



Château de St Cosme - "Le Poste" AOP Côtes du Rhône - white - 2010

100% Clairette

Marl from "Tortonien" at the Chapelle de Saint Cosme at the Lieu-dit "Le Poste"

Fermented and aged on the lees for 12 months 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 marvelous terroir made of limestony marl from the Tortonien work for both red and white wines. There is a funny thing about Le Poste white: the main aroma which can be found every year in the wine is the flint, just like the ones they used on the ancient guns. Not funny yet. Read. This place has been called "Le Poste" because it was a good hunting place: "le poste de chasse". Coincidence.

2010 was a great year for Le Poste blanc: ripe, fresh, complex. This is perfect. And on top of this, we had a great crop: two barrels of Poste blanc were filled, which is quite rare for this tiny Lieu-dit of exactly 1000 m2.

Flint, limestone, ancient rose, apricot.

Bottled after malolactic with a slight filtration. Ageing potential: 20 years.