



## **Saint Cosme - "Saint Joseph"**

### **AOP Saint Joseph - red - 2010**

100% Serine (ancient syrah). Full clusters

Granitic sloapes from Malleval vale.

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

I produced a lot of efforts to improve the quality of my Saint Joseph up to its maximum. Only the best "serines" from the best granitic sloapes are being used for this wine. This is how I think a St Joseph should be. It was a late picking in 2010 because the ripening was slow: the physiological ripening is

perfect; this is a key point to garanty a good balance as St Jo has a tendency to be austere. This is great to be able to

work with such noble sources. Saint Joseph needs to be tasted, understood, approached for what it is and not by

comparison with its prestigious neighbour. It deserves attention. With my St Joseph 2010, I would go for a piece of deer

with pears. Bottled without filtration.

Jasmin, tobacco, roasted bread, wild raspberry