



Saint Cosme – 2016 Côte-Rôtie

100% Serine (ancient variety of Syrah).

Whole cluster fermentation. Schist in the Le Plomb, Besset, la Viaillère and Neve named vineyards. Twelve months' ageing: 40% in new casks – 60% in casks used for one wine.

When I began our small artisanal merchant business in 1997, after a long day's tasting in the northern Rhone, one evening I brought my father back some samples of Côte Rôtie. The wines came from the beautiful schist soils of Rozier and Les Grandes Places. This was a time when wine growers from different regions rarely engaged with one another, and he had never tasted Côte Rôtie. But he had the openmindedness of an artist and loved the wines – maybe because their freshness and violet aromas reminded him slightly of Saint Cosme's Gigondas wines? I believe so. This 2016 Côte Rôtie is magnificently classical in style. A top Côte Rôtie should never be overripe or underripe – just like in Burgundy, it is primarily all about balance and restraint. In extreme cases, terroir effect can easily be disfigured or even disappear.

The wheatear featured on our label comes from an 18th century Provençal book on ornithology that my father gave me. He was extremely passionate about birds and believed that their ubiquity in the tiny valley of Saint Cosme was crucial both for biodiversity and organic wine growing. Ever the pioneer, he was already championing these ideas back in the 1970s. Farming cannot disregard nature that is all around us, and even less damage it. Cured ham, violet, graphite, cold ash and liquorice. Bottled unfiltered.