



Château de St Cosme - "Le Poste" AOP Gigondas - red - 2014

Field blends of very old Grenache vines.

Whole cluster fermentation.

Hillsides of Tortonian limestone marl at Saint Cosme chapel in the 'Le Poste' named vineyard.

Twelve months' ageing: 20% in new casks -50% in casks used for one wine -30% in casks used for two wines.

Le Poste has dealt me a big blow in recent years: part of the bottom terrace collapsed due to the water constantly flowing between the rock and the Tortonian marl forcefully thrust on top. It is not surprising that two disparate materials separate but it meant that a nice rock wall had to be built to consolidate the whole thing. Saint Cosme would not be what it is, though, without Le Poste. This Tortonian marl, absolutely unique in the Rhone valley, quite simply epitomises Life in terms of the variety of expressions it can impart from one vintage to the next. I don't see this as illogical in a land of contrasts. Le Poste is south-facing but regulated by coldness from the vale – it sees neither sunrise nor sunset. Le Poste ripens quite quickly yet its major limestone component gives it freshness and salinity. The fusion of opposites makes it slightly versatile and that's what makes it so appealing. Just like white Le Poste, its red counterpart is very sensitive to harvest dates which are pivotal to its style. This is bound to be the case in a fairly fast-ripening vineyard. In 2014, Le Poste is an archetypal feminine, soft, ethereal, aromatic, fresh and sapid wine that conjures up images of fine food and enjoyment.

Iodine, violet, bay and wild strawberry. Bottled without filtering.