



Saint Cosme - "Côte-Rôtie"

AOP Côte-Rôtie - red - 2009

100% Serine

Schistes

Aged for 15 months in new oak (70%) and one-year old barrels (30%)

With this Cote Rotie 2009 coming, it looks like the 2007 is back ! How similar ! We find everything we like in a Cote Rotie : freshness, balance, serine's relief, the deep and complex aromas which allies finesse and purity of the fruit. The strength and the terroir are easy to understand, simply because it is obviously nice. The colour (blood) is characteristic, the tannins are feminine, the structure is not " over-weighted ", the aromas are so easy to identify on a blind.

When you taste a great Cote-Rotie, just think about the work achieved over the centuries to organize this crazy slope. Think about those who tried to control the speed of the water (which tends to destroy the slope by running down). Think about all the stones removed from the fields to build the " chaillées ". The beauty of this place comes from a long and hard work. Just taste this place.

Cheminee soot, bacon, violet, graphite, cold ash, ancient roses. Bottled without filtration.