



Château de St Cosme - "Le Poste"

AOP Gigondas - red - 2019

Château de Saint Cosme "Le Poste" – Red 2019 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.

Le Poste is the most vibrant part of Saint Cosme. Saint Cosme chapel, a magnificent Romanesque edifice dating from the 12th century, radiates its full spiritual beauty here. Common kestrels nest every year in a hole in the long wall of the ancient nave. The temperature is moderated by the constant upward and downward breezes. The cherry trees, fig trees, fennel, violets and thyme exude their powerful aromatics – in Tortonian marl, these natural perfumes take on a whole new dimension. Quite naturally, the wines grown here are so delicate, aromatic and feminine. Le Poste in some ways is also a paradox – the grapes ripen quite quickly (by Saint Cosme standards with its cool micro-climate) but they also benefit from the cool winds in this small valley, so this vineyard site is bound to be a kind of 'alien' amidst the estate's other Gigondas. In 2019, as is customary, we started the harvest at Le Poste, setting the tempo for the ripeness of the vintage. My Mother had a soft spot for the Clairette grapes and figs at Le Poste – those picked in 2019 would be among her last pleasures.

Wild raspberries, jasmine, white pepper

Bottled unfiltered."