



Château de St Cosme - "Le Poste" AOP Gigondas - red - 2010

Very old grenache vines. Full clusters

Sloape of limestony marl from Tortonien at the Chapelle de Saint Cosme,
at the Lieu-dit "Le Poste"

Aged for twelve months: 30% in new oak -40% in one year old barrels - 30% in two years old barrels.

Le Poste is my favourite wine at Saint Cosme. This is the wine I would select to have a diner with my best friend. We

are indeed very lucky to have this small bit of Tortonien, by the Saint Cosme Chapel, in a site which combines a

stunning beauty and a high potential for viticulture. Le Poste is everything I like in wine: at the same time a wine of

fruit and a wine to keep, a wine of complexity and an easy to understand one, a wine of structure and a wine of

freshness. Overall, it contains all the magical of the great terroirs. I have at Le Poste a lot of memories from my

childhood: harvests, tyme picking, cherries and almonds picking and crazy sledging when we had snow...
Le Poste

2010 is delicious. This is not original because Le Poste is almost always delicious.

Bottled without filtration

Violet, almond, raspberry, blackberry, iode.