



Saint Cosme - "Saint Joseph"

AOP Saint Joseph - red - 2009

100% Serine - Granitic slopes

Aged for twelve months : 20% in new oak - 40% in one year old barrels - 40% in two years old barrels.

In the northern Rhone, the ripening have been long and consistent. This is an ideal situation to be able to pick ripe grapes, without excessive alcohol. It is obvious that 2009 is a great vintage in the northern Rhone because of the density and balance of the wines.

The quality is everywhere in the serines of St Joseph: the beauty of the slopes, the quality of the granitic soils, the elegance of the wines, their ability to age. The outstanding character of the serine grape makes us go back to the ancient flavors, so interesting compared to the standardized syrah from our century.. When I taste a serine, I automatically think about the monks from Tournon who changed the name of this wine. It used to be called "Vin de Mauves". They called it "Saint Joseph". This explains why the word "syrah de mauves" is still used from time to time nowadays to mention the serine we like so much.. Bottled without filtration. Jasmin, Almond paste, tobacco, roasted bread, wild raspberry