



## Château de St Cosme - "Le Poste" AOP Côtes du Rhône - white - 2014

100% Clairette

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

Fermentation in old casks and ageing on fine lees for 10 months.

The minute Clairette vineyard at Le Poste is our little gem, covering a diminutive 1,000 m<sup>2</sup> (0.1 ha). Vines have been grown here since the 1920s. The wine's propensity for ageing is baffling: the high proportion of limestone in the soil certainly has something to do with it. In 2014, the slow ripening process enabled us to harvest Le Poste at the precise stage that we always set, i.e. 12.5%. Experience has taught us that above this level of ripeness, we lose minerality and finesse as well as sense of place; the wine becomes a little heavy. Interestingly, Clairette, a variety that sometimes gets bad press, is well-suited to precision wine growing as it performs well in our region. We pick the grapes around September 15 when the ratio between ripeness and freshness is naturally well established. When fermented as a single varietal it stands well on its own, vindicating our ancestors decision to grow it here. Like for Condrieu, cool temperatures in 2014 suited it down to the ground and it will be interesting to assess the potential of this wonderful wine over time.

Ageing potential: 20 years.

Gunflint, limestone, dried apricot and grapefruit.