



SAINT COSME

Cote rotie 2015

Saint Cosme – 2015 Côte-Rôtie

100% Serine (an ancient form of Syrah).

Whole cluster fermentation. Schist soils in the Le Plomb, Besset, La Viallière and Neve named vineyards.

Twelve months' ageing: 40% in new casks – 60% in casks used for one wine

As I have already mentioned before, 2015 is a vintage that ranks amongst the northern Rhone valley's greatest. It reminds me of the 2009 and in some ways, the 2003. Côte Rôtie likes hot, dry summers which magnify the intensity of sense of place. Obviously, the vintage will require a certain amount of patience. The wines are a little muted at the moment because their huge potential cannot be expressed right off the bat. This is true of many other disciplines. Usually, Saint Cosme's Côte Rôtie starts drinking well after five years and then matures impeccably for a good twenty years or so. The 2015 will probably require ten years' patience or so. In 2015, the various named vineyard sites we farm expressed their individual identities in a very distinctive way – such is the privilege of superlative vintages. On the palate it reveals a fresh attack followed by an ample, structured, long-lasting mouthfeel. The wine unfurls in successive stages and ends with top-quality tannins produced by whole cluster fermentation in a year reaching the peak of ripeness. Of course, this intimates that all this will combine to produce an explosive delivery over the next few years. In the meantime, you can uncork 2003, 2004, 2006 and 2007 Côte Rôtie.

Smoked ham, violet, graphite, cold ash and liquorice. Bottled without filtering.

