



## **Château de St Cosme - "Gigondas"**

### **AOP Gigondas - red - 2016**

70% Grenache - 14% Syrah – 15% Mourvèdre - 1% Cinsault. Whole cluster fermentation.

Twelve months' ageing: 20% in new casks - 50% in casks used for one to four wines - 30% concrete tanks. Limestone marl and Miocene sand soils.

After the superb 2015, we now have the magnificent 2016. Having two great vintages in a row is virtually unheard-of. Our Gigondas epitomises my father's approach to winemaking. He had a very precise idea of ripeness. The nearer we got to harvesting, the more he would analyse and taste the fruit, constantly walking up and down the rows of vines to make sure he harvested at the ideal time. Understanding ripeness and vintage effect is the very first thing he taught me, when I was still a child. Because that's exactly what children love! Tasting grapes, walking through the vineyards and observing then pressing the sample of grapes and looking at the outcome in the lens of the refractometer – the incredible tool we acquired in 1981. Involving his children in the fun parts of wine growing is a good way for a father to get them 'hooked'... Co-fermenting grape varieties, which is what we do with our Gigondas, is something my father always did. He hated fermenting grape varieties separately, which is why at Saint Cosme, the early-ripening cultivars are planted in the late-ripening sites and the late-ripening varieties in the early-ripening sites. In this way, they all ripen at the same time and can therefore be co-fermented. The 2016 was his final vintage and it is a stellar vintage. Grape harvesting was a time of the year he adored – the magical smell of fermenting grapes, balmy days, interesting discussions, the bustle of the estate and the golden hues of sunset.

Strawberry, violet, liquorice and pepper.

Bottled unfiltered.