



## Château de St Cosme - "Le Poste"

### AOP Gigondas - red - 2018

Château de Saint Cosme 'Le Poste' – Red 2018 Gigondas

Mixed plantings of old Grenache vines.

Whole cluster fermentation.

Hillsides of Tortonian limestone marl at Saint Cosme chapel, in the 'Le Poste' named vineyard.

Twelve months' ageing: 20% in new casks - 50% in casks used for one wine -30% in casks used for two wines.

My father's work had a profound impact on Saint Cosme, but there is one place with which he had a particularly close relationship: Le Poste. In 1964, with the help of Pierre Amadiéu, then mayor of Gigondas, he began restoration work on the Chapel of Saint Cosme. The same year, he replanted the Le Poste vineyard, which is literally "the chapel's vineyard". He replanted it in exactly the same way as before, retaining the time-honoured proportion of Clairette. The Tortonian chalky marl soils are a mixture of limestone rocks and marl of quite astonishing quality. They are named after the town of "Tortona" in the Italian Piedmont as they are widely found in the Barolo and Barbaresco regions. There shouldn't be this kind of soil at Saint Cosme – it stems from the unique geology of our estate which geologists refer to as "the accident of Saint Cosme". On this particular spot, the Dentelles de Montmirail flipped the geological cake like a pancake and we ended up with this oddity that gives mature Le Poste wines, with their tar aromas and ethereal texture, the feel of Barolo. 2018 produced a feminine, saline and silky version of Le Poste. The terroir expresses itself well in young wines, revealing Burgundy-like characters.

Raspberry, iodine, ash, tar.

Bottled unfiltered.