

Saint Cosme Chapel
Louis Barruol, ink - 2024

YEAR
2024

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CHATEAU DE SAINT COSME



CHATEAU DE ROUANNE

Editorial

2023 was marked by a whole string of events. We bought the top-ranking Pied-Gu vineyard site adjacent to Saint Cosme, restoration work on Saint Cosme chapel could finally begin after four years of preliminary studies, and Jean-Paul Laval, a close friend of my father, sadly passed away. This year, I am continuing to punctuate this booklet with ink drawings and a variety of artistic creations to make it as relaxing a read as possible for you...

Most of them were done by my daughter Jenny, some by Pierre Grieu the great and a few by myself. You'll see that this year's pictorial theme is the bio-diversity that we cherish at Saint Cosme. My father, who had a deep love of nature, 'sculpted' this valley all his life, turning it into a haven of greenery crossed by the little Font des Papes river. Thanks to the richness of its flora and fauna, Saint Cosme has now become a veritable sanctuary of bio-diversity, which we are delighted to share with nature lovers.



JEAN-PAUL LAVAL

1935 - 2023

Jean-Paul Laval, my mother's cousin and father's best friend, passed away in February 2023 at the age of 87.

His passing marks the start of a new chapter in Saint Cosme's history, and I feel compelled to dedicate an editorial to him such was his significance for our family and for Saint Cosme.

Jean-Paul was my mother's cousin through the family ties between the Vatons and the Lavals, who have long been pharmacists in Carpentras.

The Lavals and the Barruols have a very close friendship and so Jean-Paul and Henri (my father) became the best of friends. This was in the 1950s. They would go rock climbing in the Dentelles de Montmirail, ride their motorbikes to Ailefroide in the heart of the Massif des Ecrins in the Alps to go skiing and mountaineering on Mount Pelvoux and the Glacier Noir. They were potholers and would explore numerous sinkholes on Albion plateau with their friends from the potholing club in Carpentras. Henri was a cabinet maker who specialised in restoring antique furniture – he opened his workshop in Mazan. Jean-Paul was studying pharmacy in Montpellier and would take over his father, Etienne Laval's pharmacy. He was also studying for an oenology degree which at the time was taught at the Faculty of Pharmacy. My parents met in 1956 through the Laval family and got married in 1957. That very same year, Jean-Paul graduated first in the entire year of Montpellier oenologists and therefore held Number 1 of this recently established diploma.



Jean-Paul Laval and his family in 1973



After they were wed, my parents moved to Saint Cosme and, although continuing to work as a cabinet maker, my father gradually learnt about the work of the winegrower. It's important to understand that at that time there were no wine laboratories in the Rhone Valley and that very few winegrowers had any scientific notions of wine – most of them had never even heard of malolactic fermentation! In Gigondas, there were already some fine wines, but there were also a lot of failures due to lack of knowledge. At that time, at Saint Cosme like everywhere else, the wines were made in a fairly crude way and were sold in bulk to local trading companies. Henri, who combined very powerful artistic skills, the rigour of a craftsman and a passion for science, began to take an interest in winemaking at Saint Cosme.

Meanwhile, Jean-Paul established the first wine laboratory in the Rhone Valley, in small facilities at the back of his pharmacy in Carpentras. It is fair to say that the combination of these events literally changed the future of Saint Cosme. Throughout all these years (1959-1970), Henri would go and help Jean-Paul conduct analyses during the harvest season for his many winegrower customers, and Jean-Paul passed on to him his knowledge of winemaking, at the cutting edge of the technology of the time. He provided his friend with rock solid training, so much so that within a few years, Henri had a level of scientific knowledge that was extremely advanced for that era. In the 1960s, when my parents had their five children, Henri replanted the vines at Saint Cosme, started to take an interest in organic farming in conjunction with Samabiol, and pushed through incremental progress in the quality of wines at Saint Cosme. He took inspiration from his initial profession as an artist and worked with the same purpose – only aesthetics, the finest qualities and good taste are meaningful in all things, and are genuinely worth the effort. Through the combination of his constant quest for aesthetics and his in-depth knowledge of science, he would literally create the 'Saint Cosme style', a fusion of depth, layers, expression and balance. During the many years when he trained me, Henri shared with me this unique way of working – where rigour and creativeness meet. This method applies to everything we do, every single day and is not just limited to work – it is almost a way of viewing the world.

Without Jean-Paul, our estate's trajectory would most certainly have been different, and probably a lot less interesting. We owe him so much because alongside his friend Henri, he laid the foundations, which are the most important. Jean-Paul's intelligence was contagious but he also had the sense of humour, the sensitive compassion and humanity that defines the all-time greats.

Thank-you Jean-Paul



1



2



3



4



5

- (1) Skiing in Ailefroide
- (2) Henri plays the fool in Ailefroide
- (3) Departure for Ailefroide by motorbike
- (4) Henri plays the fool before a climbing session
- (5) Day of caving



RESTORATION OF THE SAINT COSME CHAPEL

2023 - 2024

Saint Cosme chapel, which you will all be familiar with because it features on our Gigondas labels, is located on the hillside behind our estate. Built in the 12th century on the substructure of an older, smaller chapel, it stands as a caring custodian above our Le Poste vineyard. Its Romanesque style is marked by the balance, simplicity and purity of its shapes and it offers a touching testament to the faith that prevailed in the France of the Middle Ages. Dedicated to Saint Cosme and Saint Damien, the patron saints of doctors, it has lent its name to the site where it is located, and to our estate.

Partially destroyed in the first part of the 16th century, probably due to the instability of the terrain or an earthquake, it was repaired and remodelled in around 1556, where it gained its present-day appearance – the transept was transformed into a nave through the establishment of a bell tower on the southern side. Only the northern lateral wall of the original nave is still standing. After the nave collapsed, the transept was closed and re-roofed and then the three apses which form the building's most beautiful architectural components were repaired.

For many centuries, the chapel was used as a cemetery for the village of Gigondas, until the present-day cemetery was established at the turn of the 19th century. This explains why it is surrounded by a large number of graves. All of our ancestors are buried here, which is why local residents were so intent on keeping this very unstable building standing. The problem with Saint Cosme chapel is that it was built on an overlay of Tortonian marl which rests on hard fawn sand. Water flows between the two and gradually causes the entire hill to slide, hence the numerous, necessary restoration projects. The 1556 project involved restoration/partial rebuilding with remodelling. In 1927, Abbot Labrousse restored the chapel with the help of someone named Vaton (one of our cousins), probably due to damage caused by the Malaucène earthquake in July 1927. In 1963, the mayor of Gigondas, Pierre Amadiou, and my father began further restoration work to prevent the chapel from collapsing. They were helped by the goodwill of villagers who made donations to fund the work. In 1989, the village council carried out more maintenance. In 2019, with the help of my uncle, the archaeologist and historian Guy Barruol, we decided



to fund extensive restoration work of the chapel along with the Gigondas village council, because again the chapel was on the brink of collapse. This time, the department's archaeology team conducted survey excavations which brought to light the considerable size of the cemetery and revealed two late medieval tombs and many graves inside the transept. The excavation work was extremely exciting. Heritage architect Xavier Boutin and structural engineer Erwan Queffelec subsequently worked for 4 years to gain a fuller understanding of the architectural disorders affecting the chapel so that they could put forward a restoration plan that would be mindful of the original style and restore the chapel to its former glory. We have now reached the end of this significant 'brainpower' phase and work is beginning with Mariani, a company that specialises in restoring historic buildings. This marks the continuation of a collective venture, where the aim is always to strive to do better, make things more beautiful and show ever greater respect. Over the centuries, the commitment of the entire village of Gigondas towards this chapel – which is also its cemetery – has been powerful. It continues through to this day, drawing its motivations from the source of spirituality and humanity when man began to perform funeral rites.

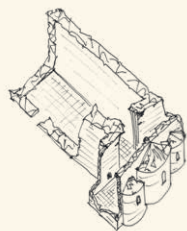
The work will be finished at the end of July 2024. When you stop in Gigondas, I would encourage you to park at our estate and take the short walk to Saint Cosme chapel. You will feel the benefit of this visit, just like all those who have been welcomed by the chapel for 850 years.



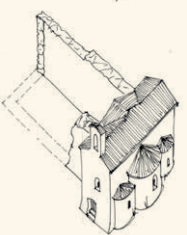
Scanner of the chapel



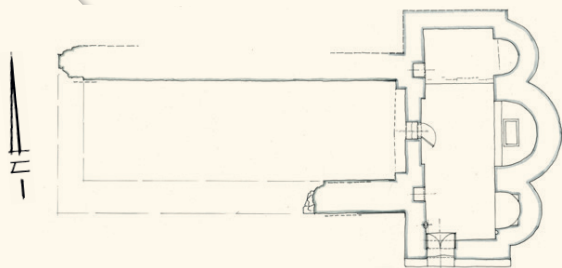
1. Possible appearance in the 12th century



2. Possible state in the 16th century before reconstruction



3. Current status



Saint Cosme Chapel

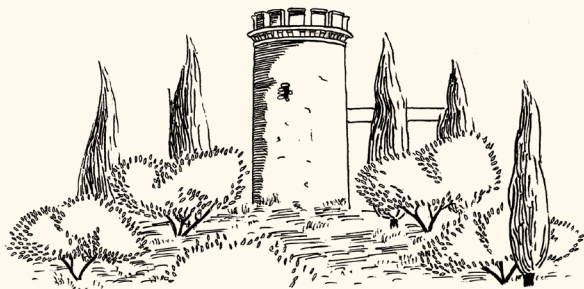


Church of Saint Jalle: possible resemblance to St Cosme at the time of its initial construction



1830 land register: the chapel and estate of Saint Cosme





CHATEAU DE ROUANNE

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

Year 2024

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, Chateauneuf-du-Pape, Cote-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.





Château de Rouanne hillside

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

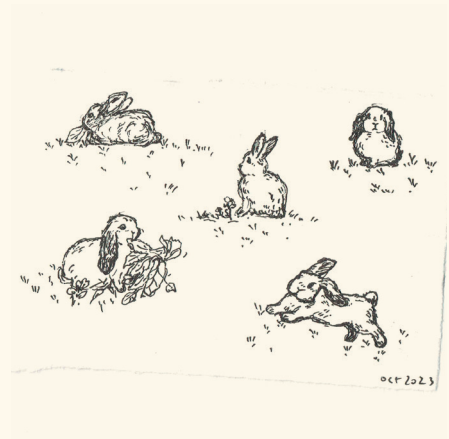
Rouanne's vineyards were mainly planted between 1955 and 1975. They are home to massal selections of Grenache, Syrah and Mourvèdre that provide us with substantial genetic diversity, a prerequisite in the world of fine wines. Like Saint Cosme, the vines are farmed organically. As with Gigondas, we use 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 hares of Rouanne
Jenny Barruol, ink, 2024



News of ROUANNE

This year, we are releasing the 2021 vintage of red Rouanne wines. The team at the estate has done a fantastic job with this cool vintage. The resultant wines are sublime and I would warmly encourage you to see for yourselves. Getting to know a vineyard site takes time – in 2021 we entirely destemmed our crop after carefully sorting the grapes by hand. Consequently, the reds are mellow and profound. Our 2023 Brut Nature Rosé experienced a trouble-free harvest – beautiful fruit produced precise, well-defined bubbles. For my fifth vintage at Rouanne, I have the feeling that the experience gained is starting to reap rewards. We conducted some very interesting experiments in 2023 with macerations of whole, uncrushed fruit and sulphur-free winemaking. We will be doing a lot more in 2024.

A few days ago, we replanted 4 hectares of Grenache in the ‘Côtes’ and ‘Rouanne et les Crottes’ vineyard sites. These are massal selections from the Vaucluse chamber of agriculture’s conservation centre, which is the ‘twin’ conservation centre of ours in Gigondas. In other words, all the individuals that had been selected in Gigondas are part of this selection, which also includes many old vines sourced in Châteauneuf-du-Pape. This brings to an end the replanting of the 8 hectares at Rouanne that absolutely needed replanting. We still have a lot of vines to replace here and there in old vineyards, but now we’re off to a great start.

In 2023, we re-roofed the entire farm, next to the winery, and substantial work was done to improve our concrete tanks.

Rouanne is a fabulous estate which tells us every day about its virtually limitless potential. Here, only the sky is the limit. With my friends in Vinsobres, I will continue to tell the truth about this magical terroir.



The trees of Rouanne, Jenny Barrauol, Watercolour, 2024





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.

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.



Henri et Louis Barruol



The chapel under the snow



Lieux dits 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 Barraul 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 1st 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 Vatou, 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 vines 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.

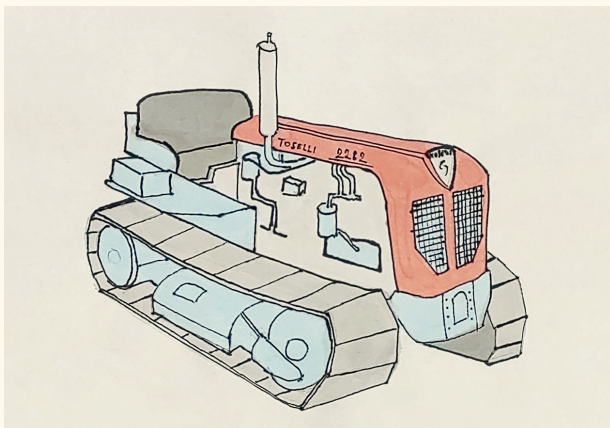


News from SAINT COSME

The big news this year at Saint Cosme is the purchase of six hectares of Gigondas in the great terroir of Pied-Gu, an iconic area of Gigondas where we already have several parcels. The vines we were able to buy were planted by Antonin Faravel and Abel Clerc in the 1960s. They are adjacent to our vineyard and consist of an extraordinarily steep slope of Cretaceous limestone marl. You can see the bluish-coloured «layered» marl, which in places is mixed with a slightly sandy substratum. The site lies at an altitude of 330m at the entrance to the Pourra valley, with magnificent views of the Dentelles de Montmirail. The configuration of the site is absolutely exceptional. The old Grenache vineyards grow alongside a few Syrah vines.

We're going to have to work these vines mainly by hand. The only tractor that will be allowed in will be a caterpillar tractor. It will be a different way of working. Of course, I have high hopes for the quality of the wines we're going to produce here. Perhaps a fourth lieu-dit will be born from this site? Only time will tell.

If you come to Saint Cosme soon, we'll be delighted to show you around this incredible place.



Henri Barruol's Toselli caterpillar tractor
Louis Barruol, inks, 2024

A note on the 2023 VINTAGE

2023 was a very unexpected year. After a mild, dry winter, the spring was exceptionally wet, particularly in May and June. This quasi-tropical climate, somewhat symptomatic of climate change, led to significant downy mildew pressure. Then came a dry summer and August saw temperatures soar to record levels, exposing the vines and their fruit to extreme conditions. September then saw a return to normal conditions, with rain that did all the plants a world of good.

In the Southern Rhone, there were quite a few similarities with 2022, and I think the wines will be similar: there's a lot of intensity without too much alcohol. There is a surprising freshness linked to the fact that the effects of concentration concern all the constituent elements of the wine, including the acidity. These 2022s and 2023s remind me a little of the Napa Valley wines of the 1960s and 1970s, when the region did not yet irrigate its vines and the climate was very similar to what we have today in the southern Rhone.



Alix & Louis



I had the opportunity to taste some Beaulieu Vineyards from that period, vinified by the famous Russian oenologist André Tchelistcheff: I found the same intensity of fruit as in the smaller harvests, with very reasonable levels of alcohol.

In the northern Rhone region, the 2023 vintage bears some resemblance to our Côte-Rôtie 2003, which we harvested fairly early. The colours are garnet, the wines are mellow and round with intense fruit. With their fine tannic structure, the reds, like the Saint Joseph, will age very well and offer complex profiles if given a little time. It is astonishing how well the Viogniers and Syrahs were able to cope with the high temperatures in 2023. Perhaps the vines are becoming better adapted to these conditions? Or perhaps there are reasons to be found in the supposed geographical origins of these grape varieties? Syrah is thought to have its origins in the Middle East, and Viognier in Croatia... Everyone can make up their own minds.



Harvest day

Wines from the SOUTHERN RHÔNE VALLEY in 2022

In the end, this 2022 vintage is more «classic» than we might have expected, given the climatic conditions of the year. However, all the plants are gradually adapting to these slightly hotter summers. Sometimes these adaptations take unexpected forms, which is why I mentioned above the Napa Valley in non-irrigated viticulture in the 1960s. One unexpected form is an alcohol level that doesn't rise at all. The vine receives a water restriction message, so it limits its activity and slows down. It grows less and produces less foliage, which generates less photosynthesis and, as a result, less sugar and therefore less alcohol.

We also know that great terroirs have the ability to «regulate» excesses. In a rainy year, a great terroir always surprises: the wines of Rouanne in 2021 are an irrefutable demonstration of this reality. In a hot year, the quality of rooting often observed in great terroirs clearly «absorbs» the hydric stress. That's why winegrowers should try to trust their fine terroir, if they're lucky enough to have one. After thirty years of observation - to which I would gladly add the 40 years of observation of my father, who shared a lot with me - I am still amazed by the resilience of old vines in great soils.

All this reflects part of what went through my mind during this 2022 vintage at Saint Cosme and Rouanne.

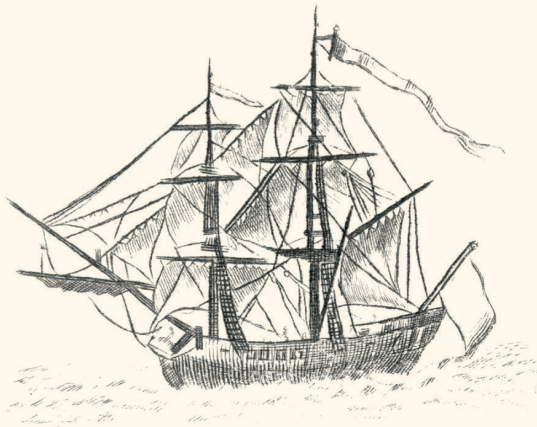
You'll see when you taste them that those 2022s have charm, fruit, balance and depth.



Wines from the NORTHERN RHÔNE VALLEY in 2022

Condrieu 2022 is like a brother to Condrieu 2004, which was excellent: they have the same brilliance and expressiveness. St Joseph 2022 looks like St Joseph 2010: it has the same dense, intense and vibrant fruit. Côte-Rôtie 2022 is reminiscent of Côte-Rôtie 1997 for its balance, elegance and above all its seductive aromas, typical of Syrah on micaschist. After 2021, which saw a terrible frost in Condrieu and lighter-than-usual wines in the reds, we are back to more classic northern wine profiles. In particular, I'm seeing the «density without heaviness» that is one of the hallmarks of this region that I love so much. This is a characteristic that Northern Rhône Valley have in common with Burgundy.

If we look at the typology of vintages since 2015 to better understand this year 2022, we see that they are all quite different. Since the notion of vintage is an incredibly precise reflection of climatic conditions, we might wonder whether this stylistic diversity over eight consecutive years is a symptom of climate change. If so, it's a symptom that interests me, because nothing is more exhilarating than contemplating the extraordinary creativity of which nature is capable.

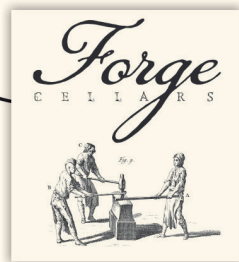




Harvesting at Saint Cosme in 1977 – Pierre Grieu, ink, 1977

News of FORGE CELLARS

our American estate on Seneca Lake



Forge is becoming a completely new kind of American winery, based on a French concept of wine combined with the creativity of my friend Rick Rainey.

Last year, Rick created 'Le Salon' at Forge. It's a big, beautiful new building in the 'forge/black anvil' style that we've adopted from the start. There's a magnificent view over Seneca Lake, and you can come and spend some quality time on the terrace if the weather's fine, or by the fire if it's cold. All the wines of Forge, St Cosme, Rouanne and many others can be tasted here, and you can enjoy Rick's latest finds: sardines, pata negra, tapenades, artisan breads, local cheeses and so much more... Forge is more than just a winery, it's a way of life, a way of entertaining and a way of sharing. I urge you to pay us a visit: Forge and its magnificent region are well worth the effort...

Our plantable area at Forge is now entirely planted with Riesling, Pinot Noir and Cabernet Franc. We've come a long way since Forge was founded in 2011, and there's still a lot of adventure ahead of us. Our path will continue to be that of dry, mineral riesling that expresses the granite terroir of the south-eastern slopes of Seneca Lake...



Louis Barruol
Louis Barruol – Ink – 2024



Rick Rainey
Louis Barruol – Ink – 2024



Forge cellars : « Le Salon »





THE WINES

CHÂTEAU DE SAINT COSME

Gigondas Red 2022



Grape :

70% Grenache - 14% Syrah - 15% Mourvèdre - 1% Cinsault. Whole cluster fermentation.

Winemaking :

Twelve months' ageing; 15% in new casks - 50% in casks used for 1 to 4 wines - 35% in concrete tanks.

Terroir :

Limestone marl and Miocene sand.

'You can never have too much of a good thing' – this proverb sums up the 2022 vintage. It was the kind of year when there were no sub-standard wines, everything was good, even wines from the youngest vines. Our 2022 Gigondas is reminiscent of the 1998 for its density, depth, mellowness and saline freshness. Gigondas offers a fairly unusual rendition of Grenache, difficult to compare with what you find in neighbouring areas. Its character can be ascribed to the ubiquitous limestone marl in our appellation. And Saint Cosme is a very unusual rendition of Gigondas because our soils are distinctively Tortonian and virtually non-existent in other parts of the appellation. This unique soil type at Saint Cosme combines with a cold microclimate with temperature readings matching those at elevations of 400m above sea level, whereas our vineyards sit at an altitude of 240m. This combination of natural factors makes Saint Cosme virtually incomparable and Grenache develops a persona that can be disconcerting such is its pervasive freshness – a dimension rarely associated with this grape. You have to live here to get a proper sense of this and try and style it. For

example, our vines face west and therefore bask in the balmy evening sunshine; in the morning, they are sheltered by the Dentelles de Montmirail – these natural patterns impart balance and texture to the wines. All of this is even more discernable in great vintages like 2022. Excellence, therefore, does serve an educational purpose.

Strawberry, violet, iodine and liquorice.
Bottled without filtering.



Postcard
«Castle and Chapel of St Cosme»
1925

CHÂTEAU DE SAINT COSME 'HOMINIS FIDES'

Gigondas Red 2022



Grape :

Field blends of very old Grenache vines on Miocene limestone sand soils in the 'Hominis Fides' named vineyard

Winemaking :

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

Here is a vineyard that will really benefit from the biodynamic compost we are in the process of fermenting. Although Miocene sand is a prime type of soil, it is nevertheless low in organic matter and sometimes lacks physical structure. Usually, Hominis Fides produces slightly softer wines than Le Claux, but in years like 2022 ripeness adds the depth that characterises this particular terroir, without obscuring finesse. Although Hominis Fides is primarily planted to Grenache, it is also home to a whole array of ancient grape varieties, some I don't even know.

My grandfather would always replace vines with different grape varieties. Diversity within the same vineyard improves flowering and with a variety like Grenache, which usually has difficulty flowering, the purpose of this method is self-evident. Who knows, perhaps this diversity also helps complexity and balance in the wines. 2022 Hominis Fides will of course be a top age-worthy wine.

Carefully stashing it away will require effort, particularly as it is already a fairly civilised drink. In spring 2016, we planted a field selection of Clairette from Le Poste in the Hominis Fides vineyard. The white version of "Clairette blanche" Hominis Fides is magnificent. On the vintage 2023 this bottle of great white will be called Gigondas. Finally.

Pepper, truffle, graphite and smokiness. Bottled without filtering.



Bio-diversity in the St Cosme valley:
the swallow
Jenny Barruol - Ink - 2024

CHÂTEAU DE SAINT COSME 'LE CLAUX'

Gigondas Red 2022



Grape :

Field blends of very old Grenache vines in the 'Le Claux' named vineyard.

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**.

In old French, 'Clos' used to be spelled 'Clau', in the same way that the first name Côte was written Cosme until the 19th century. You will have noticed that we like spelling words the old way, before spelling reforms over time slightly distorted them. Who today would dare write 'Vône-Romanée'?! A 'Clau', which in many French wine regions has become 'Clos', was originally spelled Claus, Clausas, Clausis or Clauzis, and designated an enclosed area after the Latin Clausum meaning 'closed'.

A vineyard can be 'closed in' by a wall, a river, the sea, a lake or a cliff and in the case of our 'Clau', the enclosure is formed by a long cliff. Hence, the etymological origins of this vineyard's name date back aeons. Vineyard names always mean something, provided you go to the trouble of searching a little. I have a particular fondness for Le Clau, our oldest vineyard, which produces the wine most akin to Burgundy on our estate, extremely refined and fresh with lots of bouquet. Its propensity to mature is

excellent and 2006 Le Clau is showing this fairly well at the moment. And of course, just like our other 2022s, this version of Le Clau will mark the estate's history for its superlative quality and ageability.

Wild strawberries, violet, peat, Oriental spices and camphor. Bottled without filtering.



Bio-diversity in the St Cosme valley: frogs
Jenny Barruol - Ink - 2024



CHÂTEAU DE SAINT COSME 'LE POSTE'

Gigondas Red 2022



Grape :

Field blends of old Grenache vines. 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.

My fondness for Le Claux is surpassed only by my love for Le Poste. This, in some ways, magical place is always where my mother used to pick wild thyme, fenel, rosemary, blackberries, figs, cherries and almonds. Elderberries and broom grow effortlessly here and we even make honey from two hives, calling it 'Le Poste honey'.

Two hives, this is 60 000 bees ready to help us with flowering at St Cosme. Everything on this hillside is intense and refined. Sometimes I dream of a horizontal tasting of wines from this vineyard, bringing together all the gems it is capable of producing. But a dream it will stay as the fruits of nature never mature at the same time!

Le Poste has also stolen my heart because my father replanted it in 1963. He was 35 and the photos of the replanting process show an energetic man capable of moving mountains.

The same year he had to vint what was unquestionably the worst vintage of the century. And with help from his best friend, oenologist Jean-Paul Laval who at the time

had the only wine laboratory in the region, his Gigondas was of an acceptable standard, no mean feat for a 1963! I dedicate this magnificent Le Poste 2022 to my parents.

Iodine, violet, pepper and ash. Bottled without filtering.



Bio-diversity in the St Cosme valley:
bees

Jenny Barruol - Ink - 2024

CHÂTEAU DE ROUANNE

Vinsobres Red 2021



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

As I have already said about the shale-clay soils in the south-east of Seneca Lake, I will always energetically defend the hillside at Château de Rouanne – it has an outstanding terroir with a natural propensity to produce outstanding wines. When we ferment wines from this site, we never fail to be astounded by the brilliance it is capable of.

The intensity, the complexity, the depth and the ability to astound – everything you expect of a premier vineyard site is there.

I say this as a winegrower who strives to be objective – the 2021 Vinsobres by Rouanne is our most successful achievement in the 2021 vintage. The ability of this vineyard site to develop quality in a cool, challenging vintage is remarkable – it seems that the vintage has fairly little control over the quality of the end wines. This is a strong indicator of a superlative terroir. I think that the incline of our hillside has a lot to do with this because the water supply regime borders on perfection.

The 2021s are more akin to the 2010s or the 2016s than any of the other 2021s. With their aromas of licorice, blackberry, tar and peony, they unfurl in a series of tiers the profound texture and salinity of the Rouanne hillside, then continue into a long, penetrating finish.

Tar, licorice, blood orange, gingerbread and salinity.

Bottled unfiltered.



Bio-diversity in Rouanne: the butterfly
Jenny Barruol - Ink - 2024

CHÂTEAU DE ROUANNE 'ROUANNE ET LES CROTTES'

Vinsobres Red 2021



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

Rouanne et Les Crottes is packed full of the estate's finest qualities. Irrespective of the vintage, Rouanne et Les Crottes always demonstrates excellence. It's as simple as that. In 2021, the vineyard site scaled the heights of finesse, roundness and profound elegance. This site speaks for itself, and it did for those who came before us such is the history it encapsulates. A Gallo-Roman site that was well-known to specialists, it is mentioned on the first maps produced in France – the Cassini maps in the 17th century.

It seems that vines have found the ultimate location to grow here. There is always a little water in the clay, but never too much because this is a rolling hill where the incline is not too steep. There is a lovely south-east aspect, ostensibly facing towards the rising sun. There is always a reasonable crop, which ripens well but not too quickly, and never rots. Vines need balance and regularity to produce fine wine – and Rouanne et les Crottes offers just that.

Gingerbread, blackberry, graphite and salinity.

Bottled unfiltered.



Bio-diversity in Rouanne: olive trees
Jenny Barruol - Ink - 2024

CHÂTEAU DE ROUANNE 'LES CÔTES'

Vinsobres Red 2021



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

Syrah's traditional playground is of course the northern Rhone Valley, but in the southern Rhone Valley there is a location which has the ability to compete with the finest northern Syrahs, and that is Vinsobres. Directly linked to the tip of the Alps, Vinsobres boasts a major cool influence. Its south-east aspect facing the rising sun instils vibrancy in our wines. 'Les Côtes' is our vineyard site located at the highest point of our hillside.

In the Pliocene and Messinian clay-marl soils beneath this cold Mediterranean climate, Syrah combines its complex, textured majesty with fresh verticality. In 2021, the Syrahs scale the heights of finesse because they ripened slower than ever yet retained very reasonable alcohol levels. 'Les Côtes' are only located 200m from the 'Rouanne et les Crottes' vineyard site and yet there is world between the two wines – in some ways like 'Hominis Fides' and 'Le Claux', that are just 20m apart.

Camphor, graphite, charcoal, gingerbread and salinity.

Bottled unfiltered.



Bio-diversity in Rouanne: the fox
Jenny Barruol - Ink - 2024



SAINT COSME

Châteauneuf-du-Pape Red 2022



Grape :

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

Winemaking :

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

The vineyards of Chateauneuf-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 Chateauneuf. I always make my Chateauneuf-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 2022 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 12 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.

Cinnamon, garrigue, truffle, tapenade, cherry.

Bottled unfiltered.



Chateauneuf du Pape: Fig aromas
Jenny Barruol - Watercolours - 2024

SAINT COSME

Côte-Rôtie 2022



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, micaschist and loess soils in the Besset, Cote Bodin, Fontgeant, But de Mont, Maison rouge, Semons, Maisons blanches named vineyards,

As I have already mentioned before, 2022 is a vintage that ranks amongst the northern Rhone valley's greatest. It reminds me of the 2009 and in some ways, the 2003. Côte Rôtie likes hot, dry summers which magnify the intensity of sense of place. Obviously, the vintage will require a certain amount of patience. The wines are a little muted at the moment because their huge potential cannot be expressed right off the bat. This is true of many other disciplines. Usually, Saint Cosme's Côte Rôtie starts drinking well after five years and then matures impeccably for a good twenty years or so.

The 2022 will probably require ten years' patience or so. In 2022, the various named vineyard sites we farm expressed their individual identities in a very distinctive way – such is the privilege of superlative vintages. On the palate it reveals a fresh attack followed by an ample, structured, long-lasting mouthfeel. The wine unfurls in successive stages and ends with top-quality tannins produced by whole cluster fermentation in a year reaching the peak of ripeness. Of course, this intimates that all this will combine to produce an explosive

delivery over the next few years. In the meantime, you can uncork 2003, 2004, 2006 and 2007 Côte Rôtie.

Smoked ham, violet, graphite, cold ash and liquorice. Bottled without filtering.



Louis Barruol, ink , 2024



SAINT COSME

Saint Joseph 2022



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 in the vale of Malleval.

Saint Joseph is our most consistent wine year after year. When I taste what this terroir was able to produce in a vintage like 2021, I am overcome with a sense of admiration and amazement. Obviously, 2022 offers something well above the norm – extraordinary density, mellowness, substantial length and a kind of reticence that bodes extremely well for future aromatics. The part of wine that is not water or alcohol represents around 3% and mostly comprises organic components. Although mineral elements are in a tiny minority, they are nevertheless the ones that outlive all the others in a wine. When the organic

components are teetering on the brink of demise, minerality remains. This is what makes the ageing phase so fascinating. It is also why mature wines cannot cheat with their inherent character, and why the ultimate truth lies with mature wines. This 2022 Saint Joseph, laden with fruit, youthfulness and organic components, makes you wonder what the future holds for it. I have no doubt that it will be glorious, but I also think it will change a lot – as always, time holds the answers in all their splendid glory.

Peony, wild blueberry, liquorice and tobacco. Bottled without filtering.



Blending the barrels of St Joseph - Jenny Barruol - Ink - 2024

SAINT COSME

Crozes-Hermitage 2022



Grape :
100% Serine (an ancient form of Syrah).

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

Terroir :
Destemmed crop. Granite soils.

Sourced from the finest hillside vineyards in Larnage, Erôme and Gervans, our Crozes-Hermitage is a rendition of the historic part of Crozes-Hermitage, when the appellation covered very few flatlands. We have been making Crozes-Hermitage since 2009. The 2022 is undoubtedly the best nature has had the generosity to give us. When Syrah reaches this degree of density, it then enters whole new realms that enhance it. It is a varietal that copes with high levels of ripeness well. Perhaps this ability stems from its origins, in the hot, dry climates of the Middle East. Maybe this is part of its genetic make-up...

Whatever the explanation, the 2022 exudes blackcurrant and herbs and offers up an extremely majestic, grand interpretation of Crozes-Hermitage. Let's not forget that Syrah was propagated and developed in the northern Rhone Valley: plant improvement through selection requires time and know-how. France has succeeded in selecting and developing many of the grape varieties now found in most of the world's vineyards. Let's be proud of this, and thank our ancestors for their long and patient work.

Smoked bacon, blackberry, white pepper and incense.
Bottled without filtering.



Crozes-Hermitage: heading north!
Jenny Barruol - Watercolours - 2024



CHÂTEAU DE SAINT COSME 'LES DEUX ALBIONS'

Côtes du Rhône Red 2022

**Grape :**

Syrah, Grenache, Mourvèdre et Clairette co-fermented
Full clusters

Winemaking :

Six weeks maceration. Ageing in concrete vats

Terroir :

Sloape of clay (ancient alluvions), limestony marl
from the Pliocene, galets roulés.

Les Deux Albions is the most traditional of our wines. My grandfather, whom I didn't get to know because he died in 1949, made his Gigondas in the same way: organic viticulture, small yields, whole harvest, co-fermentation of several grape varieties in concrete vats, indigenous yeasts, pumping over, ageing in concrete and wooden vats. In fact, it's difficult to work more simply. But we must never forget that the most difficult thing is to make beautiful, simple things: just like in gastronomy.

This approach requires experience, a sense of anticipation and a thorough knowledge of the discipline. Les deux Albions is our «think tank» when it comes to co-fermentations of southern grape varieties. Every year, a small quantity of grapes is dedicated to experimentation, which generally takes us back to what my father was doing, who had already experimented a lot himself. When you're a young winemaker, you want to demonstrate your ability to make a good wine, and that's the way it should be, but it's much more interesting to «guide» the grapes than to impose yourself on them.

That's what my father did, and I think he was right. The high quality of his wines proves it.

Overripe strawberry, gingerbread, honey, bacon.

Bottled without filtration.



You have to know how to wait
Jenny Barruol - Ink - 2024

SAINT COSME

Côtes du Rhône Red 2023



Grape :
Syrah. Partially destemmed crop.

Winemaking :
Tank ageing.

Terroir :
Limestone sand, red clay and pebbles on
Villafranchian terraces.

After the magnificent 2022, here is the superb 2023. In the Côtes du Rhône appellation, I have never seen two vintages of such a high standard in succession. The 2023 may even prove to be better over time because yields were lower than in 2022. I will repeat as many times as it takes that the Côtes du Rhône are an extraordinary winemaking playground for those who like quality. The region combines old vines, magnificent terroirs, fairly low yields and an outstanding climate. Although I am constantly exploring every avenue, I am a huge fan of our two favourite wine areas: Vinsobres and the Villafranchian terraces of the Gard department, both of which are sources for this wine.

The Syrah really displayed its exceptional credentials in 2023 with top quality fruit, magnificently intense colour and layered texture. Although this wine is designed for early-drinking, it will be long-lived, which is unusual for the category. This, however, is a consistent feature in the Côtes du Rhône where many terroirs show real pedigree but the collective psyche refuses to grant them the recognition they deserve. It is a huge

pleasure for me to allow people, irrespective of how much money they have to spend, to access a wine of this quality because it is essential that you, our clients, continue to enjoy French wine imbued with charm, identity and finesse.

Blackcurrant, truffle, liquorice and wild raspberry.



Too much Cotes du Rhone!
Jenny Barruol - Ink - 2024

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 2023 - Bottling in 2024

Every year we try to enhance it by adding new components, new ideas and other complexities. With the 2022s and 2023s the latest additions to the solera, bottling in 2024 will produce elegant, complex wines – but there will still be freshness. In fact, the freshness in our southern Grenache is disconcerting – why don't you find it in Grenache grown in other warm regions which often develop heavy, overripe characters? What aspect of our climate makes a difference? The Mistral, perhaps, or the cooling influence of the Alps? Air quality maybe? It will remain a mystery. At any rate, Grenache has no 'ampelographic' equivalent – it is capable of myriad expressions and always has some surprises in store. The whole point of solera is that it stays the same, yet is always different. This year, the first bottling – including the 2022 – will take place in February 2024.

Souk spices, gingerbread, strawberry compote, coal and tar.



The bass aromas of Micro-Cosme
Jenny Barruol - Ink - 2024

ROUANNE

BRUT NATURE ROSÉ MILLÉSIMÉ 2023

Méditerranée Comté de Grignan *sparkling*



Grape :

30 years old vineyards in organic farming

Winemaking :

Slow pressing process. Fermented and aged on the lies

Terroir :

Limestony sands from Pliocene

The bubble is a different universe. Combining charm and lightness with expressiveness is a fascinating exercise that we perform with increasing pleasure every year. The secret of fine, elegant, creamy bubbles lies in the magical relationship that develops between the lees and the wine, after the secondary fermentation has set. It's a process we extend a little longer every year, to bring you ever more pleasant, complex bubbles.

Sparkling with no dosage :
"Brut nature" Bluish pink color. Nose: cherry stone, thyme, raspberry, flint. On the palate: vertical freshness underlined by fine, creamy bubbles. Secondary fermentation in January 2024 / Bottling in August 2024



The charm of Rouanne Brut Nature
Jenny Barruol - Pencil - 2024



SAINT COSME

Condrieu 2022



Grape :
100 % Viognier.

Winemaking :
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

Viognier can only achieve greatness when fully ripe – a character trait it shares with Marsanne which does not perform well when under-ripe. But ripeness must not imply excessive alcohol. This is what we tried to seek in 2022, balance. Matured for eight months in old Burgundy casks, it finished its malolactic fermentation of course on fine lees. Maturation in Condrieu is always about the relationship between fine lees – which preserve fruit and freshness – and the top of the cask where the ratio of oxygen produces what I refer to as ‘inherent terroir revelation’. By this I mean that the way wines are fermented and matured must ultimately reveal their deep-seated character, hence ‘revelation’. In the same way we solve a mathematic equation, we have to carry out an investigation in order to solve the enigma thrown up by terroir – from the Latin, *resolvere*, to solve. Over a lengthy period of several months, this tiny amount of oxygen often reveals the solution. Ageing should therefore not just be viewed in terms of wood – an intellectually and technically rustic approach – but set against a wider

picture where oxygen, the sworn enemy of wine since time immemorial, plays a pivotal role, cosyng up to terroir and becoming its ally. As with everything else, though, the crux of the matter is about finding a happy medium and using just the right amount.

Fennel, liquorice, elderflower, antique rose and anise.



The sweetness of Condrieu
Louis Barruol - Red and black inks - 2024

CHÂTEAU DE SAINT COSME 'LE POSTE'

Côtes du Rhône White 2022



Grape :
100% Clairette.

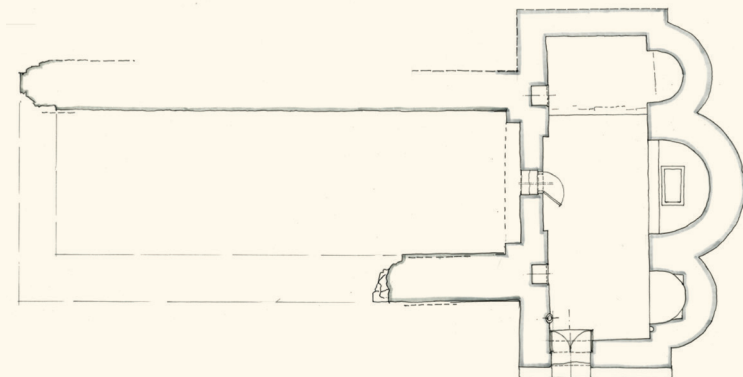
Winemaking :
Fermentation in old casks and ageing on fine lees for 10 months.

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

Few vines in Saint Cosme convey as much history as these. Evidence of wine growing at Le Poste dates back to the 15th century and the vineyard epitomises a tradition of making white wines from Clairette in Gigondas as a whole, and at Saint Cosme in particular. In fact, when my father arrived at Saint Cosme in 1957 after getting married, the oldest bottles carefully stored away in the cellar were white wines from the 1920s, 1930s and 1940s. According to what my father told me, they were absolutely delicious, including the oldest bottlings. At that time, the vineyard was

very old and was planted after phylloxera. When my father replanted it in 1963, he kept the same acreage for the whites. The reason I'm telling you this is to explain that Le Poste white wines have an extensive history and their quality stems from the work of those who came before us. In 2022, we had some fairly ripe Le Poste fruit but were mindful not to pick it too late. It exudes hallmark aromas of gunflint.
Ageing potential: 20 years.

Gunflint, dried apricot and grapefruit.



Le Poste blanc: uncluttered architecture



DOMAINE DE SAINT COSME 'LES DEUX ALBIONS'

Principauté d'Orange White 2023



Grape :

30% Viognier - 20% Marsanne - 30% Picpoul - 6% Clairette
- 6% Ugni blanc - 5% Bourboulenc - 3% Saint Côme

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

We began planting the Saint Martin limestone terroir in 2014, notably with selections massales from Condrieu and Hermitage. These areas had been abandoned because their active limestone levels (the highest in the region and even higher than Gigondas) made it very difficult to grow vines. Massive additions of the compost we make ourselves, and the return of life to the soil, have given these soils back their «viticology». Limestone in white wines means impetus, energy, crystallinity, elegance, lightness and evanescence.

There's no shortage of fine examples in Burgundy, Champagne and the Loire. In 2014, we already had some experience in white wines, and we built this wine around the idea that Marsanne and Viognier could only express themselves harmoniously in our region with the support of the «super acids» of the south: Picpoul, Clairette, Bourboulenc and Ugni blanc. This 2023 is a great classic that offers the «Deux Albions» style: a complex white that offers the freshness of the south, built on the salinity

and natural acidity of the grapes grown by our grandfathers.

Enjoy with grilled fish or goat's cheese.

Dried apricot, lime blossom, white flowers, mango



Louis Barruol, ink, 2024

MICRO-COSME SAUVIGNON - VIOGNIER

Vin de France White 2023



Grape :
Sauvignon - Viognier

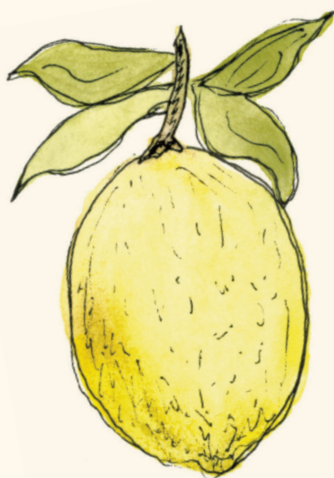
Winemaking :
Fermentation and ageing in tanks.

Long-standing experience in making white wines at Saint Cosme was a great help in defining and constantly adjusting the profile of white Micro-Cosme. Whites and reds involve a very different type of expertise and culture. This year, we have a little more Sauvignon than usual but Micro-Cosme will be very similar to the 2022s. Blending Viognier and Sauvignon is very rare, probably because the varietals are traditionally grown in different regions, except in Languedoc where they grow side by side. I like to marry the two because they have proven themselves to be complementary. Blending grape varieties and crafting them together is more than just a question of analysis, figures and theories – it is mainly about style and alchemy. Just like music is not merely a combination of notes – they have to mean something musically and be coherent – wine is the same. It is amazing to see that, irrespective of the vintage, one of the two grape varieties always provides a solution when the other is slightly under par. This year we will be bottling early because that's always the best way. Treat yourself to

some Little James – that is its sole purpose, to be the ultimate wine for indulgence.

Lemon, grapefruit, boxwood, elderberry, mango.

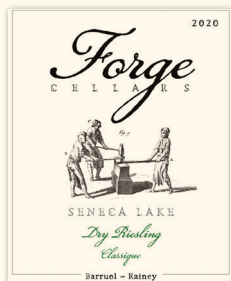
Bottled in January 2024.



The lemony freshness of Micro-Cosme white
Jenny Barruol - Watercolour - 2024

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.

Aged for 9 months on fine lees.

Terroir :

Shale, shale clay, slate and granite.

What a great vintage this 2020 is. It is truly one of the finest since we established Forge Cellars in 2011. An ideal spring ushered in a great summer without too much rain.

Then harvest time was cold but lenient. It allowed us to wait for peak ripeness until very late in the season, towards the end of October. Riesling in the south-east of Seneca Lake is magical – its totally golden berries, which only reach 12% alcohol with pH levels that make them fresh and indestructible, is the stuff of dreams for any winegrower aiming to produce fine, mineral-driven white wines.

The 2020 Classique by Forge exudes beautiful scents of tropical fruits, lemon and camphor. On the palate, there is no residual sugar – Rick and I prefer the sweetness from the ripe autumn fruit. The richness converses with the natural freshness and the finish is driven by terroir.

Our Rieslings can of course be enjoyed as an aperitif, but they are amazing allies for

food – cheeses, white meats, fish, shellfish, oysters, Asian and spicy foods etc. Their ability to enhance all sorts of food is one of their countless resources.

Mineral, salinity, tropical fruits, preserved lemon, lime and marshmallow.



Louis Barruol, Ink, 2024



Map of the rhone valley - Louis Barruol, ink - 2022