



Saint Cosme – 2016 Crozes-Hermitage

100% Serine (ancient variety of Syrah).

Destemmed fruit. Granite soils.

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

In Crozes-Hermitage is the word 'Hermitage' and for good reason. In the extraordinary hillsides around the villages of Crozes, Larnage, Gervans and Erôme lie vineyard sites that for wine growers who love their job are absolute gems. In Tenay, Habrard and Batits, old vines have the ability to produce wines that can compete with Hermitage. They are ripe yet very restrained. They allow you the freedom to choose whether you drink them young or cellar them. I would like, here and now, to thank the wine growers who work with us and with whom I share their passion for prime terroirs. They have given me access to a whole new world. In May 2016, we invited all the wine growers we work with to Saint Cosme. It was a marvellous day with an overriding sense of friendship and shared passion. My father had a superb day and was delighted to meet all the people behind our 'Northern' wines and Châteauneuf-du-Pape. There comes a point where all art forms look alike, just like fine wines – so dissimilar when young, their paths cross as they mature.

Smoky bacon, blackberry, white pepper and incense.

Bottled unfiltered.