



Château de St Cosme - "Gigondas" AOP Gigondas - red - 2014

65% Grenache - 15% Syrah – 18% Mourvèdre - 2% Cinsault. Whole cluster fermentation.

Twelve months' ageing: 15% in new casks - 55% in casks used for 1 to 4 wines - 30% in tanks.

Limestone marl and Miocene sand.

During blending of vintages like 2014, you have to face up to the reality of a year when nothing could be left to chance and your task is to provide a wine of the standard expected of Saint Cosme. Discipline is therefore a prerequisite and as a wine grower, you have to accept that the ideal vintage is ultimately a fairly rare occurrence. 25% of the classic 2014 wines were substandard – they were downgraded and will not be labelled under the estate name. Hence, all Valbelle wines and some of those from Le Claux will be blended to make the classic label. This self-discipline is essential for the estate and for you, our customers, who place your trust in us. All this reminds me of the 2008 vintage: it was difficult to make Valbelle as a mere blending component of the classic label, but when I taste the wine seven years on, I'm glad I did. If you have any left, taste 2008 Saint Cosme and you will realise what this terroir is capable of in a slightly cooler vintage. Just after finishing blending this year, a prominent client and experienced connoisseur of Saint Cosme described the 2014 classic wine as "Valbelle in the making". This is the greatest compliment that could be made. In the same vein as the estate's great classics, the 2014 is laden with stewed strawberry aromas, vibrant fruit and camphor, and offers the balance and eternal freshness that were already traits of my father's wines.

Crushed strawberry, camphor, violet, almond and graphite. Bottled without filtering.