



Château de St Cosme - "Les Deux Albion" AOP Côtes du Rhône - red - 2018

Chateau de Saint Cosme – Red 2018 'Les Deux Albion' Côtes du Rhône

Co-fermented Syrah, Grenache and Mourvèdre.

Whole cluster fermentation.

Vatting for six weeks.

Clay hillsides (ancient alluvium), limestone marl and pebbles.

Ageing in wooden tanks (truncated cone shape) and concrete tanks.

At the estate, we recently tasted some mature Deux Albion from 1999, 2008, 2010, 2011 and others. These tastings are always amazing and fully demonstrate the ageability of Rhone Valley wines. Deux Albion epitomises the soul of traditional, classic Rhone; it offers thanks for the gift of old vines; it is quality in simplicity. When young, Deux Albion expresses fruit and is redolent of peony and violet, with extremely gracious roundness. Then, the mineral edge gently takes over, adding refinement and expressing the limestone element. At this point, the wine is slightly more akin to our Gigondas, though never achieves its finesse: it can't be expected to do the impossible! All of this raises the issue of a wine's ability to age in relation to its price. It is commonly accepted that 'affordable' wines are not designed for cellaring and I wonder why? Conversely, how many expensive and supposedly prestigious wines are a disappointment to us when we uncork them at what was supposed to be their peak? Sometimes you have to rely on your own opinions, trust your own taste and experiences without being influenced by what others say or write. After the 'cosmic' 2016s and 2017s, 2018 Deux Albion offers a slightly softer version, suffused with charming floral aromas. As I write these lines, the first violets are starting to appear and the fine-billed birds are getting restless as spring approaches. What more beautiful a sight to behold than nature waking up after its winter slumber?

Strawberry, gingerbread, violet.

Bottled unfiltered.