



## Château de St Cosme - "Gigondas" AOP Gigondas - red - 2013

50% Grenache - 15% Syrah – 30% Mourvèdre - 5% Cinsault.

Co-fermentation of 25 differents plots from the estate

Full clusters

Aged for 12 months: 15% in new barrels - 85% in 1 to 4 years old barrels.

I am not going to explain again how late and strange was 2013. This is an absolutely tiny crop that we had. Such a low percentage of Grenache at Saint Cosme is a rarity. This is not a problem at all but it changes a little the style of the wines. The colour is almost black, the wines have a great concentration and maybe a little less « softness » than usual. A few weeks after the final blend, it revealed itself excellent with a very seducing profile. The ageing, with 15% of new oak, is exactly the same as what I did in 1997. Remember that 70% of the cuvée Valbelle was blended in the Gigondas Classique 2013 in order to get an acceptable percentage of Grenache. With its obvious explosion of fruit, Gigondas 2013 is dense and intense. It has its own identity which doesn't allow me to compare it to any other vintage. We knew that humans were not as creative as Mother nature : 2013 vintage reinforces this idea..

Strawberry, blackcurrant, liquorish, black pepper

Bottled without any filtration