



## **Château de St Cosme - "Gigondas"**

### **AOP Gigondas - red - 2008**

62 % Grenache - 20% Syrah - 17% Mourvèdre - 1% Cinsault

Aged for twelve months: 70% in one to four years old barrels - 15% in wooden vat - 15% in concrete vat

The geology of Gigondas terroirs is a fantastic gift from Mother Nature. A unique phenomenon. Just imagine a wall made with limestony teeth (the Dentelles de Montmirail) pushing up from underneath all the different layers of marl and limestone from the Jurassic times. The whole system ends up being vertical: then all the different soils which were supposed to be hidden underground for ever appears on the surface. This phenomenon is specific to Gigondas and this is why Gigondas is exceptional.

After twelve months of élevage, we decided to blend the entire cuvée " Valbelle " into the Gigondas classique 2008. There will be no Valbelle in 2008 and the Gigondas classique will consequently have a high proportion of very old vines. This difficult choice will allow us to have a Gigondas with depth, density, balance and strenght. This is how I see my work : have no compromise with the quality we wish to have consistantly. Have a good tasting !

Fresh strawberry, violet, gingerbread, white pepper, limestone.

Bottled without filtration.