



Château de St Cosme - "Le Poste" AOP Gigondas - red - 2008

100 % Grenache

Sloape of limestony marl by the Chapelle de Saint Cosme, at " Le Poste "

Aged for twelve months : 50% in new oak - 50% in one year old barrels

Le Poste benefits of a great exposure to sun. As well, it's regulated by constant winds going up and down in the dale. These winds make our vines and their grapes very sane. The grapes are always nice, small and crunchy. In a cool year like 2008, it is typically the vine which ripes best at Saint Cosme. There is a significant lenght and power. There is a real dimension. Le Poste 2008 was nice and easy to age : terroir and fruit expressed at their best by combining well. The fact the vintage was cool helped very much. At the exact moment I write these words, Gigondas is under 35cm of snow : the Chapel and Le Poste vines are nicer than ever in their white dress. They are the white ladies.

Violet, broom, humus, wild raspberry

Bottled without filtration.