



Saint Cosme - "Condrieu" AOP Condrieu - white - 2018

Saint Cosme – 2018 Condrieu

100% Viognier. Granite sand. 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.

What has Condrieu taught us since the climate started to warm up? That we can no longer think of Condrieu as we did 20 years ago. That it is challenging but feasible to slightly change the way we work in order to hold onto the characters and balances that make Condrieu an outstanding white wine. All of this is a bit of a tall order and can only be achieved through precision, but it is possible. The date of the harvest, though, has become a fundamental technical and logistical piece of data in Condrieu. As Viognier reaches the end of ripening, it can really become overripe in just a few days: it is fickle and volatile. In the northern Rhone, the 2018 vintage had the ability to produce both great whites and great reds, just as it did in 2016, 2010, 1999 and 1991. Our 2018 Condrieu was not picked too late. It shows the balance and freshness that act as an enhancer of flavour. I would love to make 2018 every year, but Viognier is such a hard variety to harness that it's difficult. For my 22nd vintage in Condrieu, though, I can see that every year I learn something and that an entire lifetime is hardly long enough to understand how a terroir works. Learning means opening doors that allow you to enter new rooms in a building. In these rooms are other doors, which give access to other areas, and so on. It's never-ending. Savour this wine with lobster, pasta with truffles or blue cheese.

Fennel, liquorice, elderberry, rose, lily.