



Château de St Cosme - "Gigondas" AOP Gigondas - red - 2011

60% Grenache - 20% Syrah - 18% Mourvèdre - 2% Cinsault. Full clusters.

Aged for twelve months : 70% in 1 to 4 years old barrels.

The co-fermentation of the different grapes together is a technic that has been used for a long time at Saint Cosme, with good results. In 2011, the co-fermentation was not only a choice for quality, it was a matter of necessity to get good fermentations and balanced wines. The vintages can be compared but all of them have their own character. The good yields in 2011 were probably a good thing because of the heat of the end of august. With lower yields, the alcohol level would have probably gone up too quickly. Mourvedre and syrah played a crucial role : they kept the grenache down. They brought the roundness and the meatiness which make a real Gigondas. The stems brought an important freshness.

As usual, time will tell what is the real quality level of this vintage but the quality of the fruit, the association between power and freshness make us think that it is a good one, especially for the late ripening terroirs. 50% of the Valbelle grapes have been used for the regular Gigondas which has now a greater proportion of old vines than usual.

Ginger bread, strawberry, raspberry, white pepper. Bottled without filtration.