



Saint Cosme – 2016 Saint Joseph

100% Serine (ancient variety of Syrah).

70% Destemmed fruit – 30% Whole cluster fermentation.

Granite sand from Mallevale.

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 probably the one Rhone Valley appellation that deserves much more recognition. Firstly because it can produce top-flight wines, but also because every one of its terroirs is wonderful. It is a great irony that the 'longest' appellation (all 50km of it!) in the Rhone Valley is also one of the most demarcated. Only the steepest hillsides with ancient soils of decomposed granite are included in the appellation area. Our 2016 Saint Joseph encapsulates the 'tension' imparted by these soils, where the roots have to struggle to allow the vines to live. The resultant wines show an intensity and vibrancy that recall their origins. In 2016, Saint Joseph's tell-tale freshness is evident and supports a complex, long-lasting whole. You may have wondered about the meaning of the wind rose on our Saint Joseph label. It is an engraving by Jean Barruol, my historian grandfather. My father and I chose it for the Saint Joseph label because it symbolises the notion of freedom. Freedom, though, implies a certain amount of control over events and also, some determination. It is so important, vital even – it opens up new horizons but is not a licence to do anything and everything because essentially, it is all about sharing. Peony, wild blueberry, liquorice and tobacco. Bottles unfiltered.