

Château de St Cosme - "Le Claux"

AOP Gigondas - red - 2021

"Very old mixed plantings of Grenache 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.

Camphor, truffle and blackcurrant.

Bottled unfiltered.

Le Claux was one of my father Henri Barruol's favourite vineyard sites.

When he took over the estate through marriage in 1957, this vineyard was in bad shape. Many of the vines were diseased, others were dead and the ones that were alive were struggling to grow and produce fruit. The vineyard was planted in 1870 and was due to be grubbed up in 1914 – it never was because the men went off to war. So you can imagine in what kind of state it was in 1957.

Lack of organic matter was such that my father went to his cousin Vincent de Boissésou in Tarn to buy some sheep manure. For many years, he strove to restore balance in the soils at Le Claux, and he managed to achieve this.

Nowadays the grand old lady is in fine fettle and offered us a stellar 2021 vintage. With its aromas of wild red berry fruits and its aromatic finesse, it offers an iteration of fine Burgundy Pinot. Its palate is softly textured and

lingering, flowing into the salinity that is such a trademark feature of our Gigondas."