



Saint Cosme - "Châteauneuf-du-pape" AOP Châteauneuf-du-Pape - red - 2017

Saint Cosme – Red 2017 Châteauneuf-du-Pape

50% Grenache – 30% Mourvèdre – 15% Syrah – 5% Cinsault

Provenance: La Crau, Valori and Christia

Whole cluster fermentation.

Ageing for 24 months in casks used for two to five wines.

The vineyards of Châteauneuf-du-Pape thrive in intense weather conditions. From the arctic cold in winter, buffeted by the icy Mistral wind, to the hot summers perfectly suited to the Grenache and Mourvèdre grape varieties, they are bound to produce wines encapsulating a commensurate amount of vibrancy. Grown on the pebble-strewn red clay soils, the wines can acquire the texture, roundness and hallmark mellowness of Châteauneuf. I always make my Châteauneuf-du-Pape in the most traditional way: old vines, small yields, whole clusters, native ferments and used casks, with no racking or filtering. My choice of traditional methods has nothing dogmatic about it. Rather, having tried many methods, they best reflect the terroir and yield the finest wines. Our predecessors should not be underestimated - they had very good reasons for working in a certain way.

The 2017 vintage was a "great classic" – I can sense its aromas of marzipan, raisins, cinnamon and cherry that always conjure up Christmas time and its savoury winter perfumes steeped in childhood memories. After 24 months' ageing in small casks, there is a sense of "completion" in the wine which finally reveals all the secrets of its provenance. This time span cannot be reduced and no amount of technical artifice can shorten it: good winegrowers must understand how to be attentive to their vineyard sites, vines and wines in order to guide them without altering their fundamental nature. In this respect, our profession is a good school for learning respect. I didn't grow up in Châteauneuf-du-Pape so I am even more attentive to the quality of the terroir "translation" I am trying to convey.

Enjoy this 2017 at 16°C. Red wines from the southern Rhone do not show well at too high a temperature.
Serve it with a leg of lamb cooked as slowly as possible so that it truly melts in the mouth.
Cinnamon, garrigue, truffle, tapenade, cherry.
Bottled unfiltered.