



## Château de St Cosme - "Valbelle" AOP Gigondas - red - 2015

90% Grenache - 10% Syrah. Whole cluster fermentation.

Co-fermentation of old vines (averaging at 80 years' old).

Limestone sand – Miocene marl – Clay-limestone.

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

After a year without Valbelle in 2014, our old vine label is back. Over the last 24 vintages, Valbelle has been produced 16 times. It is therefore not uncommon for our Valbelle to be blended into our classic Gigondas. This time, we are again treated to an ample, balanced Valbelle, slightly reminiscent of the 2012. Grapes from five different vineyards are blended into this wine. Hautes Garrigues, which imparts ripeness and intensity; Le Travers, power and length; Les Sables, elegance and depth; Le Grand Plantier, finesse and aromatics; and Bermèze, freshness and colour. All these vineyards form a whole and, as you will be aware, making wines from them is a totally different discipline to vinifying a single vineyard separately. The process itself is different, but above all, the thought that goes into it bears no relationship – it's like comparing collective and individual sports or the performance of a solist with that of a chamber musician. My father always used to ferment them together but he had a huge understanding of what each vineyard would render and could spot the effect of a missing vineyard on the co-fermentation blend effortlessly. Amazing considering he had virtually never fermented a single vineyard separately! He didn't need to have done everything, to know everything.

Wild blueberry, candied liquorice, white pepper and peony. Bottled without filtering