



Château de St Cosme - "Gigondas" AOP Gigondas - red - 2009

60 % Grenache - 20% Syrah - 18% Mourvèdre - 2% Cinsault

Aged for twelve months : 70% in one to four years old barrels - 30% in concrete vat

For our estate in Gigondas, 2009 will remain for ever as the year with the very bad hail. Very unusual in our micro-climate, it did destroy 70% of the buds at the beginning of spring and we then had the smallest crop ever at Saint Cosme.

This hadn't happened once in the last one hundred years. The good thing about it is that our grapes didn't suffer from the 2009 draught, thanks to the low yields. The ripening was pretty harmonious.

The 2009 Gigondas is concentrated, has a good structure. It is a balanced wine. The quantity of tannins is important and will guaranty to this wine a long ageing. It is what one can call a solid wine. Comparisons with other vintages are almost impossible because we saw in 2009 such a different weather scenario... It has its own character and specificity. This bottle deserves to be kept: it will get deeper and finer. Bottled without filtration

Mint, lavender, gingerbread, blackberry, violet, pepper.