



SAINT COSME

Saint Joseph 2015

Saint Cosme – 2015 Saint Joseph

100% Serine (an ancient form of Syrah).

70% destemmed crop – 30% whole clusters

Granite sand in the vale of Malleval.

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

Saint Joseph is our most consistent wine year after year. When I taste what this terroir was able to produce in a vintage like 2014, I am overcome with a sense of admiration and amazement. Obviously, 2015 offers something well above the norm – extraordinary density, mellowness, substantial length and a kind of reticence that bodes extremely well for future aromatics. The part of wine that is not water or alcohol represents around 3% and mostly comprises organic components. Although mineral elements are in a tiny minority, they are nevertheless the ones that outlive all the others in a wine. When the organic components are teetering on the brink of demise, minerality remains. This is what makes the ageing phase so fascinating. It is also why mature wines cannot cheat with their inherent character, and why the ultimate truth lies with mature wines. This 2015 Saint Joseph, laden with fruit, youthfulness and organic components, makes you wonder what the future holds for it. I have no doubt that it will be glorious, but I also think it will change a lot – as always, time holds the answers in all their splendid glory.

Peony, wild blueberry, liquorice and tobacco. Bottled without filtering.

