



Château de St Cosme - "Gigondas" AOP Gigondas - red - 2012

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

Aged for twelve months : 70% in 1 to 4 years old barrels – 30% in concrete vats.

Co-fermentation of 25 different plots from the estate

Full clusters.

The vintage 2011 was hot and early ripening: 2012 is the exact opposite. It was very pleasant to vinify 2012 because of the great global balance of the vintage: climatic balance, hydric balance, balanced ripening, organoleptic balance. Harvest perfectly ripe grapes which contain 14% alc on the 10 of october takes us back to the decades 70's and 80's, when it was every year necessary to produces efforts and take risks to achieve good results. This is one of the first things that my father taught me: evaluate the potential of a vintage and play with the weather to optimize the quality of the harvest. Gigondas 2012 is very good. It contains the typical freshness of a good Saint Cosme and it will age well. It is well built. It is complex and it shines like the wines that gets a good acidity. We would say about it that it's a "great fresh vintage", something like the excellent 2004.

Strawberry, raspberry, violet, white pepper

Bottled without filtration.