



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

Field blends of very old Grenache vines in the 'Le Claux' named vineyard. Whole cluster fermentation. Miocene limestone marl in the Font des Papes alluvial fan.

Twelve months' ageing: 20% in new casks - 50% in casks used for one wine - 30% in casks used for two wines.

Le Claux is located a few metres away from Hominis Fides which is unbelievable considering the difference in soil types between the two vineyards. That's what our estate is all about: offering substantial geological diversity in such a small area, which is why Saint Cosme should be likened to a Burgundy estate. When the Dentelles de Montmirail were formed, blades of geological 'mille-feuille'-like rocks were thrust upwards, creating our unique present-day soil types. Limestone marl then descended into our valley – the geological term for this is an alluvial fan – following the same route as the cool flow of air that now regulates the local microclimate. It is astonishing to think that minerals can wend their way along the same path as air flows, albeit at differing speeds and eras. But what I like most about this parallel is its poetic and graphic dimension. This all takes us back to the rules governing the universe. I have occasionally explained to you that Le Claux is the most Burgundian in style of our named vineyards. The parallel is even more compelling in a cool year such as 2014: if you can detect aromas of Morey-Saint-Denis in this year's Le Claux, don't be surprised, it is totally normal! The palate will remind you, however, that they were not born under the same climes. Behind the aptly-named Clos de la Roche is a limestone quarry – so this explains that! Le Claux is perhaps our best wine in 2014.

Small wild cherries, wild strawberries, violet and peat. Bottled without filtering.