



Saint Cosme - "Condrieu" AOP Condrieu - white - 2013

Granitic soils.

Aged for twelve months.

5% in new oak - 60% in one year old barrels - 35% in two years old barrels.

The set of cool vintages in the northern Rhône that began in 2010 kept going with this vintage 2013 : this would be like coming back to the climate of the 1970ies. This kind of weather is absolutely perfect for the Viognier which doesn't like the excesses of high temperature ; the fresher weather generates what we like in a Condrieu : finesse. Obviously, it is important to pick a bit later in this kind of vintage and let's remember that great wines are made closely to the northern limit of the grape variety involved. This is the case for the Viognier in Condrieu : have you seen a lot of Viognier at the north of Condrieu ?.. I have been this year for a longer ageing: one full year in barrels. I think the wine needed it. Our Condrieu 2013 has a balanced profile, it is aromatic and energetic. If you never tried it with a lobster or a bouillabaisse, it is time to try ! This vintage will work this way more than any other.

The wine has been bottled in october 2014, after the malolactic fermentation. It was slightly filtered.

Liquorish, jasmin, elderflower, anise, peach.