



Château de St Cosme - "Le Claux" AOP Gigondas - red - 2009

100 % Grenache

Yellow clay and Limestony marl from Miocene

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

The vintage 2008 had required a lot of efforts for very small crops. 2009, following an opposite weather scenario, ends up giving a similar result: very low yields ... Obviously the style of the wines is completely opposite.

Le Claux is the largest field at Saint Cosme (1,8ha) and it is maybe the best. Hominis has probably more depth and Le Poste is a more charming wine, but I have this idea that La Claux might be the best "old wine". We will know the truth about this in ten years time. Right now we can "only" appreciate it in its youth with its distinctive burgundy character and its great balance..

Cherries, peat, forest aromas, coal. Bottled without filtration