



Château de St Cosme - "Le Poste" AOP Gigondas - red - 2015

Field blends of 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.

My fondness for Le Claux is surpassed only by my love for Le Poste. This, in some ways, magical place is always where my mother picks wild thyme, rosemary, blackberries, figs, cherries and almonds. Elderberries and broom grow effortlessly here and we even make honey from two hives, calling it 'Le Poste honey'. Everything on this hillside is intense and refined. Sometimes I dream of a horizontal tasting of wines from this vineyard, bringing together all the gems it is capable of producing. But a dream it will stay as the fruits of nature never mature at the same time! Le Poste has also stolen my heart because my father replanted it in 1963. He was 35 and the photos of the replanting process show an energetic man capable of moving mountains. The same year he had to vint what was unquestionably the worst vintage of the century. And with help from his best friend, winemaker Jean-Paul Laval who at the time had the only wine laboratory in the region, his Gigondas was of an acceptable standard, no mean feat for a 1963! I dedicate this magnificent Le Poste 2015 to my father. When you savour it, think of all his work that went into it.

Iodine, violet, pepper and ash. Bottled without filtering.