



CHATEAU DE SAINT COSME

2012

“LE POSTE”

CÔTES-DU-RHÔNE

APPELLATION COTES-DU-RHONE PROTEGEE

MIS EN BOUTEILLE AU CHATEAU PAR LOUIS BARRUOL, PROPRIETAIRE A GIGONDAS
C.13.5% BY VOL. WHITE RHONE WINE - PRODUCT OF FRANCE - CONTAINS SULFITES NET CONTENT 750



Château de St Cosme - "Le Poste" AOP Côtes du Rhône - white - 2012

100% Clairette.

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

Fermented and aged on the lees for 9 months in a four years old barrel

Potential of keeping: 20 years.

When I was a kid, I didn't know much about wine and vines but I could see my father working in the cellar. I still couldn't understand why he was doing this or that. I could hear him explain why our Gigondas smelt of violet. About the Poste white, he was always saying that this wine « smells of flint ». I was thinking like any kid would have thought : « my father is a poet who is very creative at imagining things ; how these white grapes that my mother gives me to eat can smell of flint at some point !?! ». Children protect their parents and I never dared to say my father that he was idealizing his wine.. Several years later, when I learned how to be a winemaker, mostly with my father, I understood that he was an artist but an artist with a sense of realities. So this flint makes me laugh every time I smell it, that is to say quite often.. This is frustrating that Le Poste only produces 400 bottles a year. I would like to have a greater surface but it will never happen and it will remain for ever a little jewel.

Flint, limestone, ancient rose, apricot