



Saint Cosme - "Côtes du Rhône"

AOP Côtes du Rhône - red - 2018

Saint Cosme – 2018 red Côtes du Rhône
Syrah. Partially destemmed fruit.

Limestone sand, red clay and pebbles on Villafranchian terraces
Tank aged.

Our Côtes du Rhône is the estate's first ambassador because it is probably the first bottle that people who discover Saint Cosme taste. As such, I devote every effort needed to produce a very fine Côtes du Rhône. As I am not a magician, I have to use vines that grow in top quality sites. The first of them is Vinsobres, which for me is the finest place to grow Syrah in the southern Rhone Valley. Located at the gateway to the Alps, Vinsobres benefits from a cold wind called 'Pontias' which, without a doubt, brings a very special freshness to the wines. The soils are a subtle mixture of marl, limestone and sand. These are complex soils. Monolithic soils carry within them limitations that are reflected in the wines. Complex soils have a propensity for wine growing and contain multiple resources that can be found in the wines. 2018 is my 22nd vintage of Saint Cosme Côtes du Rhône. My ideas for this wine have remained unchanged: Syrah, fruit, finesse, freshness and pleasure. I have never been a dedicated follower of fashion. My only guide has always been my taste, and I will not change because I can only share with you the things I love.

Vinsobres is an extraordinary vineyard location: I will have an opportunity to talk to you about it in detail in the very near future.

Blueberry, truffle, fennel, wild raspberry.

Bottled without filtration.