



CHATEAU DE SAINT COSME

2d Newsletter - march 2013

Dear friends,

A lot has already been told about 2012 vintage. This is my prose on that harvest which has been so pleasant.

A quick word about the 2012 vintage

2012 : what a delight !!

This is my feeling sum up in a sentence.

What I liked above all was the feeling of freedom. Just the opposite to 2011.

To get this freedom, it is necessary that the ripening goes slowly. To get this slow ripening, you need a nice spring with some rain, a "not too hot" summer, some rain at the end of august, some rain in September as a regulator, a cold and dry October to finish a nice job.

We had this year big quantities of rain in September. Despite what I mostly heard around me, I think they were necessary and I was happy when they came.

I began my harvest in Gigondas on the 8th of October, to finish it on the 25th of October picking mourvedre at 13,5 potential alcohol. It was essential to get impeccable grapes to wait that long.

After breaking the precocity record of the estate in 2011, I broke my "own" late harvest record in 2012. Given that the "estate" latest harvest had been in 1963 when my father began on the 18th of October !!! Every year is different.. I am amazed when a customer naively asks: "do you really have a vintage effect here"?.. God yes.

This vintage 2012 reminded me some years of the 1990 decade: 1991, 1993, 1995, 1996 and 1999. When we had an equilibrium between a reasonable amount of heat and well spreaded rains. Obviously not all of these vintages have been easy to vinify but all of them remarkably evolved over time and are beautiful to drink now.

What a joy to taste the balanced and refined 1991: a civilized Gigondas at 13,5%.

I deeply loved this harvest 2012, having the feeling that I had done everything possible to get the best of the vintage. It was certainly a vintage which suited the Saint Cosme atmosphere very well, and the bottles of 2012 will give us a lot of joy for a long time.

The ghost of "2" (1992 and 2002) is destroyed !



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**Découvertes en Vallée du Rhône les 11 et 12 mars 2013, Palais des Papes , Avignon, A3/098
PROWEIN 2013: 24, 25, 26 mars 2013, Düsseldorf, HALLE 5 - STAND H 30**