



Château de St Cosme - "Gigondas"

AOP Gigondas - red - 2015

70% Grenache - 14% Syrah – 15% Mourvèdre - 1% Cinsault. Whole cluster fermentation.
Twelve months' ageing: 15% in new casks - 50% in casks used for 1 to 4 wines - 35% in concrete tanks.
Limestone marl and Miocene sand.

'You can never have too much of a good thing' – this proverb sums up the 2015 vintage. It was the kind of year when there were no sub-standard wines, everything was good, even wines from the youngest vines. Our 2015 Gigondas is reminiscent of the 2010 for its density, depth, mellowness and saline freshness. Gigondas offers a fairly unusual rendition of Grenache, difficult to compare with what you find in neighbouring areas. Its character can be ascribed to the ubiquitous limestone marl in our appellation. And Saint Cosme is a very unusual rendition of Gigondas because our soils are distinctively Tortonian and virtually non-existent in other parts of the appellation. This unique soil type at Saint Cosme combines with a cold microclimate with temperature readings matching those at elevations of 400m above sea level, whereas our vineyards sit at an altitude of 240m. This combination of natural factors makes Saint Cosme virtually incomparable and Grenache develops a persona that can be disconcerting such is its pervasive freshness – a dimension rarely associated with this grape. You have to live here to get a proper sense of this and try and style it. For example, our vines face west and therefore bask in the balmy evening sunshine; in the morning, they are sheltered by the Dentelles de Montmirail – these natural patterns impart balance and texture to the wines. All of this is even more discernable in great vintages like 2015. Excellence, therefore, does serve an educational purpose.

Strawberry, violet, iodine and liquorice. Bottled without filtering.