



SAINT COSME

Crozes-Hermitage 2015

Saint Cosme – 2015 Crozes-Hermitage

100% Serine (an ancient form of Syrah).

Destemmed crop. Granite soils.

Twelve months' ageing: 20% in new casks – 40% in casks used for one wine - 40% in casks used for two wines.

Sourced from the finest hillside vineyards in Larnage, Erôme and Gervans, our Crozes-Hermitage is a rendition of the historic part of Crozes-Hermitage, when the appellation covered very few flatlands. We have been making Crozes-Hermitage since 2009. The 2015 is undoubtedly the best nature has had the generosity to give us. When Syrah reaches this degree of density, it then enters whole new realms that enhance it. It is a varietal that copes with high levels of ripeness well. Perhaps this ability stems from its origins, in the hot, dry climates of the Middle East. Maybe this is part of its genetic make-up... Whatever the explanation, the 2015 exudes blackcurrant and herbs and offers up an extremely majestic, grand interpretation of Crozes-Hermitage. I must apologise now if we lack supplies of Crozes-Hermitage. Sometimes I have trouble meeting your requirements. The reason for this is because we want to restrict ourselves to the finest sources. A little more wine will be available in 2016 which was a slightly more prolific vintage. Until then, treat yourself to this 2015, a landmark vintage for the decade.

Smoked bacon, blackberry, white pepper and incense. Bottled without filtering.

