



## **Château de St Cosme - "Le Poste"**

### **AOP Côtes du Rhône - white - 2008**

100% Clairette

Fermented in one year old barrel and aged for 12 months on the lies.

" La Vigne du Poste " has always produced a great white wine. When Henri Barruol replanted Le Poste in 1963, he decided to replant exactly the same surface of native whites (Clairette blanche) which existed before. This dedication to ancient traditions was a success and we take advantage of it now. This marvelous terroir made of limestony marl from the jurassic times work for both red and white wines. The vintage 2008 has been exceptionnal for the Poste white. We picked on the 18th of september ripe grapes, at 12,5% potential alcohol. There is a maximum of mineral, freshness with the typical aroma of Le Poste : the gun-flint. To age well, Le Poste white has to be picked quite early, not too ripe : this is what we did in 2008. Please keep few bottles for several years, you might be surprised. The way it ages looks like what happens with a Hermitage white : the oldest it is, the freshest it is. It's impossible to understand why but it's how it works.

Gun-flint, pink laurel, fresh apricot.