



Domaine de Saint Cosme - "Les Deux Albion" IGP Principauté d'Orange - white - 2019

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White 2019 Principauté d'Orange

A vineyard we entirely planted ourselves on the limestone soils of Saint Martin.

40% Viognier - 20% Marsanne - 30% Picpoul - 4% Clairette – 3% Ugni blanc – 3% Bourboulenc

Fermentation: 25% in demi-muids, 50% in small casks and 25% in tanks. Ageing on the lees

Our enterprising story on the limestone soils of Saint Martin continues. The 10 hectares of this great site are now fully planted. The 0.5 ha of 'Saint Côme' are in their second year of growth. Saint Côme, a grape variety native to Aveyron, has all but disappeared. We selected the last healthy vine stocks and then propagated and planted them. I like the idea of growing and protecting a vine variety that bears the name of our estate. Next year, we will have a few clusters and will ferment a few casks of them – at last, we will be able to taste it! Let's hope it'll be a pleasant surprise... In Saint Martin, the 2019 crop was very small: the limestone sand didn't like the long dry summer of 2019, but the resultant whites show great intensity as in any low-yield wine. They display length and depth but also very reasonable alcohol content (13%) due to the acidic grape varieties Piquepoul, Ugni blanc and Bourboulenc. Our grandfathers were keen to grow these varieties and had very sound reasons to do so: in a vintage like 2019, it is almost impossible to produce a fresh white wine without these varieties. Having a good proportion of them also means we can let the Viognier and Marsanne reach peak ripeness. It's all about bringing together opposite ends of the spectrum. Enjoy this 2019 with grilled sea bass or chicken in a cream sauce. Dried apricot, marshmallow, brioche.