



## **Château de St Cosme - "Le Poste"**

### **AOP Côtes du Rhône - white - 2017**

Château de Saint Cosme «Le Poste» - 2017 white Côtes du Rhône  
100% Clairette

Tortonian marl at Saint Cosme chapel in the 'Le Poste' named vineyard.  
Fermented in old casks and matured on fine lees for ten months.

We always tend to think that our era is the most 'advanced' in terms of science and technology. That's probably true. But let there be no mistake: technology is not expertise, in fact the two have little in common. When it comes to understanding the subtle refinement of a vineyard site, technology is of no help to us. In the era of our grandfathers, they 'took time' to do things without being obsessed by money. Why has Le Poste for so long been identified as a top white wine site, in an appellation that lives only by its top red wines? Our ancestors needed to spend time exploring, trying, planting and making mistakes so that they could subsequently find the right direction.... Present-day wisdom dictates that everything be immediately 'profitable' and I wonder if we are still able to respect the idea whereby time cannot always be shortened. It is possible, but by resisting the pressure of the 21st century. I thank our ancestors for having discovered all these vineyard sites for us. For having invested their patient expertise and skills of observation in them. Ultimately, a winegrower's only guide should be the quest for beauty.

Cellaring potential: 20 years.

Gunflint, dried apricot, grapefruit.