

Château de St Cosme - "Le Poste"

AOP Gigondas - red - 2012

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.

When my father pulled out and replanted Le Poste in 1963, he was 35 years old and had taken over the estate for a few years only. He was seriously muscled both physically and mentally. With his unlimited energy and his determination to restructure and extend the estate, he was doing everything by himself, including the deep ploughings with his tiny italian bulldozer « Toselli ». This was when he changed the profile of Le Poste : indeed, this sloape was before then almost impossible to work with. He planted a nice « selection massale » with cuttings taken from some of our old Gigondas grenache, and replanted 0,10 has of clairette as well: an old tradition at Saint Cosme. It was 50 years ago already. Le Poste is probably the easiest wine to recognize because its style is distinctive : the most feminine and the most charming of our Gigondas wines. With a south / south-west exposure to sun, Le Poste works really well in cool years such as 2008 for example. In 2012, we had at Le Poste a perfectly accomplished ripening. Try to keep these bottles from 10 to 15 years.

Violet, elderflower, iode, graphite, strawberry.

Bottled without filtration.