



Saint Cosme - "Saint Joseph" AOP Saint Joseph - red - 2013

100% Serine (ancient syrah). Full clusters.

Granitic slopes from the Malleval vale.

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

All the fundamental aspects of the french viticulture's history can be found in Saint Joseph. Be located on a crossroad area is very important : it allows to exchange knowledge and goods. There is no viticulture that can be developed without a prospere economy. The monks, who made most of Burgundy history, gave its name to Saint Joseph. The Jesuits actually planted the vineyards to make « Le Vin de Mauves » on the slope called « Saint Joseph » just behind Tournon. This is amazing to read that the Saint Joseph wine is described in the XVII century as being a « fruity » wine : this is very interesting ! Did the wines change really since then ?.. Maybe not as much as we think because the soils definitely didn't change much on the last 400 years...

« Fruity » or « crunchy » would be good words to describe my Saint Joseph 2013. It is quite meaty too as we harvested it quite lately. Its « civilized austerity » makes it look like a Cornas wine. Like the Grenache grape in the southern Rhône, the Syrah is able to look very different in the northern Rhône depending on where it grows. The Rhône valley is a land of diversity.

Tobacco, wild strawberry, toasted bread, cherry, leather.

Bottled without any filtration.