



## Château de St Cosme - "Le Poste" AOP Côtes du Rhône - white - 2009

100% Clairette

Marl from " Tortonien " (sub-division of Miocene)

Fermented and aged on the lies in one year old barrels

" 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 marvellous terroir made of Limestony marl from the Tortonien work for both red and white wines.

This marvelous terroir of Limestony marl from Tortonien works for both whites and reds. There is a lot of mineral, some freshness, with the typical aroma from La Poste: the flint.

2009 is a vintage of great structure, even for Le Poste white. We do have this year a white of great dimension with a lot of length and depth. Unfortunately, the awful hail of 2009 destroyed a lot of crop. We made only one barrel of Poste white. We will probably remember it when we taste it in a few years...

Bottled after malolactic fermentation, with a very soft filtration in June 2010

Flint, limestone, ancient roses, apricot.