



## Château de St Cosme - "Gigondas"

### AOP Gigondas - red - 2018

Château de Saint Cosme – Red 2018 Gigondas

70% Grenache - 14% Syrah – 15% Mourvèdre - 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. Limestone marl and Miocene sand.

It is always interesting to take a close look at the way a terroir "translates" the vintage, all the more so when techniques and approaches are consistent from one year to the next. I have noticed that this "translation" is even more patent when the vineyard site boasts a high pedigree. Consequently, at Saint Cosme that translation is always extremely captivating. A case in point is 2018, which was a rainy vintage in the spring and produced quite large berries. The wines therefore have the "nimble", supple characters associated with cool vintages. In years like this, Saint Cosme often reveals its "Burgundian" style, reminiscent of delicate Pinot and its aromas of red berries, forest floor and violets. Salinity acts as a flavour enhancer and freshness underscores the harmony of the whole, with all its charm and depth. These ethereal vintages offer a translation of Saint Cosme recalling the 1980s - the stellar 1985, for instance, a vintage showing lots of finesse which is still in great shape, as evidenced by a magnum tasted recently. I hope you enjoy the 2018, a deliciously feminine version of Saint Cosme.

Blackberry, raspberry, violet, forest floor.

Bottled unfiltered