



## Saint Cosme - "Condrieu" AOP Condrieu - white - 2019

Saint Cosme – 2019 Condrieu

100% Viognier. Granite sand. Eight months' ageing.

Ageing: 40% in casks used for one wine – 30% in casks used for two wines – 40% in casks used for three wines.

Referring to Viognier's ancient origins, the literature describes a grape variety allegedly hailing from Dalmatia in present-day Croatia. It makes you wonder what the wines made by our ancestors would have tasted like, but the answer to this is always tricky. A lot of questions can also be asked about the changing climate and its major and rapid impact on the profile of the wines. Simply reading the New Testament offers a description of Palestine in the 1st century AD that bears many similarities to present-day Provence. Although Viognier has the ability to adapt to all sorts of climates, it doesn't necessarily produce fine wines in every part of the world. An under-ripe Viognier is the worst type of white wine you can drink and, conversely, an overripe Viognier never shows the finesse you expect of a top white. The vagaries of the weather and global warming being what they are, the onus is on the winegrower to be proactive and produce the finest possible translation of the terroir. It is a well-known fact that without people to take care of it, there can be no great terroir. More than any other grape variety, Viognier needs people because although it has huge potential, it is also fickle and challenging to get right. Condrieu is its homeland, its preferred setting. In the dale of Malleval, the cold instils the aromas of fennel and liquorice that are the mark of slow-ripening vines of which my father was a dedicated practitioner. Just like 1991, 2019 is a great vintage for whites and reds – when nature has decided that everything would be wonderful, all you have to do is sit back and let it work its magic.

Savour this wine with lobster or pasta with truffles, or alternatively with blue cheeses.

Fennel, liquorice, star anise, mango."