



Château de St Cosme - "Le Poste" AOP Côtes du Rhône - white - 2018

Château de Saint Cosme - 'Le Poste' - White 2018 Côtes du Rhône

100% Clairette

Tortonian marl at Saint Cosme chapel in the 'Le Poste' named vineyard

Fermentation in used casks and ageing on fine lees for 10 months.

We only make two barrels of this wine which should be called 'Gigondas'. But white Le Poste holds a very special place at Saint Cosme. When my parents met, in 1956, my father arrived at Saint Cosme and only found bottles of white Le Poste wine in the cellar. There were very few bottles of red: my maternal grandfather, who died in 1949, could never explain to him why, because they never knew each other. But it is quite obvious that there has always been a strong 'white tradition' at Saint Cosme. The wines, all of which were pre-1949, were extraordinary according to what my father told me. When he replanted the Le Poste vineyard in 1964, he kept the same proportion of Clairette and Grenache, to perpetuate its history. Our Clairette plantings at Hominis Fides and Le Claux will soon start bearing and write a new chapter in the story of Saint Cosme that we will be able to read together. The application to produce white Gigondas, which we have been supporting for almost 10 years at INAO, is in its final phase. We should reach a successful conclusion in around two years' time and will finally be able to call Le Poste, along with the other whites produced in Gigondas, 'Gigondas'. They deserve nothing less.

2018 was balanced and fresh. The terroir has been properly conveyed and basically, this is a great classic white Le Poste.

Flint, fennel, grapefruit.