



Château de St Cosme - "Le Poste" AOP Côtes du Rhône - white - 2013

100% Clairette.

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

Fermented and aged on the lies for 9 months in seven years old barrels.

Potential of cellaring: 20 years.

The full understanding of such a terroir takes time. It is necessary to observe, take decisions after thinking deeply, leave the terroir talk instead of following what we want, try to impose nothing. And finally taste and taste again. The element of time is always a strong parameter for the wines which age because it sometimes requires several years to be able to understand something or find out that we went the wrong way.. The Clairette from Le Poste has this characteristic that we all love while we taste blind : it is easy to recognize. But what makes it different is its stunning ability to age well : it does have unexpected ressources. If I want to have good time with a bottle of Poste white, I never go for a young vintage. Like the Grenache noir, the Clairette blanche is a terroir indicator as its own expression as a varietal is quite reserved. It tends to leave the space to the soil's expression. We can find that as well with Le Poste red. I highly appreciate to be able to deal with a terroir that gives both red and white because one learns from the other.

Flint, grapefruit, ancient rose, dry apricot.