



CHATEAU DE SAINT COSME

2014 Offer

This is a great pleasure - as well as a very useful exercise for me - to try to give you every year a true image of the vintage that we release. It seems to me that "stick to reality" is important as every vintage has its own character. You do need some solid information from a vintage to the next one to be able to have a good vision. Everyone can have an opinion but the most interesting is to have a useful opinion based on facts. It's for me a good opportunity to give you news about the estate as well.

First I would like to thank my team because there would be no Saint Cosme without the team: what you taste is the juice of our vines but it's the fruit of our common work as well. We have launched a nice project this year and I will be able to talk more about it in the future: we have bought a property of 11 hectares in one single piece, just on the other side of the frontier of the Gigondas appellation. This is a terroir made of limestone and sand and we are going to plant white grapes there. I believe in this place where there was an old tradition of muscat growing. We have bought the woods that are on the board of the main field. This is a very nice site. We are at the moment in the process of multiplication of great selections massales of Viognier and Marsanne. We will plant next year.

There is another project which will begin this year: write a book about Saint Cosme. This is something that I want to do for a long time. I have been thinking enough about it, I am now ready to do it. It will be time consuming and I will be very happy, when finished, to share with you this rich history and many secrets of Saint Cosme. Talking about that, I would like to say how much France is a fantastic wine country. We live times when we tend to lose little bits of confidence because the politics who are in charge of our country are hesitant, but let's remember about our fantastic wine history, let's be proud of our know-how, let's consider the high level of what can be tasted in France. Let's smile when an old grower gives us a wine of great character to taste while he tells us a great story. Let's ignore this huge quantity of uninteresting debates that pretend to feed our spirit. Real growers don't need to run all over the world to think at deep and find their truth.

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VINISUD 2014 24-25-26 Février Montpellier France A3 A36

PROWEIN 2014 23-24-25 Mars Düsseldorf Allemagne

Les vins du Rhône sud en 2012

I am offering you my wines from 2012 : God, time flies It seems to me that my 2012 harvest was just the day before yesterday. Syrah had been of a great help in 2011 but grenache is back as a great base of our work in 2012. When the grapes manage to ripe in a late-ripening vintage, they often give good results. This is what happened in 2012 and we saw the maturation period last until the second half of october. These kind of vintages are the most pleasant to vinify because they allow the grower to go at the very best of the search of balance. Also I don't like to harvest under the heat : this is not good for the people, neither it is for the wines.

2012 is a very nice vintage of balance and freshness. For sure it would have been considered as a top vintage in the 70's : « O tempora, O mores » as would say the old pirate in Asterix. As we talk about vintages, it is important to try to put things into perspective. What we have this year is a Gigondas that looks like the wines my father use to make : a full wine, with profound colour, flamboyant, with a low ph, some reasonable alcohol and a lot of finesse. A grenache from Gigondas picked lately is stylistically inimitable...

This is in this universe that can be found the profound character of Gigondas. These wines can be easily aged : they are solid, they don't oxydise easily, they have the potential of the wine which is slightly closed at the beginning. While I aged them, the progression of the 2012's was astonishing. Finally, if I have a look at the typology of the last six vintages, I realise that four of them were vintages of freshness : 2008, 2010, 2012, 2013 : fine !!! It will probably be a good idea to drink the 2011's before the 2010's or the 2012's. The Cotes du Rhone les Deux Albion, after the powerful 2011, is more concentrated and fresh, a little bit like the phenomenal 1999 that tastes beautifully now. As an early ripening terroir, Chateauneuf du Pape noticeably took advantage of the freshness of 2012. The wines are successfully completed, but we are only half way of the ageing, so we'll know more later.

After all if mother nature gives me a 2012 every year, I would be very happy.

Les vins du Rhône nord en 2012

I am exposed to a funny story this year with my Cote Rotie : I had told you last year that 2011 looked like 2010 and the fact is that 2012 looks like 2011. And the story doesn't even stop here : 2013 looks like 2012 !! There is nothing that I can do about that : we are having four very classic vintages in a row : vintages bringing a good balance, normal yields, good ripening and a usual weather for this area. In this type of vintage can be found the phenomenal 1991 which wasn't a « big wine » at all and turned out to be an extraordinary one. It is required to wait for a bit to see which one of these classics which follow one after the other will be the best one.. Please try to guess. The Cote Rotie 2012 is ripe without being overripe, fresh without being too acidic and elegant without being diluted. This is probably the profile that the connoisseurs of this magical terroir like the most, because this is with this kind of balance that the best expression of the shiste soils can be achieved. Don't be ready to taste « monsters » in 2012 but be confident : you'll get pleasure and good sensations.

The picture is not that different in Crozes-Hermitage and Saint Joseph : 2012 reminds us that this area is in France the northern frontier of the syrah growing. I mean that we had to be patient to get the right ripening. It was important to avoid losing our nerves. Condrieu is probably the appellation that takes the biggest advantage of this vintage because the viognier does not like the heat : the 2012 is flowered with a hint of liquorish. It is a proper evocation of the granit soils.



Une note rapide sur le millésime 2013

When I talked to you about the vintage 2012 last year, I had told you the story of a fresh and late-ripening vintage. Mother nature played a trick on me : in comparison with 2013, 2012 was an early ripening vintage ! Records were broken this year in the southern rhone. The latest vintage ever recorded had been 1963. Connaisseurs know it very well.. My father had begun its harvest on the 17 of october. It was so cold that he had to maintain a fire on the board of the vine to allow the pickers to warm up sometimes. In 1963, while my father was pressing his grapes, Antonin Faravel from Domaine de la Bouïssière, who was picking later than us, was coming down from the mountain pulling trailers of grapes covered with snow... That was exactly 50 years ago. In 2013, we began the harvest on the 17th of October as well : this equaled record is a wink in the history of the estate. « Equal » the father is the unconscious attitude of any little boy, isn't it ?

The vintage had begun on a quite difficult way : the spring was wet and cold. The flowering on grenache was erratic and we were left with very few grapes at the end of it. We knew already that the yield would be low. Then summertime was classical and September very nice (fortunately). We never caught up the delays from springtime. There was a few rains in October, without any consequences, when, on the 16 of October the forecast talked about a massive torrential rain on the 20th of October. I decided that she should finish the harvest before the 19 at night. We harvested the estate in 3 days, what we usually do in 9 days. It was an army of pickers at Saint Cosme : 36 of them divided in three teams. Indeed, we got 100mm of water on the 20 of October but our entire crop was safe in the cellar. In such an extreme vintage the grower has doubts in his mind: I didn't really know what kind of wine we would get. Finally the wines are really nice and look like the 2012's. There is some concentration, some depth, a lot of freshness and balance. I am happy about the quality of the wines and their balance will certainly allow them to evolve well in barrels.

In the northern Rhone, 2013 is a great classic picked a bit later than usual. A special distinction for the magnificent Condrieu. Finally, we have in the north the fourth « classical » vintage in a row since 2010.

Louis Barruol, the 7th of january 2014

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