

LITTLE JAMES' BASKET PRESS



Viognier / Sauvignon.

Vinification and ageing in vat.

Energy, freshness and aromatics are generated by the mountains close to the Minervois and our sélection massale of viogniers takes a huge benefit of this micro-climate. Little James has become very important at Saint Cosme. It allows me to propose an aromatic white full of joy for the summer. I play a lot of attention to this wine. Blending viognier with sauvignon is not common and maybe iconoclast ? But these two grapes work so well together by doing the splits. From one side the freshness, the aromatics and the acidity ; from the other side the ripeness, the meatiness and the depth. As for the CDR white, the search of balance is a key point of our work. In the south of France, it is necessary to think a lot to manage to make a balanced white... The 2012 version looks like the 2010 which had been one of the best Little James white.

Grapefruit, apricot, boxwood, mango.

Bottled in january 2013.

To drink with: blue cheese, asparagus, chicken with mushrooms.