



Saint Cosme - "Saint Joseph" AOP Saint Joseph - red - 2017

Saint Cosme – 2017 Saint-Joseph

100% Serine (heirloom Syrah).

70% destemmed fruit – 30% whole clusters.

Granite sand in the small Malleval valley.

Aged for twelve months: 20% in new casks – 40% in casks used for one wine - 40% in casks used for two to three wines.

Last year I dedicated my prose to the remarkable potential of the granite soils of Saint Joseph. But expression of the soils is maximised by the multi-faceted personality of Syrah. Its multiplicity is amazing. Syrah has the ability that few grape varieties have to adapt to a wide range of soils and climates. It shares this feature with Riesling: they must have the same ancestor, i.e the chameleon! Nevertheless, the climate of the northern Rhone Valley is probably where Syrah expresses the greatest finesse and complex aromatics. Perhaps this adaptability stems from the genes of its distant ancestor, traditionally located in the Middle East and around the Caspian Sea, when men were already making wine to ease the hardships of their lives and mores. In 2017 we harvested our Syrah as usual very late, in October. Our late-ripening sites allow us to have ripe fruit with no excess alcohol. In the cold valley of Malleval, Syrah is ripe at 12.5 / 13% alcohol. This is a very important parameter for balance in wines. With its aromas of rose and smoke, the 2017 is typically fleshy: it is quite a structured Saint Joseph but carries within it the 'etherealness' of a late harvest.

Peony, wild blueberry, liquorice, tobacco.

Bottled without filtration.