



## Château de St Cosme - "Le Poste" AOP Gigondas - red - 2013

Very old grenache vines. Full clusters.

Slope of limestone marl from the Tortonian times 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.

The soils from the Tortonian times can be found in the Barolo and Barbaresco regions. Should we think that Le Poste is a far cousin of these Italian wines? Everyone can have his own opinion while tasting the wines.. In any case, Le Poste is without a doubt the child who does not look like his brothers and sisters. This terroir is totally different to its neighbours, even the closest. The vine is oriented to the south but takes advantage of the constant cold wind which comes down in the valley: this is a strong element of regulation. Le Poste is the highest plot of the estate in altitude, but is still one of our early ripening vines. « Early ripening » at Saint Cosme means a harvest around the 5th of October which is not early at all in our neighbourhood.. We have been making for ever some white and red wine at Le Poste and this is always a renewed pleasure to explore the diversity of interpretations that can be done with a good soil. This is like writing variations from a simple theme: Bach liked this very much and it was for him a way to explore the uniqueness of the universe.

Violet, tar, strawberry, iodine.

Bottled without any filtration