



Château de St Cosme - "Le Claux" AOP Gigondas - red - 2017

Château de Saint Cosme «Le Claux» - 2017 red Gigondas

Very old mixed plantings of Grenache in the 'Le Claux' named vineyard. Whole clusters.

Miocene limestone marl in the Font des Papes alluvial fan.

Aged for twelve months: 20% in new casks - 50% in casks used for one wine - 30% in casks used for two wines.

What if Claux were Saint Cosme's finest wine? Our latest tasting of mature wines at the estate certainly warrants the question. Admittedly, Le Claux is the oldest vineyard at Saint Cosme and one of the first post-phylloxera plantings in France, but why does this soil produce such high quality? We are touching upon the most fascinating aspect of our profession: accepting that we can observe things, but are at a loss to explain them. Having said that, the microclimate at Saint Cosme probably has a significant impact on this site: the cool airflow from the small Font des Papes valley constantly cools the area, yielding intensely aromatic fruit. The fact that Le Claux is our last vineyard to ripen tends to substantiate the influence of the cold. We almost always finish harvesting at Le Claux. The grapes therefore ripen slowly, as for many top wines... This reminds me of something my father said to me one day, when I was performing a task badly because I was in too much of a rush: "If you want to move fast, slow down".

Peat, oriental spices, camphor, truffle

Bottled without filtration.