



## Saint Cosme - "Saint Joseph" AOP Saint Joseph - red - 2012

100% Serine (ancient syrah).

Full clusters.

Granitic slopes from Malleval vale.

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

How do a Saint Joseph « from the north », I mean those which are produced in Chavanay, Malleval or St Pierre de Bœuf, can be so different from a Côte Rôtie made from the neighbours terroirs ? The climate being almost the same, the serine used in both wines being comparable, I think the geology makes the whole difference. Actually the shistes seem to develop a « sweetness » which the granit cannot give. This one naturally generates austerity, vertical height and acidity. As a consequence, the aromatics of both are very different. If the Saint Joseph can be sometimes close by the quality, it is never close stylistically. 2012 was a late ripening vintage in the northern rhone and it was essential to pick late. We know that slow ripening rythm often make great wines. By doing leaf removal and by waiting up to the latest time we were able to make a really nice Saint Joseph this year. The ripe characters are sustained by a good freshness. It is « solid » as usual and I sticked to the idea of an elevage which brings a « civilized roundness », let's say.. A nice classic.

Laurel, tobacco, small strawberry « garriguettes », toasted bread, wild cherry

Bottled without any filtration