



Château de St Cosme - "Hominis Fides"

AOP Gigondas - red - 2015

Field blends of very old Grenache vines on Miocene limestone sand soils in the 'Hominis Fides' named vineyard.

Whole cluster fermentation. Twelve months' ageing: 20% in new casks – 50% in casks used for one wine - 30% in casks used for two and three wines.

Here is a vineyard that will really benefit from the biodynamic compost we are in the process of fermenting. Although Miocene sand is a prime type of soil, it is nevertheless low in organic matter and sometimes lacks physical structure. Usually, Hominis Fides produces slightly softer wines than Le Claux, but in years like 2015 ripeness adds the depth that characterises this particular terroir, without obscuring finesse. Although Hominis Fides is primarily planted to Grenache, it is also home to a whole array of ancient grape varieties, some I don't even know. My grandfather would always replace vines with different grape varieties. Diversity within the same vineyard improves flowering and with a variety like Grenache, which usually has difficulty flowering, the purpose of this method is self-evident. Who knows, perhaps this diversity also helps complexity and balance in the wines. 2015 Hominis Fides will of course be a top age-worthy wine. Carefully stashing it away will require effort, particularly as it is already a fairly civilised drink. In spring 2016, we planted a field selection of Clairette from Le Poste in the Hominis Fides vineyard. We will be able to vinify two casks of it, similar to Le Poste. In three years' time, you will therefore be able to taste the 'white' version of Hominis Fides. Let's have confidence in the terroir.

Pepper, truffle, graphite and smokiness. Bottled without filtering.