



When the moon rises over 2024
Acrylic on dark laid paper, 2026

YEAR
2026

YEAR 2026

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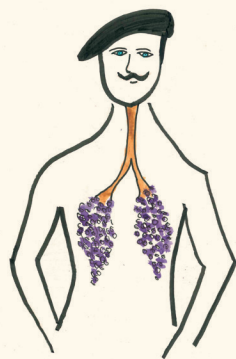
CHATEAU DE SAINT COSME



CHATEAU DE ROUANNE

Jules Chauvet (1907-1989)

Wine can be appreciated in a thousand different ways, viewed through countless lenses. This propensity makes it a textbook medium for exchange and dialogue. I am particularly drawn to the charmingly naïve objectivity of those who taste wine without really knowing what they are tasting – I find their reactions deeply revealing. I think that as winegrowers, we have a lot to learn from comments born of genuine spontaneity. That said, if we wish to appreciate wine more fully, it becomes fascinating to explore the vineyard it came from and to understand why its winegrower works in a particular way. This is true when it comes to appraising any product commanding aesthetic appeal. Almost anyone can enjoy listening to Mozart's 25th symphony – it immediately strikes you as beautiful. But when one takes an interest in Wolfgang's life and seeks to understand how he was able to compose such a masterpiece, the pleasure of listening is amplified even further. It offers a tangible sense of his extraordinary genius, and deepens the emotional experience. Similarly, committed wine lovers are naturally drawn to taking an active interest in the work of winegrowers. If there was one figure who pushed the pursuit of aesthetics to new heights, while striving to articulate it for others, it would undoubtedly be Jules Chauvet. A Beaujolais winemaker (1907-1989), he trained as a chemist, was driven by doubt and an unrelenting quest for perfection. According to his contemporaries, his talent as a wine taster was truly astounding. As he himself once said: "The more I study wine, the more I realise how complex it is – and how little I truly understand". Chauvet embodied both science and conscience. As he grew older, he increasingly advised winegrowers to remain as close as possible to nature. He was truly the first person to demonstrate the relevance of non-interventionist winemaking: the use of wild ferments, minimal sulphur, gentle handling and the absence of filtration and fining. As an accomplished scientist, he was unrivalled in his ability to explain that such closeness to nature implied being confident in one's work, one's scientific understanding and one's art. Otherwise, disappointment awaits...



Jules Chauvet

Alix Barruol, felt-tip pen, 2025

Making the case FOR FRENCH WINE

“He who knows how to taste does not drink wine, but savours secrets”.

Most people are familiar with this famous quote by Salvador Dali which so accurately captures the essence of our craft. For a man reputed to be slightly mad – in a good way of course – I think this sentence contains a lot of sense and truth.

Wine today is under widespread attack. Much of the criticism bears a highly selective, subjective stamp; some of it is nothing short of dishonest. This is all so unfortunate when you consider that wine has been such a positive companion for humanity throughout its long journey. More than merely accompanying mankind, wine stands as one of the most accomplished renditions of its artistic and social dimensions.

The anti-alcohol temperance movement systematically targets wine because it is traditionally easy prey. Considering wine purely as alcohol implies misunderstanding its quintessential nature – it is the most insulting way of brainwashing those who would otherwise benefit from discovering the secrets of this extraordinary beverage. Meanwhile, spiralling consumption of illicit drugs – to the tune of €9 billion in France in 2025 compared with €1.5 billion in 2000 – seems to raise little concern, particularly among those who find it smart to demonise wine.

Drug use is often associated with junk food, another deeply troubling shift in our society. Over the same period, wine consumption in France has fallen by 35% to €9 billion in 2025. While other factors are at play, one doesn't need to be a genius to establish causality between these two curves which have dramatically intersected. All of this reflects a society that no longer believes in itself – one that chooses escapism and denial over hope, darkness over joy, and ugliness over beauty. Let us not forget that the French wine industry employs 500,000 people, all officially declared and generating substantial social contributions and taxes revenue. It represents France's second largest export sector, just behind the aviation industry. It maintains our landscapes at no cost to the public. And yet it now finds itself confronted by a genuine mafia, generating comparable revenues while destroying this industry and simultaneously wreaking havoc among our younger generations with total impunity. The time has come to say stop! French winegrowers must stand together and refuse to accept this grotesque situation. We cannot let this happen! We cannot allow our culture – and the simple pleasures that bring us joy – to be ruined by criminals.

Long live sommeliers who are passionate about their craft; long live the young chefs who bring France's fabulous gastronomy to life; long live the vineyard workers whose labour brings such pleasure to our tables; long live the new generation of winegrowers; long live the elders who pass on their skills to younger generations; long live our magnificent vineyard landscapes; long live the wine merchants who share their knowledge with wine enthusiasts like you – consumers who deserve to continue to enjoy France's finest products.

And above all, long live the friendship that wine has the power to nurture between us all.

"The simple act of opening a bottle of wine has brought more happiness to the human race than all the collective governments in the history of the earth."

Jim Harrison

"Wine is a teacher of taste, and by training us to practice inner attention, it liberates the mind and illuminates intelligence".

Paul Claudel

"Wine has the power to fill the soul with all the truth, knowledge and philosophy".

Bossuet

This quote features as an epigraph on the wine list at the restaurant for MEPs in Brussels



Joy, dance and wine
Pierre Grieu, felt-tip pen, 2025

The Vintage

This year, we are delighted to present the superb 2024 vintage – an opportunity to reflect on the very notion of vintage, a concept that played a decisive role in the creation of appellation wines in 1936. Why did our predecessors choose to integrate vintage into their definition of ‘origin’? Quite simply because terroir is inseparable from climate. In fact, until quite recently, vineyard sites in Burgundy were not referred to as lieux-dits or named vineyards but climats. It is no coincidence that the Burgundians sought Unesco World Heritage recognition, not for their vineyard blocks or lieux-dits, but for their climats. All of this implies that the micro-climate was long considered to be the primary factor distinguishing wines of different origins. From the late 19th century onwards, advances in geological knowledge across Europe deepened our understanding of how soils influence a wine’s expression. Today, it is widely accepted that terroir and climate are equally fundamental.

Once climate, or micro-climate, is recognised as a cornerstone of quality and origin, the notion of vintage naturally follows. This explains why the concept became firmly rooted in the world of fine wine after the advent of appellations in 1936. Yet a vintage is far more than the micro-climatic expression of a site – it is also an extraordinarily precise record of an entire year’s weather. Aside from wine, what other product can so faithfully capture twelve months of meteorological events? None. By introducing such marked differences in expression and quality from one year to the next, nature grants us two invaluable gifts: every year, it creates a wine that will forever be unique, and perhaps most importantly, it ensures that we are never bored.

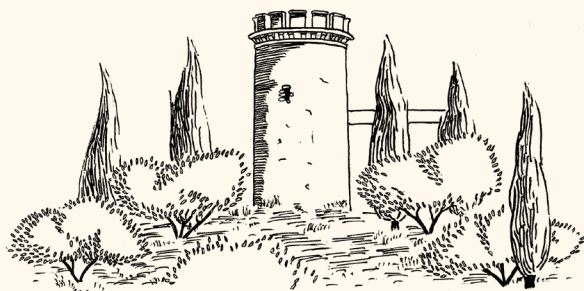
Throughout my life as a winegrower, the uncertainty to which we must constantly adapt as best we can has always been a source of genuine pleasure – at times even an intense suspense worthy of an Alfred Hitchcock film. One of the most remarkable facets of a vintage lies precisely in this element of mystery. I do not believe that any winegrower can truly explain why or how a very good vintage reaches that point where it begins to hint at the magic unique to truly great vintages. This magic may reveal itself at different stages, sometimes quite late in a wine’s life. The 1982 vintage offers a telling example: it was not immediately recognised by Bordeaux winegrowers as exceptional. The same scenario occurred in Côte Rôtie in 1991 – a relatively cold vintage

that thoroughly misled all winegrowers, only for consensus to shift a few years later... Some 2013 Gigondas are today quite extraordinary yet they are still not always fully understood. At times, great vintages demand patience. The 1988 vintage at Saint Cosme was a rather uncanny year: the crop was minute and the summer slightly too hot, yielding wines that seemed rather lean in their youth, marked by uncompromising tannins. And yet today, it is probably the finest wine you will taste here.

I take particular pleasure in writing these lines this year as the 2024 vintage at Saint Cosme and Rouanne displays the same elusive magic – one that we are delighted to share with you. Why did a year that proved so challenging across most of France chose to be great for us? It's no secret. It is a mystery...



The vintage
Louis Barruol, acrylic, 2026



CHATEAU DE ROUANNE

In Vinsobres, in the county of Grignan,
in the Rhone Valley between Dauphiné et Provence.

Château de Rouanne in Vinsobres, which we acquired in 2019, is a magnificent historic estate surrounded by an outstanding, unbroken, 62-hectare vineyard in an exceptional winegrowing site. Rouanne has incredible soils with the ability to create some genuine epiphany moments, in a location which is «inhabited» by its own geographical configuration and by the souls of all those who have lived and worked here for aeons.

The village of Vinsobres obtained Cru status in 2006. Although not as well-known as its peers, its classification puts it on a par with Gigondas, Châteauneuf-du-Pape, Côte-Rotie and Hermitage, which speaks volumes about the quality of its terroir. Located along the edge of the Alps, Vinsobres boasts first-rate geology and a cool climate. The village itself has had a long and eventful history, shaped by the presence of the Lords de Verone who owned Rouanne from the Middle Ages through to the Revolution. The youngest branch of the family bore the title of 'Lord of Rouanne' for 600 years.

Set on a Gallo-Roman site, which formerly housed a farm or 'villa', Rouanne is named after its Late Roman Empire owner (2nd/3rd century AD), possibly a certain 'Rugius', as etymologists suggest.

Behind its present-day chateau, a grooved column adomed with a carved capital, pottery, 'dolia', numerous fragments of tiles, fibulae and dressed stones, to name a few, have been found. It isn't hard to imagine life at that time in this marvellous, well-populated, fertile site where myriad springs provided water, not far from the river Eygues and the Roman Way.

In the Middle Ages, the family de Verone, who owned the entire hillside, built a fortified castle.

In 1611, Charles Ide Verone was '*Seigneur de Rouanne*'.

In 1649, Charles II de Verone was '*Seigneur de Royne*', the change of spelling is noteworthy. Concurrently with this, Francois of Verona, cousin of Charles II, was the «co-lord» of Vinsobres and probably lived in the castle of Verone which still stands today. He represents the oldest branch of the family.

In 1710-1714, Jean-Louis de Verone (son of Charles II) was called «Sieur de Royne». It is interesting to see how the spelling of Rouanne has changed, sometimes quite rapidly, down through the ages. If we put them side by side, chronologically the result is this:

1594 : Roany

1611 : Rouanne

1641 : Roane

1649 : Roanne or Royne

1649 then 1710 : Royne

End of the 18th century (map of Cassini): Roanes

1891 : Rouane

Contemporary period : Rouanne

Unfortunately burnt down during the French Revolution, Rouanne was restored, rebuilt and extended in the 19th century, after which the property changed hands several times in short succession. Subsequently, Château de Rouanne experienced both good times, but also very challenging times. It is practically a miracle that this unbroken 62- hectare block of old hillside vines survived unscathed and was not divided into countless pieces through inheritance.

300 m from the chateau, at the end of a pretty wood that you have to





Château de Rouanne hillside

cross to get there, the beautiful farmhouse complete with dovecote was built in around 1830 on pre-existing buildings that were probably ancient. A constantly flowing spring, harnessed in Gallo-Roman times, is an ever present feature of the property, gushing into its ponds. Everything has been grown at Rouanne: vines, olive trees, lavender, vegetables, fruit and cereals, and sheep farming was pivotal to the property. Rouanne truly is a land of plenty. The present-day farm houses a magnificent concrete vat house but the beautifully crafted, vaulted basement ageing cellar was once used to mature an altogether different breed of stock- sheep! This is where we now mature our wines.

Rouanne's impressive hillside, home to the named vineyard sites 'Les Côtes', 'Rouanne et les Crottes', 'Guérin' and 'La Palud', has a geographical profile, an incline and a south-east aspect that can be likened to Burgundy's Côte de Nuits: the location's propensity for growing wine is self-evident. The soils stemming from the Messinian, Tortonian and Pliocene ages contain red clay, limestone marl and sand. The prime terroir at Rouanne often promotes distinctive aromas of violet, peony and particularly gingerbread in the wines. The palate is always fresh, rounded and balanced with a signature trait - its

salinity. Rouanne's wines age incredibly well and for many years emotion invariably implies patience!

Rouanne's vineyards were mainly planted between 1955 and 1975. They are home to massal selections of Grenache, Syrah and Mourvèdre that provide us with substantial genetic diversity, a prerequisite in the world of fine wines. Like Saint Cosme, the vines are farmed organically. As with Gigondas, we use whole cluster fermentation and native ferments and do not filter the wines.

The location of Rouanne is highly significant. As Vinsobres is the northernmost of the southern growths or Crus, it is important to understand that the Alps begin to rise just 9 km from Chateau de Rouanne. This proximity creates a cool micro-climate set within a temperate Mediterranean climate. The «Pontias» wind, which picks up cold air as it crosses the Alps, constantly cools the Eygues valley beneath Rouanne.

At Rouanne, we will monitor every step of the way how the essence of the place furthers our understanding. I would be delighted to welcome you and share with you the joy of being a part of its resurrection.



Roses at Château de Rouanne



The hare
Jenny Barruol, ink, 2024

News from ROUANNE



Château de Rouanne
Pierre Grieu, ink, 2019



After farming organically at Rouanne for six years, life has returned everywhere, both in the vineyards and the winery. It is, of course, far more visible in the vineyards – in the flowers, the scent of the soil, the diversity of plant life, the insects, the earthworms, the elasticity of the soils and so on. One precious form of this vitality, though, is less visible as it belongs to the realm of microbiology. At Saint Cosme, we have always sought to encourage the proliferation of native yeasts in the cellar. Over the course of several decades, this policy has resulted in consistently smooth, trouble-free fermentations. Of course, some critics might argue that our winery is not clean because it does not resemble a hospital. Yet cleanliness should never be confused with sterility. For example, Roquefort cheese cannot be produced in a sterile environment, just as one could not survive without a rich and diverse microbiota in the gut. Simply put, life cannot be produced through death and, from a microbiological standpoint, a sterile environment is a dead one. Jules Chauvet clearly identified the benefits of natural or native yeasts – call them what you will – for expression in wine.

When we acquired Rouanne in 2019, we immediately set about creating conditions conducive to the development and protection of wild ferments in the cellar. But fostering an environment replete with micro-organisms does not happen overnight. The growth of these natural yeast populations takes a little time. Six years on, our fermentations are increasingly trouble-free – a clear sign of rising microbial diversity in the cellar. While we have yet to reach the level of achievement of Saint Cosme, we are clearly moving in that direction.





CHATEAU DE SAINT COSME

Located in the heart of the Gigondas appellation, Saint Cosme is an historic estate of a unique kind. Its Gallo-Roman winery, with its fermentation tanks hewn into the rock, has successfully withstood the test of time unscathed. It gives us a precise idea of how our close ancestors, the Gallo-Romans, must have lived. Acquired by our family in 1490, the property has been home to fifteen generations of wine growers. It boasts 25 hectares of old vines whose average age is 60 and yields are diminutive. The soils of Saint Cosme are a geological mosaic brought about by the upheaval of the Dentelles de Montmirail. They are located at the point where two geological faults meet and the microclimate is cool and causes late ripening. Balance, freshness and finesse characterise our wines.

Saint Cosme chapel, located in the heart of our vineyards, is a jewel of Romanesque art. Built in the 11th and 12th centuries, it mirrors the purity of Romanesque art with its sobriety, simple lines and balanced spaces. Its majesty lights up our vineyards and exudes an atmosphere of peace. It fully deserves the short walk leading up to it. We show our devotion to Saint Cosme by striving to maximise the extraordinary potential of its soils and old vines. Time-honoured wisdom, biodynamic viticulture and an understanding of the soils are our guiding lights.

By 1972, my father, Henri Barruol, was already convinced that organic wine growing served a purpose. He used it in deference to his vineyards, to produce environmentally friendly wines and protect the eco-system in the vale of Saint Cosme, particularly its bird population. His belief was based on

common sense at a time when wines were sold in casks. We continue such vital work, using no weed killers, chemical fertilisers, pesticides or synthetic products. Hoeing and tillage are used in all our vineyards. Our ecosystem is dynamic and balanced and our soils are living.

In 1997, I drew on this wine growing background to create a merchant wine business that combines a wine growing perspective with classic shipping. On my travels around the Rhone, I got the impression that top quality wine areas were still underdeveloped, unrecognised or neglected. Some places appealed to me and made me want to try my hand. So i chose to become a wine merchant in the old-fashioned sense of the word, basically shipping wines with the mindset of a wine grower. This implied seeking out the spirit of soils and vineyards, working painstakingly with small batch fermentations, advancing hand in hand with wine growers who love what they do, transporting my wines in casks so as not to damage them and trying to add that special touch to each day.



Henri et Louis Barruol

At Saint Cosme, we do as many jobs as possible by hand. I like to make wines that show pure, precise sense of place - wines that have personality and balance. I want them to have the propensity to age.



The chapel under the snow



Les lieux-dits de SAINT COSME

‘Le Poste’

Le Poste is the vineyard surrounding Saint Cosme chapel. It is formed of four terraces, three planted to Grenache and one to Clairette. The vineyard was replanted by my father Henri Barruol in 1963. The site has a unique history: John IV of Chalon Arlay (1443-1502) was Prince of Orange and lord of Arlay, Nozeroy and Montfort. He is an ancestor of the House of Orange-Nassau and Queen Beatrix of the Netherlands, Henri et Suzanne Rolland with their the country's current reigning daughters Claude and Anne-Marie, monarch. He was commonly known as John of Chalon, then Prince of Orange. In 1467, he married Jeanne de Bourbon, granddaughter of the Duke of Burgundy, John I of Burgundy (John the Fearless). John IV of Chalon-Arlay died on April 8, 1502, aged 49.



Henri et Suzanne Rolland with their daughters Claude and Anne-Marie, at Saint Cosme in 1935

Under John of Chalon, Gigondas was an integral part of the principality of Orange which was only annexed to France in 1703. In 1480, John of Chalon, Prince of Orange, ‘*sold lands for vineyards on the hillside of Saint Cosme*’, thereby providing evidence of the suitability of Le Poste for growing vines. It subsequently changed hands and fell under the ownership of our ancestor, Esprit Vaton, in 1490. On the basis of this evidence, it seems highly likely that Gallo-Romans were already growing vines at Le Poste less than 100 metres away from our vats in the 1st century. In the 1930s and 1940s, our grandfather Henri Rolland would make ‘*white wine from Le Poste*’ every year. Its quality was highly acclaimed and enjoyed by all. It was sappy and tasted strongly of gunflint.

Le Poste is formed of limestone marl from the Tortonian age containing many fossils of marine shellfish. Marl from the Tortonian age

(Miocene) is commonly found in the region of Alba, in the Piedmont. Le Poste is the only example of this soil in the Rhone Valley which explains the extraordinary character of the wines that grow there. Le Poste always produces the most feminine wines on the estate.

‘Le Claux’

Claus, Claux, Clausas, Clausis and Clauzis, from the Latin ‘Clausum’ meaning ‘closed’, all refer to an enclosed area. This 1.8- hectare vineyard, mentioned in the first vineyard land registry records of 1902, was due to be pulled out in 1914. It was therefore certainly already quite old and was planted after phylloxera, probably between 1870 and 1880. However, the men went off to fight the war in August 1914 and the vineyard was not uprooted due to lack of manpower. In 1918, after four years of war, money and men were lacking and as my grandmother had lost two brothers, she kept Le Claux. The vineyard is still here today, which is extremely fortunate. Its soils of clay and limestone marl from the Miocene, with small sharp gravel on the surface, always produces the estate’s most ‘Burgundy-style’ Gigondas with hallmark finesse and sour cherry aromas.

‘Hominis Fides’

Like Le Claux, Hominis Fides was mentioned for the first time in 1902. It is therefore one of Saint Cosme’s oldest vineyards. It is formed of sandy limestone soils with no stones that come from Swiss ‘fawn sands’ from the Middle Miocene dating back approximately 14 million years. The soils here have high limestone content. The bedrock, made of hard fawn sands, usually appears less than one metre below ground and in some places is flush with the surface. Its maximum depth is 500 metres. After the Gulf of Lions collapsed, a shallow inlet moved along the pre- sent-day Rhone Valley in several stages for almost 10 million years, giving it its own geological personality, between the Massif Central and the Alps. It was during this period that extraordinary amounts of sand were deposited. The combination of sandy soils and Grenache yields a uniquely textured palate and tannin profile. Hominis Fides reveals a fusion of power and softness in what is a profound, enigmatic wine.



News from SAINT COSME

At Saint Cosme, our Grenache vines are almost entirely trained on individual stakes, just like all vineyards in the northern Rhone Valley. The technique eliminates the need for spring tipping and shows far greater respect for the natural progression of the growing season. Since last year, we have been changing the trellising system for the Syrah vines because the time had come to do so. We took this opportunity to switch to wooden trellises which are much more attractive and just as durable. In fact, the same approach was applied across the 8 hectares we replanted at Rouanne.

We are continuing to shape the old vineyard at Pied-Gu, which we acquired in 2024, according to our own philosophy. Major work has been undertaken to combat erosion which had become a serious concern. Establishing grass cover in every other row has proved beneficial. Most of the vineyard is planted to old-vine Grenache which we are carefully nurturing. We removed four small terraces because it was absolutely essential to renovate the vineyards. We decided to replant them with white Clairette. The vineyard's altitude, 315m above sea level, geological composition (Cretaceous limestone marl) and east-facing aspect all point to strong potential for making excellent white wines. Despite its obvious proximity to Saint Cosme, Pied-Gu benefits from a distinctly different microclimate. A constant easterly breeze sweeps across the Pourra valley, playing a crucial role in temperature regulation. Under these conditions, Clairette will ripen slowly and evenly, allowing us to approach the ideal harvest window with complete confidence. The vines are due to be planted in 2027. God willing, I invite you to join me for the first tastings in 2030. Following Hominis Fides and Le Poste, Pied-Gu will become our third site-designated white Gigondas.



A tractor driver and rugby man at Le Saint Chamond
Louis Barruol, pastel, 2026



Rhone Valley WINES in 2024

While weather conditions alone never fully explain the greatness of a vintage, the years that have most delighted our palates undeniably share a set of common traits. Firstly, you need a cold winter, followed by a spring that remains moderate in temperature with steady, well-distributed rainfall. Summer should be temperate, punctuated by two significant rainfall events – one in July and another around mid-August. Excessive heat is never a good omen. Fine weather in September is essential and moderate rainfall poses no problem. Finally, some brisk, icy Mistral winds during the harvest season are highly desirable to sharpen aromatic precision. The great vintages of 1978, 1985, 1990, 1998, 2007, 2010 and 2016 largely meet these criteria and 2024 follows in a similar vein. Do not believe everything that has been written about French wines in 2024 – many comments over-generalise and are therefore misleading. Our 2024 Gigondas and Vacqueyras feature that rare magical fruitiness, depth and such gracious suppleness. They are beautifully textured wines, capturing the balance of a temperate vintage. Quite simply, do not miss the 2024s.

In the northern Rhone, the vintage initially leaned towards a 1991 profile, marked by low temperatures and some quite concerning levels of rainfall. Across the region, apprehension was tangible. But ultimately, that all-essential ripeness was achieved – at a pace that unsettles winegrowers, but so often results in consummate wines. The Côtes-Rôties show great finesse, cut from a Burgundian cloth with intense aromatics of red berry fruits, graphite and peony. On the palate, elegance and softness prevail.

The Crozes-Hermitage and St Joseph are quite simply impressive. Their progress during the maturation phase is reminiscent of an athlete whose prowess reaches new heights in the months leading up to the Olympic Games. Their expressiveness unmistakably bears the hallmark of fine wines. As is often the case in great vintages, both reds and whites have entered the upper echelons of quality. This rings especially true for Condrieu, which in 2024 delivers captivating aromas of elderflower and bush peaches.



The tasting - 1
Louis Barruol, acrylic and ink, 2026



A note on the 2025 VINTAGE

The 2025 vintage will be remembered for the exceptionally small crop it yielded. At Saint Cosme, we even beat our previous low-yield record from 1988, finishing the harvest at just 15 hectolitres per hectare. A brief, ten-day heatwave might have hastened the pace of ripening had it not been immediately followed by substantial rainfall at the beginning of September. As a result, the wines can be described as neither hot-vintage nor wet-vintage because the two elements effectively cancelled each other out. The fruit nevertheless required careful sorting – more than in 2024 though less than in 2021. The wines are already beautiful and I suspect that they will fully reveal their character during the maturation process. Low yields, even in wines that do not initially display great concentration, always develop remarkable intensity over time. Intensity cannot be dictated – it must be earned. We have observed this consistently when vines carry small crops. Our Marsanne from Saint Martin (white Deux Albions) deserves a special mention – this year it showed remarkable character. With its balance, signature notes of toasted almonds and marshmallow, it epitomises the stellar beauty this amazing yet fickle grape variety can achieve when it decides to perform.

In Vinsobres, Syrah clearly dominated the narrative – even more so than usual, you might say. On the Pliocene limestone-clay soils, Rouanne Syrah from the Les Côtes and Les Crottes named vineyards stands virtually in a league of its own within the southern Rhone Valley. The influence of the Alps on the growing cycle here is extremely beneficial.

In the northern Rhone Valley, the crops were also very small and this was immediately evident in the profile and quality of the wines. Expect some outstanding Syrah in 2025. Viognier in Condrieu followed a similar pattern. Despite very low yields, alcohol levels remained moderate due to alternating spells of heat and rain. Nothing rivals a Viognier that speaks with the accent of a small grape.



The tasting - 2
Louis Barruol, acrylic and ink, 2026







The Lakeshore
Louis Barruol, charcoal, 2025



News of FORGE CELLARS

our American estate on Seneca Lake



Thanks to my partner Rick Rainey, Forge has become a true destination. Crafting excellent Riesling alone was never enough; we wanted to offer wine enthusiasts a genuine experience. Spend a day at Forge and you will immediately understand what I mean. In winter, our team welcomes you indoors, comfortably settled around a wood-burning stove, in a Scandinavian-inspired atmosphere that replicates the style of architecture chosen by Rick. You can savour the finest sardines, beautifully crafted Pata Negra ham and a whole host of flavourful produce carefully sourced by Rick. Our winemaker Leana – who trained at Saint Cosme – guides you through our Forge wines, while also sharing the French wines we hold dear. The atmosphere is totally unique – to paraphrase Charles Baudelaire, “everything here is beauty, luxury, calm and bliss”. In summer, the spirit remains unchanged but moves outdoors. A large dining area invites guests to savour fine fare and wines while overlooking Seneca Lake which spans some 80 km in length. Concerts, exhibitions, conferences and gourmet food events shape the rhythm of life at Forge Cellars, placing culture and lifestyle at its core. This is a whole new way of sharing our craft with those who are curious about it and eager to enjoy the simplicity of authentic moments together.

In recent years, we have been fortunate to experience a series of excellent vintages at Forge. The 2023, 2024 and 2025 seasons all benefited from very favourable weather conditions. In these cooler latitudes, climate change is gradually allowing fruit to ripen with greater consistency. Why not take the time to explore the Finger Lakes and pay us a visit at Forge? You are certain to enjoy a truly unique experience.



THE WINES



CHÂTEAU DE SAINT COSME

Gigondas Rouge 2024

**Grape :**

70% Grenache - 14% Syrah - 15% Mourvèdre - 1% Cinsault, Organically farmed.

Winemaking :

Whole cluster fermentation.

Terroir :

Twelve months' ageing: 15% in new casks - 50% in casks used for 1 to 4 wines - 35% in concrete tanks. Miocene limestone marl and sand.

Here it is at last – a truly great vintage. We had been waiting for it for eight years, since 2016, and it arrived in a year that was not outstanding everywhere. At Saint Cosme, a great vintage is usually defined by substantial concentration, with the notable exceptions of 1988 and 1990. This year, however, we have produced a great vintage in a more Burgundian register: depth laced with finesse and charm. These refined qualities we typically associate with our mature wines are already shining through here, in wines still in their first flush of youth. Whole cluster fermentation heightens the affinity that Saint Cosme has always shared with certain wines of Morey-Saint-Denis. This vintage recalls my father's style in the 1980s – a decade marked by several outstanding years: 1981, 1985, 1988 and 1990. It is always a slight frustration to have to wait many long years before being able to compare different eras within the same estate with true precision, as such comparisons only become meaningful once the wines have matured. Consider the 2024

vintage as a benchmark: taste one bottle now and lay the other bottles down. They will not disappoint when their moment arrives.

Bottled with no fining or filtering

Pencil lead, red berry fruits, ash



Henri Barrauol
Pierre Grieu – charcoal - 2019

CHÂTEAU DE SAINT COSME 'HOMINIS FIDES'

Red 2024 Gigondas



Grape :

Very old mixed plantings of Grenache on Miocene limestone sand in the Hominis Fides named vineyard. Organically farmed. Whole cluster fermentation.

Winemaking :

Twelve months' ageing: 20% in new casks - 50% in casks used for one wine - 30% in casks used for two and three wines.

Pliny the Younger (61-114), who was born in Como, wrote prolifically during his travels through Provincia, including his journey to Vasio (Vaison-la-Romaine), crossing the hillsides of the Ouvèze valley that today encompass Gigondas. He describes countless crops in these lands, vines among them, already reputed at the time to yield excellent wines. Even more compelling are the accounts left by his uncle, Pliny the Elder, regarding the wines of the Mediterranean rim. Before perishing in the eruption of Vesuvius at Pompei, while striving to save his fellow citizens, he declared that the greatest vintage of all Antiquity was 121 BC, with 102 BC similarly considered very good. He describes in meticulous detail how Falernian wine should be left to mature for some twenty years. Both Greeks and Romans believed it absolutely essential to lay down the finest wines – notably those of Sorrento, Chios and Lesbos – for ten to twenty-five years. In truth, nothing has changed. Fine wine was, and remains, a matter of patience. This pursuit of pleasure is inseparable from civilisation itself and binds us inevitably to our distant Roman ancestors – so close and yet so far – with the

vintage continually standing as our shared foundation of wine culture.

One may safely assume that in the Miocene sand soils that now form the cradle of Hominis Fides, Gallo-Roman settlers had likely attempted to grow vines before us. I am convinced that their results were closer to what we craft today than we might care to believe. And so, in the spirit of Pliny the Elder, allow me to say: keep Hominis Fides for 20 years.

Bottled with no fining or filtering
Wild strawberries, salinity, liquorice



Henri's favourite bird
Louis Barruol, acrylic, 2026

CHÂTEAU DE SAINT COSME 'LE CLAUX'

Red 2024 Gigondas



Grape :

Very old mixed plantings of Grenache in the Le Claux named vineyard, organically farmed.

Winemaking :

Twelve months' ageing: 20% in new casks - 50% in casks used for one wine - 30% in casks used for two wines.

Terroir :

Whole cluster fermentation, Miocene limestone marl in the Font des Papes alluvial fan.

Just as Le Poste was my mother's favourite vineyard, Le Claux was the one my father held dearest. After all, it was he who took over this vineyard in 1958 when it was in a pitiful state. Rather than uproot it, he chose to pour all his energy into rehabilitating it – at a cost of generous quantities of sheep manure, sweat and love. Whenever Le Claux is mentioned – which is simply the old spelling of Clos – our thoughts inevitably turn to the winegrowing monks. Saint Bernard, who imposed famously austere rules on the Cistercian order, never forbade the cultivation of vines or making of wine. On the contrary, the monks became, at one and the same time, disseminators of faith and of wine. Saint Bernard did observe, though, that the monks never seemed to fall into melancholy after drinking wine and so he left us his now-famous counsel: moderate bibendum est – drink in moderation. Le Claux 2024 brought us the joy that only great vintages can offer: fine weather but not too hot, magnificent fruit and the unique happiness of harvesting – a joy unlike any other. In a way, Le Claux captures the very essence of Gigondas for it is ultimately the most 'classic' expression among our three

named vineyard sites.

Bottled with no fining or filtering

Blackberry, creosote, fresh tobacco, bacon



Gigondas 1971

Unknown artist, ink, gilding and velvet, 1971

CHÂTEAU DE SAINT COSME 'LE POSTE'

2024 Red Gigondas



Grape :

Mixed plantings of old Grenache vines.
Organically farmed, Whole cluster fermentation.

Winemaking :

Twelve months' ageing: 20% in new casks -50% in casks
used for one wine -30% in casks used for two wines.

Terroir :

Hillsides of Tortonian limestone marl at Saint Cosme
chapel in the 'Le Poste' named vineyard.

To be a winegrower is to embark upon a long, eventful and deeply rewarding path of initiation that throws up all manner of challenges. Inevitably, we are required to tackle them, one after the other. Among them is a question that accompanies every day God gives us: how to strike the right balance between respect for terroir character and the personal convictions that every winegrower develops about their craft. Simply put, how can we allow terroir to assert itself fully whilst still applying the ideas and methods that shape a style? In my view, the most concise and illuminating answer was given by the Bordeaux oenologist Emile Peynaud: "I have always sought to combine a sufficient spirit of finesse with the essential spirit of geometry in my tanks". The terroir of Le Poste brings this challenge into particularly sharp focus. Its expressiveness is magical and cannot be compromised. Its energy deserves to be captured in a style. And nothing, after all, is worse than neutrality. Le Poste 2024 will be a superlative wine, in the lineage of its great predecessors – 2016, 2010 and 2007.

Bottled with no fining or filtering

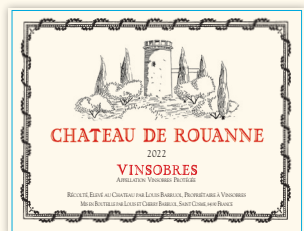
Violet, wild raspberries, salinity, elderberry.



Saint Cosme Chapel
del Rio – Watercolour – 2024

CHÂTEAU DE ROUANNE

2022 Red Vinsobres

**Grape :**

50% Grenache - 40% Syrah - 10% Mourvèdre.
Average vine age 50, farmed organically

Winemaking :

Traditional co-fermentation in concrete tanks. Wild ferments, 12 months' ageing in tanks, Burgundy casks and demi-muids.

Terroir :

Pliocene marl and limestone

The sun rises early over Rouanne. In the first hours of the day, its light glides gently across the southeast-facing vines, where the leaves, now fully open after their night-time slumber, drink in the morning rays. The vineyards at Rouanne share the same aspect as those in the Côte de Nuits. The clarity of the morning light leaves its mark in every glass. 2022 is undoubtedly our finest vintage since we bought Rouanne in 2019. Cloaked in a deep crimson hue, it fully captures the depth, intensity and tight-knit backbone that define Rouanne. At the heart of any great red wine are exceptional tannins – this is the most challenging and elusive aspect to master. For her first experience as a winemaker at Rouanne, Clarisse Borau demonstrated not only the extent of her abilities but also her love of her craft.

Bottled with no fining or filtering
Raspberry, tar, tapanade.



A farmhouse in Provence
Louis Barruol, ink, 2025

CHÂTEAU DE ROUANNE 'ROUANNE ET LES CROTTES'

2022 Red Vinsobres



Grape :

Grenache - Syrah Pliocene and Tortonian limestone
marl Average vine age 50, farmed organically

Winemaking :

Traditional co-fermentation in concrete tanks, Wild ferments, 12 months' ageing in demi-muids and Burgundy casks, 15% new - 50% used for one wine - 35% used for two wines

Nestled half-way up the hillside, the historic Rouanne et les Crottes vineyard channels the full potential of this location into one remarkable site. Only a handful of Rhone Valley vineyards have the ability to successfully produce Grenache and Syrah – Rouanne et les Crottes is one of them. Co-fermentation is the cornerstone of our craft and therefore the Syrah grapes are always picked when fairly ripe whereas the Grenache fruit is harvested at a stage when the energy of the fruit can still express itself. Depth is probably the feature that best defines the 2022s, making them enigmatic. Their crimson hues reflect a balanced vintage where the vines benefited from the capacity of the clay to absorb water and then subsequently restore it.

Bottled with no fining or filtering
Gingerbread, blackberry, rose.



The old vintages
Louis Barruol – ink - 2026

CHÂTEAU DE ROUANNE

‘LES CÔTES’

2022 Red Vinsobres

**Grape :**

Syrah. Average vine age 50, farmed organically

Winemaking :

Traditional co-fermentation in concrete tanks, Wild ferments, 12 months' ageing in demi-muids and Burgundy casks, 15% new - 50% used for one wine - 35% used for two wines

Terroir :

Pliocene and Messinian marl, clay and limestone

In the northern Rhone, Syrah naturally took root in the earliest-ripening sites because the climate is more continental, cool and temperate – the harshness of the climate had to be counterbalanced by early-ripening vineyard sites. In the southern Rhone, the rationale is reversed – in a temperate Mediterranean climate, the aim is to look for the cool, late-ripening sites. And this is precisely what makes Vinsobres the finest terroir in the southern Rhone Valley for Syrah. The soils here unlock Syrah's boundless potential and complexity. The variety certainly does not appreciate being overripe, but neither can it cope with the rawness of unripe fruit. In the fabulous 'Les Côtes' vineyard, it has found its natural Eden. When beauty fuses so effortlessly with elegance, the winegrower's role is simply to guide with a faultless hand. This 2022 'Les Côtes' marks a milestone in our understanding of this sacred site which inevitably evokes Hermitage hill when savoured. Be sure not to miss out.

Bottled with no fining or filtering
Ash, graphite, coal, violet.



The beauty
Louis Barruol – Charcoal - 2026

SAINT COSME

2024 Red Châteauneuf-du-Pape



Grape :

50% Grenache - 30% Mourvèdre - 15% Syrah - 5% Cinsault
Provenance : La Crau, Valori and Christia

Winemaking :

Whole cluster fermentation, Wild ferments.
Ageing for 12 months in casks used for two to five wines.

Our Châteauneuf originates primarily from the Villafranchian terrace of La Crau. The term Villafranchian was coined by Lorenzo Pareto in 1856, following the discovery of continental sediments in Villafranca d’Asti. It designates one of the most spectacular geological events in the history of the Rhone Valley. As my friend, the wine geologist Georges Truc, so vividly describes it: “Two and a half million years ago, intense tectonic activity in the Alps set vast quantities of ‘loose’ materials in motion. At that time, the Rhone flowed through an exceptionally wide valley, carrying this ancient alluvium downstream. Imagine, for a moment, the muffled roar of gravel and rocks swept along in huge quantities by the swollen river surging through the vast Rhone valley – a scene worthy of the miracles attributed only to the gods of ancient legend”.

This random chain of geological events gave rise to a terroir that would later become France’s first officially recognised appellation. In La Crau, the red clay soils lend our Châteauneuf a texture defined by finesse and softness – a signature clearly expressed in the very classic 2024

vintage. From the outset, the nose hinted at a charming Chambolle-Musigny. For this reason, some of the wine was matured in tanks, the simplest of vessels, allowing its natural elegance to shine through unadorned. A wine best left for a few years before opening.

Bottled with no fining or filtering

Truffle, tapenade, garrigue perfumes, cherry



A village in France
Louis Barruol – charcoal - 2026

SAINT COSME

2024 Côte-Rôtie



Grape :

100% Serine (an ancient form of Syrah).

Winemaking :

Twelve months' ageing: 40% in new casks - 60% in casks used for one wine

Terroir :

Whole cluster fermentation, Schist, mica-schist and loess in the Besset, Rozier, Côte-Rozier, Cote Bodin, Fontgeant, But de Mont, Maison Rouge, Semons and Maisons Blanches named vineyards.

Are there any hillside vineyards in the world as dizzyingly steep as those of Côte Rôtie? The question arises naturally when one considers that farming such sites is a daily feat in itself. One even wonders how vines manage to survive on brown schist, where the soil and its organic elements seem absent. Here, it becomes immediately clear that vines are hardy creepers, capable of adapting to the most extreme conditions – from drought to excess moisture, from searing heat to biting cold. The 2024 vintage was relatively cool here with a reasonable amount of rainfall. Confidence among winemakers was limited at first but ultimately the grapes reached full ripeness. They did so slowly, a rhythm that so often gives rise to the magical aromas for which Côte Rôtie is renowned. These singular aromas are all the more precious when they underpinned by vibrant acidity. Such conditions inevitably recall the legendary 1991 vintage – wines built for ageing.

When the time comes to open a bottle of Côte Rôtie in this style, go the extra mile and uncork it the day before. Leave it at cellar

temperature and return to it the following day. Your patience will be richly rewarded.

Slow is beautiful, always...

Smoked ham, rose, graphite, peony.

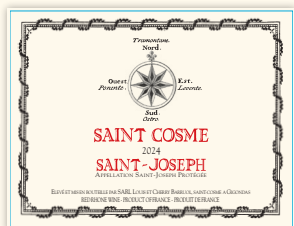
Bottled with no fining or filtering



La Cote-Rotie
Louis Barruol – ink - 2026

SAINT COSME

2024 Saint Joseph



Grape :

100% Serine (an ancient form of Syrah).
70% destemmed crop - 30% whole clusters

Winemaking :

Twelve months' ageing: 20% in new casks - 40% in casks used for one wine - 40% in casks used for two or three wines.

Terroir :

Granite sand from Mallevale vale.

I have already spoken at length about the 2024 vintage, yet at the risk of repeating myself, I would strongly urge you not to miss our 2024 Saint-Joseph. We picked the fruit between October 7 and 11, and were probably the last to harvest in this part of the Saint-Joseph appellation area. The results are nothing short of remarkable. Capturing such depth while retaining such ethereal characters borders on witchcraft. The faint tannins on the finish are just perceptible enough to provide depth but subtle enough to preserve the beautifully rounded mouthfeel. This is a truly outstanding vintage for this wine. The Serine vines we planted here some twenty years ago with Edouard Labeye are now entering their prime. Their natural ability to charm gives us immense pleasure every year when the finished wine, still on the pomace, starts to reveal its true character. We recently re-tasted the 2010 and 2007 vintages and they were rather impressive. Roman settlers were not mistaken in recognising the extraordinary aptitude of these sites for growing vines. Blackberry, tobacco, leather, tar, violet. Bottled with no fining or filtering



Pruning the vines
Louis Barruol – charcoal - 2026



SAINT COSME

2024 Crozes-Hermitage



Grape :

100% Serine (an ancient form of Syrah).

50% destemmed fruit - 50% whole clusters fermentation

Winemaking :

Twelve months' ageing: 20% in new casks - 40% in casks used for one wine - 40% in casks used for two wines.

Terroir :

Granite soils.

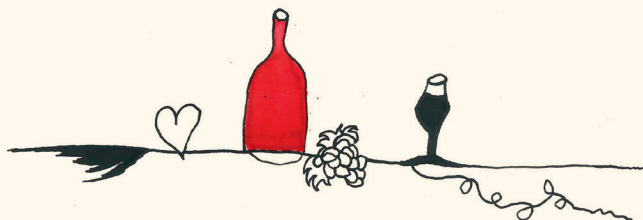
Born on the finest hillside vineyards of Larnage, Erôme and Gervans, our Crozes-Hermitage in some ways tells the story of the historic heart of Crozes-Hermitage. In a great vintage such as this one, these granite slopes have the ability to produce absolutely extraordinary wines – so much so that even the most seasoned tasters might mistake them for Hermitage. Where Côte Rôtie is undeniably a wine for the nose, Crozes-Hermitage is, by contrast, a wine for the palate. Its generous fruit expression is capable of bringing a smile back to even the most downcast of spirits. The contrast between these granite terroirs and the alluvium areas in Crozes-Hermitage

is striking. As in Saint-Joseph, we chose to harvest relatively late, even if this required some light sorting to ensure the fruit was absolutely pristine. Despite this, alcohol levels remain very reasonable. The nose is immediately expressive with distinctive floral aromatics, leading into a palate that is fine and fruit-driven, without ever lacking length. Here, pleasure is both the means and the end...

Please note that quantities of the 2024 vintage are limited.

Violet, heirloom rose, wild raspberry, incense.

Bottled with no fining or filtering



Wine of joy
Louis Barruol – Ink - 2026

CHÂTEAU DE SAINT COSME 'LES DEUX ALBIONS'

2024 Red Côtes du Rhône

**Grape :**

Co-fermented Mourvèdre, Syrah, Cinsaut, Grenache and Clairette, organically farmed.

Winemaking :

Whole cluster fermentation, Vatting for six weeks, Maturation in concrete tanks.

Terroir :

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

After two magnificent vintages in 2021 and 2022, Les Deux Albions 2024 firmly joins the ranks of truly memorable wines. Our cool-climate Syrah grown on Pliocene soils, combined with our uncrushed Mourvèdre grapes fermented as whole clusters, offer a deep-hued rendition of black fruit. Grenache, Cinsaut and Clairette provide the seasoning – salt, pepper and spice. From year to year, empyreumatic notes are a constant presence, almost like an ongoing conversation between Bandol and Hermitage. This wine is matured entirely in tanks, and the 2024 vintage marks its 25th anniversary. Les Deux Albions stands as a true ode to the Rhone valley, a testament to our region's ability to produce wines that express themselves with such apparent ease. This road to simplicity never fails to move wine lovers, as it shortens the distance from vineyard to table – or, as wine writer John Livingstone-Learmonth put it, “from soil to glass”. The approach could hardly be more straightforward: co-fermentation with wild ferments, 18 months’ maturation in concrete tanks with no handling followed by bottling without filtration. Simple, yes, but only when executed to perfection...

Wild strawberry, rosewood, honey, gingerbread.

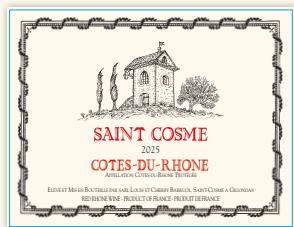
Bottled with no fining or filtering



The wine bar

Louis Barruol – Acrylic and charcoal - 2026

SAINT COSME



Grape :

Syrah. Partially destemmed crop.

Winemaking :

Concrete tank fermentation and maturation

Terroir :

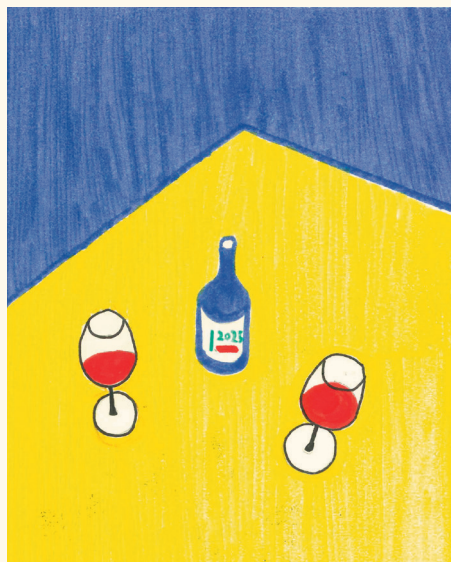
Limestone sand, red clay and pebbles on Villafranchian terraces.

Our two favourite vineyards – Vinsobres and the Villafranchian terraces in Gard – come together in this wine. Every year since 1997, I have crafted it from our finest Syrah. To offer you a pure Syrah Côtes-du-Rhône from the southern Rhone Valley is, in a way, like joining you in your kitchen, because red wine without food is simply inconceivable. It cannot be contemplated without a meal. As winegrowers, we must keep this firmly in mind, remembering that a wine's texture and tannins will inevitably converge with the flavour of the cuisine and the texture of the dish. Wherever possible, that encounter should be harmonious. Seen through this lens, a southern Syrah delivers fruit, fresh aromatics, restrained tannins and natural freshness – qualities that pair effortlessly with vegetables, fine cuts of beef and spices. Syrah is a great chameleon, capable of adapting and guiding enjoyment. The 2025 vintage continues the very fine series of Côtes-du-Rhône Syrah that started in 2022. At Saint Cosme, we attach great importance to ensuring that even our most humble Côtes-du-Rhône is the best it can possibly be – a message of winemaking hope to younger

generations and to those embarking on their own voyage of discovery with this most magical of drinks.

Enjoy!

Blackcurrant, bay, liquorice, black pepper.



2025 vintage

Alix Barruol – watercolour - 2025

MICRO-COSME GRENACHE/PINOT NOIR

Vin de France red



Grape :

50% Pinot noir - 50% grenache

Winemaking :

Fermentation and ageing in concrete tanks.

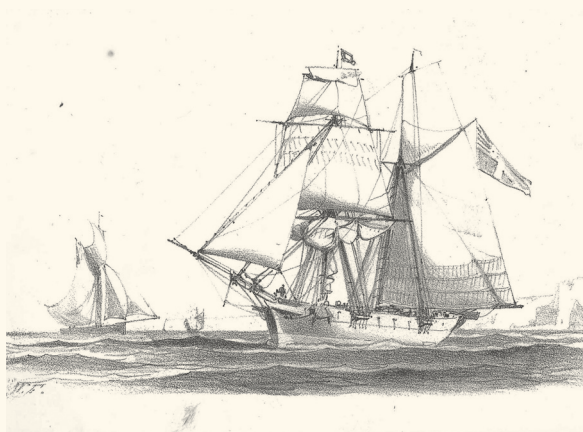
Solera from 1999 to 2025 - Bottled in 2026

In our profession, blending is both one of the most fascinating and most demanding exercises. It obeys no strict scientific rules and can lead to remarkable surprises, both positive and negative. A mere 3% variation in a blend completely transforms a wine, and once this is understood, the sheer number of combinations becomes apparent. One can search for the perfect blend for days on end, without ever finding it. Blending is an exercise in understanding that only a good level of creativity can truly sustain. Every year, we assemble the blend for our red Micro-Cosme. We aim for our young Grenache and Pinot noir to sing in harmony with our mature Grenache soleras (which we began in 1999). There are no hard and fast rules and every year we start with a blank canvas. For the past three years, our versions of Micro-Cosme have featured 50% Pinot noir. For a Rhone Valley winegrower, working with Pinot noir makes a lot of sense because Burgundy has long been a source

of inspiration and learning for us. Its affinity with Grenache is quite disconcerting – quite simply, it works every time!

This 2026 iteration of Micro-Cosme is exquisitely delicate and fruit-forward. A wine designed to serve a single purpose – instant gratification.

Wild strawberry, thyme, almond, carnations.



The pinot noir journey
Unknown – Engraving XVIII^{ème} siècle

ROUANNE

2024 VINTAGE BRUT NATURE ROSÉ

Méditerranée – *sparkling wine*



Grape :

30 years old vineyards in organic farming

Winemaking :

Slow pressing. Fermented and aged on the lies

Terroir :

Limestone sands from Pliocene

At Château de Rouanne, the nearby Alps cast a cool influence, creating a distinct microclimate that instantly inspired us to make a Brut Nature Rosé. Achieving balanced bubbles is no easy task because the requisite freshness has to be combined with properly ripe grapes and alcohol content that must never go above 12.5% - an altogether contradictory wish list. This is why many sparkling wines contain sugar, which is still the easiest way of softening high acidity. We chose to take the exact opposite approach. A Brut Nature is a sparkling wine with no dosage, or no added sugar. At Rouanne, we have chosen vineyard management techniques and grape varieties that enable us to achieve good ripeness at around 12% alcohol. There is no substitute for the natural sweetness of ripe grapes and so we have made it our mission to craft a balanced, refreshing sparkling wine for you where no dosage is added. It makes the perfect companion for those balmy summer evenings...

On the nose: cherry pit, thyme, raspberry, flint

On the palate: vertical freshness underscored by fine creamy bubbles

Second fermentation in May 2025 / Bottled in November 2025



Rosée

Louis Barruol – charcoal and acrylic - 2026

SAINT COSME

2024 Condrieu



Grape :
100 % Viognier.

Winemaking :
Eight months' maturation, 40% ageing in casks used for one wine - 30% in casks used for two wines - 30% in casks used for three wines.

Terroir : Granite sand

Some grape varieties possess an extraordinary capacity for taking on a great array of personas. Grenache, for instance, can express itself as rosé, light red, structured red, fine age-worthy red, oxidative or late harvest wine – and each of these styles boasts outstanding examples. It is quite remarkable. I call them resourceful grape varieties, and I believe that Viognier clearly belongs in the same category – it can be a fresh white, an aromatic white, a structured white, a late harvest or a white made from raisined grapes, adopting each of these personas with apparent ease. When it grows on the granite soils of Condrieu, it is confronted with the uncompromising truth of a great terroir. Here, the winegrower's role is to guide it so that it mirrors the soil rather than its own intrinsic characters. This is where room to manoeuvre becomes very narrow: in Condrieu, Viognier that is not ripe enough is of little interest; conversely, when it tips even slightly into over-ripeness, it is equally disappointing. Our 2024 Condrieu comes from a great vintage, one in which both reds and whites excel – the hallmark of truly temperate years. After gentle, slow pressing, fermentation took place with

native yeast in small casks. We encourage malolactic fermentation and the casks are never racked.

This vintage showing excellent balance can be defined by beautiful freshness laced with salinity. Enjoy it with seafood, asparagus or blue-veined cheeses.

Anise, liquorice, rose



The floral aromas
Alix Barruol – watercolour - 2025

CHÂTEAU DE SAINT COSME 'LE POSTE'

2024 White Gigondas

**Grape :**

100% Clairette, organically farmed.

Winemaking :

Fermentation in used casks and maturation on fine lees for 10 months.

Terroir :

Tortonian marl at Saint Cosme chapel in the 'Le Poste' named vineyard.

Fennel grows everywhere at Le Poste, much to my mother's delight in years past. This aromatic marker in Clairette was described in detail by Pierre Galet, the 'father' of ampelography, in his *Précis d'ampélographie pratique* (A Practical Ampelography). It is amusing to think that this weighty reference tome was published in 1979 by Cornell University, located just twenty kilometres from Forge Cellars, in the Finger Lakes. This is our second vintage of white Gigondas. Were Gigondas to have its own classification, it would be reasonable to assume that Le Poste would stand as a grand cru. The ability of this terroir to deliver excellence so naturally – regardless of the vintage – is truly astounding. This consistency is even more apparent in the white wines of Le Poste than in the reds as white varieties tend to withstand noble rot more effectively than reds. Their ripening cycle is shorter, and Clairette is a variety that copes very well with dry, hot Mediterranean summers. Perhaps most suprising is the freshness that Clairette grown in Gigondas retains in hot years. In 2024, the Le Poste vineyard yielded impeccably ripe, golden grapes with low alcohol content of 12.5%. These wines benefit from a few years of cellaring, during which they evolve beautifully, gaining in harmony, complexity and finesse.

Ageing potential: 20 years
Gunflint, grapefruit, fennel.



Post card - 1921
The chapel and Le Poste

CHÂTEAU DE SAINT COSME 'HOMINIS FIDES'

2024 White Gigondas

**Grape :**

100 % Clairette, organically farmed.

Winemaking :

Fermented in old barrels and aged on fine lees for 10 months.

Terroir :

Limestone sands from the Miocene Sea, in the «Hominis Fides» lieu-dit.

One could almost write a short book on vineyard sites capable of producing both fine reds and fine whites, for there are a number of them: Hermitage, St Joseph, Morey-Saint-Denis, Chateaneuf-du-Pape, Pessac-Léognan, Saumur-Champigny – and, of course, Gigondas. Is not the supreme quality of a great terroir its ability to transcend, not just grape varieties, but also colours? I have always wondered what such diverse terroirs could possibly have in common that makes them able to perform this rare feat. The Tortonian marl in Le Poste and the Miocene limestone sand in Hominis Fides offer two perfect illustrations of this – though we must still wait to see how our vines planted in the Cretaceous soils of Pied-Gu will express themselves.

The 2024 white Hominis Fides exudes beautiful aromas of linden and small white flowers. On the palate, the wine is articulate and fresh with a subtle tang that resonates with its customary salinity. Try it with small rounds of toast topped with tapenade while listening to the Michel Petrucciani trio playing September Second. The notes drift between music and freshness, some

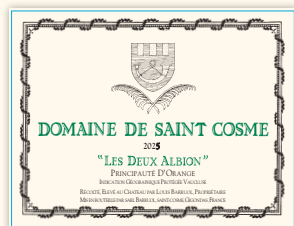
of them crystal-clear. The resolution of the dissonances echoes with the complexity of the bouquet. Happy listening.
Flint, anise, linden blossom



The sheep in the vineyard
Louis Barruol – pastels - 2026

DOMAINE DE SAINT COSME 'LES DEUX ALBIONS'

2025 White Principauté d'Orange



Grape :

30% Viognier - 20% Marsanne - 20% Picpoul - 10% Clairette - 10% Ugni blanc - 7% Bourboulenc - 3% Saint Côme, organically farmed.

Winemaking :

Fermentation: 30% in demi-muids, 30% in small barrels and 40% in vats.

Terroir :

Vineyard planted in 2014 in the limestone of Saint Martin

Since we planted this designated limestone vineyard site in 2014, white Les Deux Albions has become a wonderful testing ground. We grow multiple grape varieties here, and it is always the first vineyard we pick. The harvest season remains my favourite time of year. Bernard Pivot, the colourful native of Beaujolais, captured this sentiment beautifully in his Dictionnaire amoureux du vin: "There wasn't a single harvest season when I didn't fall in love. It was the same story every time – I would enter the vineyard to pick grapes and a surge of excitement would seize my heart... There's no point in telling me how hard or laborious the work was – I could only see the beautiful weather. I was in love and the grapes would place sugar on my lips... Heavens! How wonderful, how sumptuous it was to pick grapes, side by side, sitting on our heels, hidden behind the vines as if shrouded by them, our hands brushing against each other, touching each other among the vines where we would inadvertently, yet knowingly, clutch the same grapes... At the evening festival, we would drink, hand on heart, the first wine, warm, soft and very sweet,

flowing freely from the press. In Beaujolais, the newly pressed wine is called 'le paradis'. It didn't replace seventh heaven, but it certainly led there".

In 2025, the sensuality of our Viognier, the charm of our Marsanne and the exoticism of our Ugni blanc brought this beautiful text to mind – a reminder of how the late Bernard Pivot could make the French language sing, all while never taking himself too seriously...

Ageing on the lees.

Mango, small white flowers, elderflower



The pine
Louis Barruol – pastels - 2026

MICRO-COSME SAUVIGNON - VIOGNIER

Vin de France White 2025

**Grape :**

50% Viognier / 50% Sauvignon.

Winemaking :

Cold fermentation.

Tank maturation

In the natural pecking order – of both wines and people – the great need the small and the small need the great. White Micro-Cosme has long been nurtured using the same principles we apply to Condrieu and Gigondas for Viognier and Clairette. Not all these formulae can be directly transposed, but they certainly serve as a valuable source of inspiration – one never truly stops reflecting on wines previously made. Conversely, the particular mindset required to blend Viognier with Sauvignon can shed light on the pursuit of freshness in a terroir, like Condrieu, which tends to drive Viognier towards ripeness so rapidly that a wine's liveliness can vanish, almost overnight. This is why the more humble wines deserve as much respect as the great ones – they are equally challenging to make and can sometimes bring even more pleasure than their grander siblings. Younger generations discovering wine for the first time absolutely need these charming quaffing wines that France has been making since time immemorial. In making Micro-Cosme, our thoughts are with them – and with how best we can indulge them.

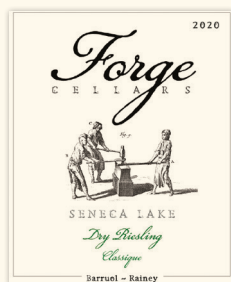
Mango, lychee, preserved lemon, lilac blossom



The freshness
Alix Barruol – watercolour - 2025

FORGE CELLARS SENECA LAKE

Riesling White 2020



Winemaking :

The 21 different named vineyards at Forge Cellars are farmed and fermented separately using wild ferments, in used casks and in tanks.

Matured for 9 months on fine lees.

Terroir :

Schist, shale clay, slate and granite.

What an incredible vintage 2020 was – truly one of the finest since we established Forge Cellars in 2011. Ideal spring conditions were followed by a summer where rainfall was moderate and did not tip the balance. The harvest season was cool but forgiving, allowing us the luxury of extending hang-time through to the end of October. Riesling from south-east Seneca Lake is a dream – the golden-hued grapes with just 12% alcohol and pH levels that make them fresh and indestructible are what any winegrower aiming for top minerality-driven white wines aspires to. The 2020 Classique by Forge exudes gorgeous tropical fruit, lemon and camphor perfumes. On the palate, there is no residual sugar – Rick and I prefer the sweetness from autumn-ripened fruit. Here, richness and natural freshness chime with each other and the finish is underpinned

by sense of place. Our Rieslings can obviously be enjoyed as an aperitif, but they also make amazing food-friendly wines, pairing with cheeses, white meats, fish, shellfish, oysters and spicy Asian cuisine for example. Their ability to lift all manner of delicacies is just one of their countless resources.

Minerally, saline, tropical fruits, candied lemon, lime, marshmallow.



Forge

Louis Barruol – charcoal and acrylic - 2026