



## Château de St Cosme - "Le Poste" AOP Gigondas - red - 2009

60% Grenache - 40% Syrah

Slope of Limestone marl from Tortonien 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 in 2009 is elegant like a black truffle aroma. A fruit made out of earth and stones. Le Poste 2009 will remain as an exception in the history of the "lieu-dit" as the hail destroyed 80% of the buds. We harvested 450 kg of grapes on 0,8 has which gives a production of 4,1 hos / has. I have the feeling that we will never see again such a crop as it is so close to zero..

The harvest has been quite sad, because what makes a farmer happy is overall to produce something with the help of nature. Get nice fruits is being in harmony with nature. This is such a great feeling. The children, who mainly think on an instinctive and poetic way, love nice cherries on a tree, they are happy when they pick their own tomatoes. It is just the same.

But this terrible hail recalls that we are nothing in front of nature. I accept that and I think about tomorrow. This quantity of grapes was impossible to vinify: I used some serine from the same soils to be able to ferment the wine and we finally got 3 barrels instead of 9 in a normal year. The wine is beautiful, a little different, with a very clear "Poste" expression. Violet, raspberry, blackberry, lode, limestone. Bottled without filtration