to massal selections of Grenache, Syrah and Mourvèdre that provide us with substantial genetic diversity, a prerequisite in the world of fine wines. Like Saint Cosme, the vines are farmed organically. As with Gigondas, we use whole cluster fermentation and native ferments and do not filter the wines.

The location of Rouanne is highly significant. As Vinsobres is the northernmost of the southern growths or Crus, it is important to understand that the Alps begin to rise just 9 km from Chateau de Rouanne. This proximity creates a cool micro-climate set within a temperate Mediterranean climate. The "Pontias" wind, which picks up cold air as it crosses the Alps, constantly cools the Eygues valley beneath Rouanne.

At Rouanne, we will monitor every step of the way how the essence of the place furthers our understanding. I would be delighted to welcome you and share with you the joy of being a part of its resurrection.



The harvest 2021 in Rouanne





# News of ROUANNE

2022 will be our fourth harvest at Rouanne. We have achieved so much since we bought the estate in May 2019.

As we started converting to organic in September 2019, immediately after buying the property, the 2022 vintage will be our first officially certified organic vintage. The magnificent fountain vineyard block named within the 'Côtes' (4 hectares) will be replanted in February 2023 using massal selections of Grenache vines from the Vaucluse chamber of agriculture's conservation centre, which partners with the Gigondas Grenache conservation centre. When we founded the world's largest Grenache conservation centre in Gigondas a few years ago by selecting hundreds of individuals sourced from old vines, we replicated this at the chamber of agriculture to ensure we had an alternative solution in the event that some individual vines became affected by disease, which invariably happens at some point.

Promoting terroir articulatory primarily implies using plant material of a high standard, offering the kind of genetic diversity that our grandparents envisioned.

Since 2019, we have been exploring the boundless potential of Rouanne by trying to gain a better understanding of it so as to define the 'formula' that will give us the finest interpretation of this site. The terroir at Rouanne can be likened to an unbridled horse that has the ability to win every race, but needs to be understood and taught how to harness its speed, power and effort. I am delighted that Rouanne has garnered recognition amongst journalists, customers and consumers starting with the 2019 vintage. I will continue to work tirelessly in the vineyards, in the cellar and in my educational approach to explaining this marvellous terroir until recognition that Rouanne is an estate of the highest standard is fully complete.

This year we are welcoming Clarisse Borau, who will be looking after the wines at Rouanne with Nicolas and myself. Clarisse has already been involved in winemaking at St Cosme in 2021 and has a range of experience, most notably in Châteauneuf-du-Pape. Welcome to Clarisse.



The hand of Henri Barruol creates the 'Saint Cosme' roman font - Louis Barruol, ink - 2022

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## CHATEAU DE SAINT COSME

Located in the heart of the Gigondas appellation, Saint Cosme is an historic estate of a unique kind. Its Gallo-Roman winery, with its fermentation tanks hewn into the rock, has successfully withstood the test of time unscathed. It gives us a precise idea of how our close ancestors, the Gallo-Romans, must have lived. Acquired by our family in 1490, the property has been home to fifteen generations of wine growers. It boasts 25 hectares of old vines whose average age is 60 and yields are diminutive. The soils of Saint Cosme are a geological mosaic brought about by the upheaval of the Dentelles de Montmirail. They are located at the point where two geological faults meet and the microclimate is cool and causes late ripening. Balance, freshness and finesse characterise our wines.

Saint Cosme chapel, located in the heart of our vineyards, is a jewel of Romanesque art. Built in the 11th and 12th centuries, it mirrors the purity of Romanesque art with its sobriety, simple lines and balanced spaces. Its majesty lights up our vineyards and exudes an atmosphere of peace. It fully deserves the short walk leading up to it. We show our devotion to Saint Cosme by striving to maximise the extraordinary potential of its soils and old vines. Time-honoured wisdom, biodynamic viticulture and an understanding of the soils are our guiding lights.

By 1972, my father, Henri Barruol, was already convinced that organic wine growing served a purpose. He used it in deference to his vineyards, to produce environmentally friendly wines and protect the eco-system in the vale of Saint Cosme, particularly its bird population. His belief was based on common sense at a time when wines were sold in casks. We continue such



vital work, using no weed killers, chemical fertilisers, pesticides or synthetic products. Hoeing and tillage are used in all our vineyards. Our ecosystem is dynamic and balanced and our soils are living.

In 1997, I drew on this wine growing background to create a merchant wine business that combines a wine growing perspective with classic shipping. On my travels around the Rhone, I got the impression that top quality wine areas were still underdeveloped, unrecognised or neglected. Some places appealed to me and made me want to try my hand. So i chose to become a wine merchant in the old-fashioned sense of the word, basically shipping wines with the mindset of a wine grower. This implied seeking out the spirit of soils and vineyards, working painstakingly with small batch fermentations, advancing hand in hand with wine growers who love what they do, transporting my wines in casks so as not to damage them and trying to add that special touch to each day.



Henri and Louis Barruol

At Saint Cosme, we do as many jobs as possible by hand. I like to make wines that show pure, precise sense of place – wines that have personality and balance. I want them to have the propensity to age.



The Chapel under the snow



# SAINT COSME'S

## Lieux-dits

### 'Le Poste'

Le Poste is the vineyard surrounding Saint Cosme chapel. It is formed of four terraces, three planted to Grenache and one to Clairette. The vineyard was replanted by my father Henri Barruol in 1963. The site has a unique history: John IV of Chalon-Arley (1443-1502) was Prince of Orange and lord of Arlay, Nozeroy and Montfort. He is an ancestor of the House of Orange-Nassau and Queen Beatrix of the Netherlands, the country's current reigning monarch. He was commonly known as John of Chalon, then Prince of Orange. In 1467, he married Jeanne de Bourbon, granddaughter of the Duke of Burgundy, John 1st of Burgundy (John the Fearless). John IV of Chalon-Arley died on April 8, 1502, aged 49.

Under John of Chalon, Gigondas was an integral part of the principality of Orange which was only annexed to France in 1703. In 1480, John of Chalon, Prince of Orange, "*sold lands for vineyards on the hillside of Saint Cosme*", thereby providing evidence of the suitability of Le Poste for growing vines. It subsequently changed hands and fell under the ownership of our ancestor, Esprit Vaton, in 1490. On the basis of this evidence, it seems highly likely that Gallo-Romans were already growing vines at Le Poste less than 100 metres away from our vats in the 1st century. In the 1930s and 1940s, our grandfather Henri Rolland would make "*white wine from Le Poste*" every year. Its quality was highly acclaimed and enjoyed by all. It was sappy and tasted strongly of gunflint. Le Poste is formed of limestone marl from the Tortonian age containing many fossils of marine shellfish. Marl from the Tortonian age (Miocene) is commonly found in the region of Alba, in the Piedmont. Le Poste is the only example of this soil in the Rhone Valley which explains the extraordinary character of the wines that grow there.

Le Poste always produces the most feminine wines on the estate.

## ‘Le Claux’

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Claus, Claux, Clausas, Clausis and Clauzis, from the Latin ‘Clausum’ meaning ‘closed’, all refer to an enclosed area. This 1.8- hectare vineyard, mentioned in the first vineyard land registry records of 1902, was due to be pulled out in 1914. It was therefore certainly already quite old and was planted after phylloxera, probably between 1870 and 1880. However, the men went off to fight the war in August 1914 and the vineyard was not uprooted due to lack of manpower. In 1918, after four years of war, money and men were lacking and as my grandmother had lost two brothers, she kept Le Claux. The vineyard is still here today, which is extremely fortunate. Its soils of clay and limestone marl from the Miocene, with small sharp gravel on the surface, always produces the estate’s most ‘Burgundy-style’ Gigondas with hallmark finesse and sour cherry aromas.

## ‘Hominis Fides’

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Like Le Claux, Hominis Fides was mentioned for the first time in 1902. It is therefore one of Saint Cosme’s oldest vineyards. It is formed of sandy limestone soils with no stones that come from Swiss ‘fawn sands’ from the Middle Miocene dating back approximately 14 million years. The soils here have high limestone content. The bedrock, made of hard fawn sands, usually appears less than one metre below ground and in some places is flush with the surface. Its maximum depth is 500 metres. After the Gulf of Lions collapsed, a shallow inlet moved along the pre- sent-day Rhone Valley in several stages for almost 10 million years, giving it its own geological personality, between the Massif Central and the Alps. It was during this period that extraordinary amounts of sand were deposited. The combination of sandy soils and Grenache yields a uniquely textured palate and tannin profile. Hominis Fides reveals a fusion of power and softness in what is a profound, enigmatic wine.



## News of SAINT COSME

As I have mentioned elsewhere, a significant event in 2021 at Saint Cosme was the frost on our whites. There will be very little wine this year, and you will need to understand that I cannot deliver what I do not have. This has made pruning the vines, and subsequent green harvesting, more challenging. A winegrower's life is all about constantly adapting to what nature throws up. Fortunately, the vineyards in Gigondas were not affected because our many old vines would not have appreciated it.

There have been some changes this year at Saint Cosme. Leana Godard said goodbye and is permanently joining the team at Forge Cellars in the United States. Obviously, it is a great advantage for Forge and myself to have such important support at our American estate. With her background as a winemaker, her winemaking at Saint Cosme and her experience in the vineyards, Leana will help consolidate Forge's highly distinctive methods, culture and identity. She has been replaced at Saint Cosme by Gilles Arnoux who joins us in the vineyards with substantial experience – welcome to him.

The team at Rouanne and that of Saint Cosme work as one because both estates are organised in such a way that they function as a single estate. Our approach to organic and biodynamics is exactly the same at both properties. Obviously, Saint Cosme is further 'advanced' because we have been working this way for much longer there, but Rouanne is making fast progress - you can see that primarily in the soil life which is changing very quickly. When you let life do its work, it demonstrates its bountiful energy. When you help it along, it is incredibly powerful.

As you will have realised, the 2022 edition of our annual booklet is devoted extensively to the concept of teamwork. I would like to end my narrative on Saint Cosme by extending the warmest thanks to every member of the team at Saint Cosme/Rouanne for what we do together every day.

## Some comments about the 2021 VINTAGE

In 2021, France suffered unprecedented frost damage. Even the Rhone Valley and Languedoc, which are usually protected from frost, were seriously impacted. We lost 75% of our whites (white Deux Albion) and 30% of our rosé Brut Nature. For the rest, mainly Gigondas and Vinsobres, we were untouched and can count ourselves lucky. Winter was cold, followed by a cool spring with a late start to the growing season. A fairly temperate summer ensued with, for once, a relatively wet July. So a dry September was a welcome aid for ripening the grapes. October, despite the weather being quite good, under-delivered on my expectations for the Mistral wind. So 2021 was a very late-ripening year in the South, but ultimately the fruit did ripen, although we had to do a lot of sorting because towards the end, noble rot started to appear. Obviously, we are light years away from a concentrated vintage like the 2019s and even the 2020s are much fleshier than the 2021s.



Alix & Louis



But it was such a pleasure to revert to the kind of wines we used to make in the 1990s, a generally cool and wet decade. We revisited the red berry fruit Syrah and the delicate and very soft Grenache – they conjured up the smells and flavours I remembered from my first few years as a winegrower.

In the northern Rhone, it had been a long time since we had seen such a cold vintage, so much so that young winegrowers did not even realise what was happening. Unlike vintages like 1993 or 1996 (very challenging in the North), phenolic ripeness was pretty good in 2021 in relation to the potential alcohol level at which we had to kick off harvesting. There will be finesse in the 2021s, both in the South and the North. The whites are superb, just as they are with every cold vintage, and just like the base wine for the Brut Nature which is captivating from every aspect.



James and Louis - Harvest 2021

# Wines from the SOUTHERN RHONE VALLEY in 2020

On rereading my notes from last year, I realise that I had imagined the 2020s would perhaps be age-worthy wines. For once, I genuinely think I am right - the 2020s, particularly the Gigondas and Vinsobres, showed significant progress during the ageing phase. They ultimately gained the density they were slightly lacking at the outset. They matured and became more complex, whilst at the same time taking on the salinity and liquorice that produces the “crunchy fruit” we so enjoy in young wines, particularly Burgundy, to take a compelling example.

Make no mistake - this type of very fresh and fairly accessible vintage in its youth matures as well, and sometimes better, than years showing concentration. For example, some of the 1991s, that may have displayed a measure of leanness in their youth, produced stellar bottlings twenty years down the line. One of the stars of our 2020s is the red Deux Albions, which delivers extraordinary fruitiness, comparable to the 2017s, and is truly flamboyant with its aromas of peony and violet.

The 2020 whites are very appealing and balanced, mid-way between ripeness and freshness.



# Wines from the NORTHERN RHONE VALLEY in 2020

The northern Rhone was incredibly successful!

The 2019s were particularly concentrated compared with the usual standards in the region, but in 2020 we reverted to very well-balanced, classic styles. What is really interesting about the 2020s is their typology. There is fruit but not excessively so and it fuses well with minerality which varies considerably depending on the soils and origins. In reality, Syrah does not like excessive heat, but it does like a certain amount of heat. In fact, the top northern wines - Côte Rôtie and Hermitage - originate in vineyard sites which are also the hottest in their immediate region. There truly is quite remarkable complexity in the 2020s, which ripened effortlessly due to a relatively dry summer. For the whites, the vintage is remarkable from every aspect, particularly in Hermitage and Condrieu. The latter of these develops refined aromas of fennel, liquorice and bush peach. On the palate, the full sensuality of Condrieu unfurls in successive waves. What an incredible series - 7 consecutive vintages since 2015, that year included, which have only produced wines that can be classed as good to outstanding in the northern Rhone. In my opinion, this is unprecedented in this part of the Rhone - and probably a symptom of global warming.

The series follows on from another 5 consecutive vintages – from 2009 up to and including 2013. The figures speak for themselves.



# News from FORGE CELLARS

## Our american estate on Seneca Lake



Rick Rainey and I created Forge in 2011. The crucial moment for Forge, which we have all been looking forward to for a long time, has finally come - Rick has left Winebow and is now working full time at Forge. Obviously this is a very significant turning point for us. We will be able to leverage all of Rick's talents to develop Forge even better. As some of you know, Rick used to work for Winebow, our US importer. For twenty years, he held various positions, ranging from training/educating sales representatives about French wines to regional sales director for northern New York State. He has extensive knowledge of wine and French culture, and wine in general. He has always looked after our vines at Forge and his experience in wine distribution in the United States is a huge advantage for us. When Covid began, our sales to American restaurants, which were our main clients, literally fell through the floor. So Rick devised multiple ideas for selling our wines direct to consumers - distance selling, direct sales at the cellar door, group tastings, creation of a wine bar, 'the salon', and of a wine club etc. It was hard but Rick, through his inventiveness and hard work, literally saved our young winery which was very exposed.





Forge Cellars



The vineyards of Forge Cellars

It is hugely satisfying to know that he heads up our estate every day now.

Forge continues to be a benchmark estate in the Finger Lakes, at least according to what the journalists write and consumers say. Our work there, which in some ways is similar to what I am currently doing at Rouanne and to what I did at Saint Cosme in the 1990s, continues towards greater precision and finesse, whilst always bearing in mind the fact that the most important aspect is you, our customers. Respecting one's customers is primarily about being more demanding of oneself than of others.



Louis & Rick in the cellar



The team of Forge Cellars - Leana, Kristina, Rick, Travis, Josh and Julia.





# Our WINES

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# CHÂTEAU DE SAINT COSME

## Red 2020 Gigondas



70 % Grenache - 14 % Syrah - 15 % Mourvedre - 1% Cinsault. Whole cluster fermentation. Twelve months' ageing: 20% in new casks - 50 % in casks used for 1 to 4 wines - 30 % in concrete tanks. Miocene limestone marl and sand. Raspberry, liquorice, violet, white pepper. Bottled unfiltered.

Our 2020 Gigondas this year is a Saint Cosme defined by finesse, elegance and delicacy. It reminds me of the Gigondas wines of my childhood, those made by my father.



Saint Cosme Chapel - Pierre Grieu, fine-point drawing - 1980

# CHÂTEAU DE SAINT COSME 'HOMINIS FIDES'

Red 2020 Gigondas



Very old mixed plantings of Grenache on Miocene limestone sand in the 'Hominis Fides' named vineyard. Whole cluster fermentation. Twelve months' ageing: 20 % in new casks - 50 % in casks used for one wine - 30 % in casks used for two to three wines. Peony, Oriental spices, tar, blueberry. Bottled unfiltered. Hominis Fides

2020 displays the refined tannins and depth typical of Miocene sand. It is always a slightly mysterious wine.



The Dentelles de Montmirail in the sunset - Louis Barruol, red and black ink - 2022



# CHÂTEAU DE SAINT COSME 'LE CLAUX'

Red 2020 Gigondas



Very old mixed plantings of Grenache in the 'Le Claux' named vineyard. Whole cluster fermentation. Miocene limestone marl in the Font des Papes alluvial fan. Twelve months' ageing: 20 % in new casks - 50 % in casks used for one wine - 30 % in casks used for two wines. Camphor, white truffle, wild strawberry. Bottled unfiltered.

In its youth, Le Claux 2020 exudes all the character and mineral identity of the named vineyard site. Old vines know how to yield just a shade of restrained emotion which speaks to the hearts of those who know how to listen.



The first business card as a cabinet maker - Henri Barruol, red and black ink - 1949  
This was his source of inspiration for creating the label for Saint Cosme eight years later.

# CHÂTEAU DE SAINT COSME 'LE POSTE'

Red 2020 Gigondas



Mixed plantings of old Grenache vines. Whole cluster fermentation. Hillsides of Tortonian limestone marl at Saint Cosme chapel, in the 'Le Poste' named vineyard. Twelve months' ageing: 20 % in new casks - 50 % in casks used for one wine - 30% in casks used for two wines.

Wild raspberries, jasmine, white pepper. Bottled unfiltered. Le Poste 2020 is ethereal, feminine, saline and has shed anything that might be pointless in a wine. Try and taste a 2020 red and white Le Poste side by side. The experience enhances the concept of origin.



The entrance to Château de Saint Cosme - Pierre Grieu, charcoal - 1992



# SAINT COSME

## Red 2019 Châteauneuf-du-Pape



50 % Grenache - 30 % Mourvedre - 15 % Syrah - 5 % Cinsault. Provenance: La Crau, Valori and Christia. Whole cluster fermentation. Ageing for 24 months in casks used for two to five wines. Aromas of undergrowth, black olives, thyme and cherry. Bottled unfiltered. In 2019, hot sultry days were followed by cool nights and

that is exactly what clay soils strewn with pebbles in Châteauneuf-du-Pape love. The resultant wines combine power and freshness. Unquestionably a stellar vintage.



Châteauneuf-du-Pape - Pierre Grieu, fine-point drawing - 2021

# CHÂTEAU DE ROUANNE

## Red 2020 Vinsobres



50 % Grenache - 40 % Syrah - 10 % Mourvedre. Pliocene marl and limestone. Average vine age 50, farmed organically. Traditional co-fermentation in concrete tanks. Wild ferments. 12 months' ageing in tanks, Burgundy casks and demi-muids. Cinnamon, liquorice, black pepper, gingerbread and salinity. Bottled unfiltered. If the sense of

terroir-driven power were to be encapsulated by a vineyard site, that site would have to be Rouanne. Our 2020 Vinsobres is packed full of intensity, length, fullness, depth, and enigma.



Château de Rouanne - Pierre Grieu, fine-point drawing - 2018

# CHÂTEAU DE ROUANNE 'ROUANNE ET LES CROTTE'S'

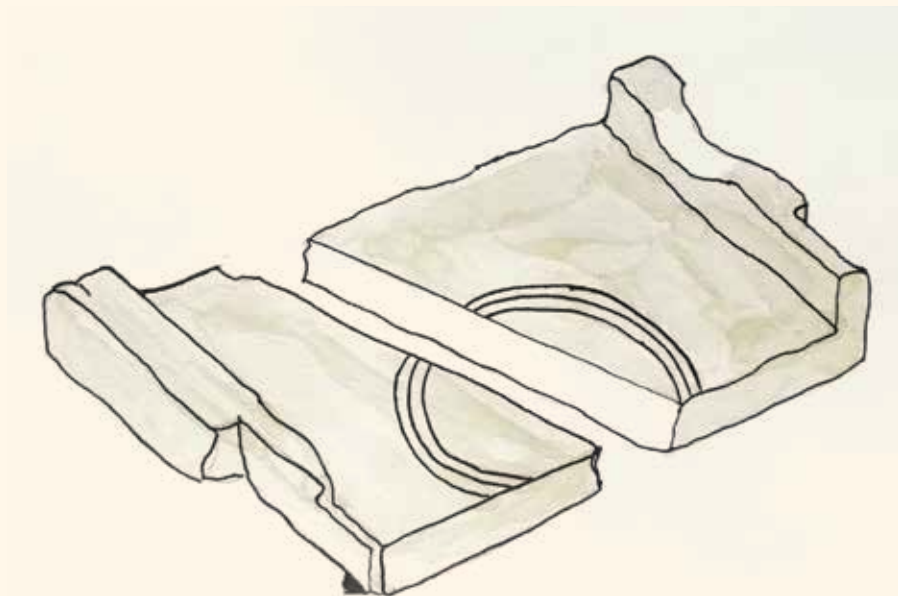
Red 2020 Vinsobres



Grenache - Syrah.

Pliocene and Tortonian limestone marl. Average vine age 50, farmed organically. Traditional co-fermentation in concrete tanks. Wild ferments. 12 months' ageing in demi-muids and Burgundy casks. 15 % new - 50 % used for one wine - 35 % used for two wines. Gingerbread,

ripe strawberry, tar and salinity. Bottled unfiltered. Rouanne and Les Crottes are the quintessential sites of this estate. The hillside, with its eloquent propensity for growing wine, was mentioned as far back as the Map of Cassini (mid-18th century) and demonstrates excellence, irrespective of the vintage.



Tile from the roman empire (2nd century) found in the gallo-roman site of Rouanne et les Crottes  
Louis Barruol, ink - 2022



# CHÂTEAU DE ROUANNE 'LES CÔTES'

Red 2020 Vinsobres



Syrah - Mourvedre - Grenache.

Pliocene and Messinian marl, clay and limestone

Average vine age 50, farmed organically

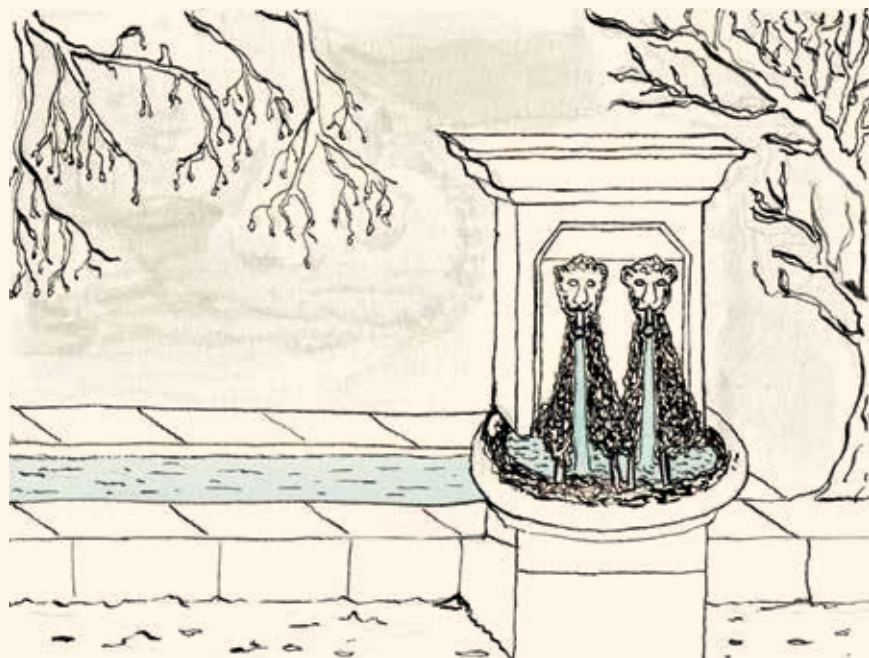
Traditional co-fermentation in concrete tanks.

Wild ferments. 12 months' ageing in demi-

muids and Burgundy casks. 15 % new - 50 %

used for one wine - 35 % used for two wines.

Liquorice, black pepper, gingerbread and salinity. Bottled unfiltered. The top of a hill delivers the most pared-down expression of minerality. This is a far cry from fruit, clay and organic characters and fleshiness. Here, it is all about structure, architecture, bones, vital ash and water.



The spring at Rouanne - Louis Barruol, ink - 2022

# CHÂTEAU DE ROUANNE 'GUÉRIN'

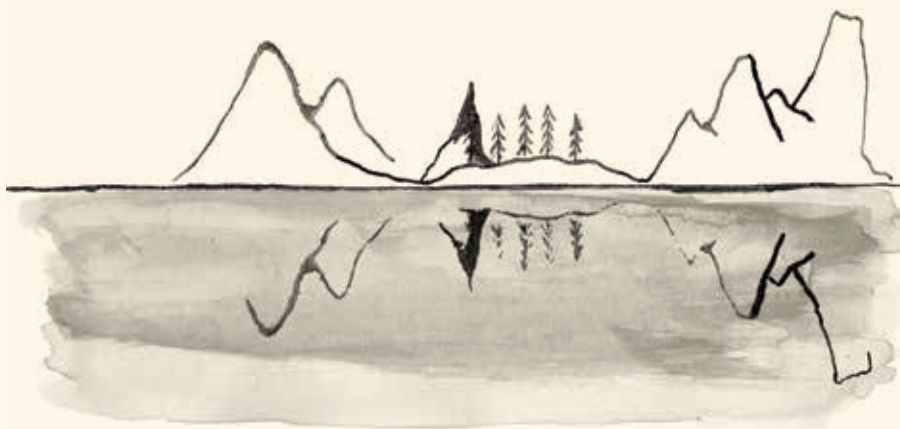
Red 2020 Vinsobres



Grenache - Syrah - Mourvedre.

Villafranchian limestone pebbles and Pliocene clay. Average vine age 50, farmed organically. Traditional co-fermentation in concrete tanks. Wild ferments. 12 months' ageing in demi-muids and Burgundy casks. 15 % new - 50 % used for one wine - 35 % used for two wines.

Marzipan, wild blackberries, coal, violet, salinity. Bottled unfiltered. The softness of the 2020 'Guérin' recalls the pebbles and the clay of its river-derived terroir. The essence of Vinsobres is its connection with the Alps - the powerful combination of the cold, water and tectonic forces.



Where the Rhone rises in the Swiss Alps - Louis Barruol, ink - 2022



# ROUANNE

## BRUT NATURE ROSÉ VINTAGE 2021

Comté de Grignan *sparkling wine*



‘Brut Nature’ sparkling wine with no dosage. Pliocene limestone sand. Average vine age 30, farmed organically. Slow pressing: we only incorporate first-press wines in the base wine. Fermentation and ageing on the lees. Bluish-pink hue recalling Hungarian lilac. White flowers, thyme, raspberry, flint. On the palate: saline freshness underscored by fine creamy bubbles. Bottle fermentation in April 2022. Bottled in August 2022.



Rouanne's bubbles - Louis Barruol, ink - 2022

# SAINT COSME

## 2020 Côte-Rôtie



100 % Serine (ancient variety of Syrah).

Whole cluster fermentation. Schist and mica-schist in the Semons, But de Mont, Les Bercheres, Maison Rouge, Rozier, Cote Rozier, Besset and Bodin named vineyards. Twelve months' ageing: 30 % in new casks - 70 % in casks used for one wine. Rose, violet, graphite, coal. Bottled unfiltered. No wine is more sensual than Côte-Rôtie. The charm and femininity it exudes are stunning.



Côte-Rôtie allegory - Louis Barruol, ink - 2022





# SAINT COSME

## 2020 Saint Joseph



100 % Serine (ancient variety of Syrah).  
70 % Destemmed fruit - 30 % Whole cluster  
fermentation. Granite sand from Mallevale vale.  
Twelve months' ageing: 20 % in new casks -  
40 % in casks used for one wine - 40 % in casks  
used for two or three wines. Peony, undergrowth,  
liquorice, mild tobacco. Bottled unfiltered.

In the cold granite of Mallevale, heirloom Syrah exudes the spirit of northerly Saint-Joseph.



Saint Joseph, the hillside of Mallevale - Louis Barruol, ink - 2022



# SAINT COSME

## 2020 Crozes-Hermitage



100% Serine (ancient variety of Syrah). Destemmed fruit. Granite and clay-sandy soils. Twelve months' ageing: 20 % in new casks - 40 % in casks used for one wine - 40 % in casks used for two wines. Smoked bacon, wild raspberry, black pepper, incense. Bottled unfiltered. 2020 Crozes-Hermitage encapsulates

the gentle, soft feel of the fruit wrapped in an intense garnet-red cloak.



Fishing on the Rhone, in Tain-l'Hermitage in around 1850 - Louis Barruol, ink - 2022

# CHÂTEAU DE SAINT COSME 'LES DEUX ALBIONS'

Red 2020 Côtes du Rhône



Co-fermented Syrah, Grenache and Mourvedre. Whole cluster fermentation in concrete tanks with wild ferments. Vatting for six weeks. Clay hillsides (ancient alluvium), Pliocene limestone marl and pebbles on Villafranchian terraces. Ageing in wooden tanks (conical) and concrete tanks. Garrigue, thyme, peony, gingerbread, violet. Bottled unfiltered. The fabulous fruit (especially 2017) is back with its aromas of peony in this beguiling 2020 Deux Albions. The magic of co-fermenting grapes reminds us that nature is all about transformation.



Transformation - Louis Barruol, ink - 2022

# SAINT COSME

Red 2021 Côtes du Rhône



Syrah.

Partially destemmed fruit. Limestone sand, red clay and pebbles on Villafranchian terraces. Tank ageing. Blackberry, bacon, graphite, blueberry, rose. With the 2021 vintage, I have reverted to the intrinsic character of my first Côtes du Rhône from 1997 to 2000. This intense, energetic Syrah with its crimson hue is fresh with ‘espressivo cantabile’ aromas of red berry fruits and a rounded palate.



Louis with an apprentice - Pierre Grieu, felt pen - 2008



# RED LITTLE JAMES' BASKET PRESS

Vin de France Grenache - Pinot noir



**Solera from 1999 to 2021**  
**Bottle in 2022**

Fermentation and ageing in concrete tanks. 60 % Grenache - 40 % Pinot Noir. Blueberry, marzipan, gingerbread, cinnamon, violet. Pinot noir and Grenache are two cousins that get along well and resemble one another, like fraternal twins. Alpha and Omega, finesse and power,

Eros and Thanatos, feminine and masculine, softness and robustness, angular and rounded – all of these are to be found in this wine.



James - Pierre Grieu, felt pen - 2008

# SAINT COSME

## 2020 Condrieu



100 % Viognier.

Granite sand. Slow, low-pressure pressing. Eight months' ageing. Ageing: 40 % in casks used for one wine - 30 % in casks used for two wines - 40 % in casks used for three wines. Fennel, liquorice, apricot, preserved lemon. Viognier is voluptuous, it is naturally rounded.

In the granite soils of Condrieu, it is reincarnated and takes on a more graceful, slender and sleek persona. Its narrative is more sophisticated, but more importantly, its charm is moving poetry.



Condrieu allegory - Louis Barruol, ink - 2022



# CHÂTEAU DE SAINT COSME 'LE POSTE'

White 2020 Côtes du Rhône



100 % Clairette.

Tortonian marl at Saint Cosme chapel in the 'Le Poste' named vineyard. Fermentation in used casks and ageing on fine lees for 10 months. Gunflint, liquorice, grapefruit, bitter almond. The tradition of white wines at Saint Cosme dates back aeons. This tasting sheet from 1718

mentions more whites than reds. When my father arrived at Saint Cosme in 1957, there were more whites than reds in the stock of bottles.



Tasting sheet of  
Saint Cosme wines  
Florent Vaton, ink - 1718

Red wine	filling casks of red and white 1717
n°6 fair 1714	n°2 + excellent 1717
n°9 excellent 1714	n°2 - fair 1714
n°10 very good 1717	n°3 excellent 1717
n°11 same 1717	n°4 + excellent 1715
	n°4 - very poor 1714

White wine	n°8 excellent 1717
n°1 poor and very suitable for	n°9 excellent 1714

# CHÂTEAU DE SAINT COSME 'HOMINIS FIDES'

White 2020 Côtes du Rhône



100 % Clairette.

Limestone sand from the Miocene sea, in the 'Hominis Fides' named vineyard. Fermentation in used casks and ageing on fine lees for 10 months. Flint, anise, liquorice, quince. It is amazing to see the extent to which massal selection has the ability to offer a highly accurate

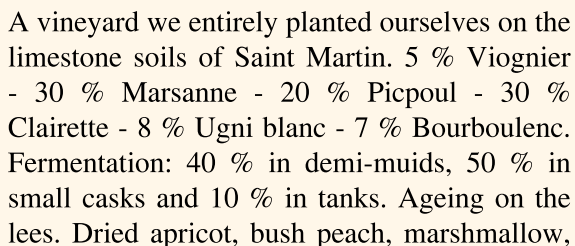
mirror to terroir. As winegrowers, we must cherish the bond between plants and minerals.



A front view of Château de Saint Cosme - Pierre Grieu, charcoal - 1991



## White 2021 Principauté d'Orange



44

# WHITE LITTLE JAMES' BASKET PRESS

2021 Pays d'Oc



30 % Viognier - 70 % Sauvignon.

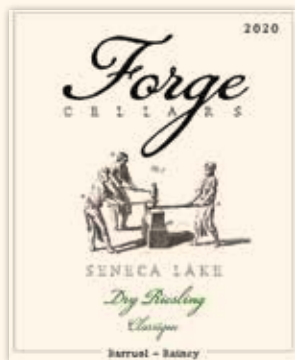
Cold fermentation. Ageing in tanks. Lemon, grapefruit, boxwood, elderflower, mango. The losses incurred with Viognier due to the 2021 frost were tremendous. The result is that the 2021 white Little James contains a high proportion of Sauvignon. With its explosive aromatics, it makes the perfect summer appetiser, and pairs with gilled fish or seafood.



Little James' lemon drink - Louis Barruol, ink - 2022

# FORGE CELLARS SENECA LAKE

## 2020 Riesling Classique



The 21 different named vineyards at Forge Cellars are farmed and fermented separately using wild ferments, in used casks and in tanks. Aged for 9 months on fine lees. Schist, shale clay, slate and granite. Liquorice, salinity, tropical fruits, preserved lemon. Rainfall and the cold are an integral part of daily life in the Lakes, but in 2020, the weather was surprisingly favourable. Sunshine without overbearing heat ripened the Rieslings and produced white wines showing pinpoint precision. With substantial

focus for the Riesling variety, the 2020s offer a faithful rendition of the complex nature of this mecca for fine wines.



The shores of Seneca Lake - Kristina Rose, ink - 2021

# Events in 2022

## **Découverte en vallée du Rhône**

*Avignon, 5th of April 2022*

## **Prowein Düsseldorf**

*15 - 17th of May 2022, Halle 04 - Booth C 20*

## **Gigondas sur Table**

*Gigondas, 18th of July 2022*

## **New York Wine Experience**

*New York, 20 - 22nd of October 2022*

## **La paulée de Berlin • Edition 2022**

*Berlin, 31st of October 2022*

## **Wine Paris**

*Paris, 13 - 15th of February 2023*

