



## Château de St Cosme - "Le Claux" AOP Gigondas - red - 2008

100 % Grenache

Yellow clay and limestony marl from jurassic times

Aged for twelve months: 30% in new oak - 40% in one year old barrels - 30 % in two years old barrels.

The selection on Le Claux harvest has been huge. We end up with a yield of 12 hectoliters per hectare which is the lowest yield ever for Le Claux. The search of purity and precision is impossible to achieve without a severe selection. The aromas of Le Claux 2008 remind of Vosne-Romanée or Chambolle-Musigny. It smells of pinot and fresh wild cherry : grenache and pinot are close cousins. There is a dimension of burgundian freshness in Le Claux which is lovely. I should thank mother nature because without Le Claux, Saint Cosme wouldn't be Saint Cosme !!

This bottle on a blind tasting with few friends might make you laugh...

Wild cherry, small and fresh red fruits, mint leaves, truffe.

Bottled without filtration.