



## **Château de St Cosme - "Le Poste"**

### **AOP Côtes du Rhône - white - 2015**

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.

Few vines in Saint Cosme convey as much history as these. Evidence of wine growing at Le Poste dates back to the 15th century and the vineyard epitomises a tradition of making white wines from Clairette in Gigondas as a whole, and at Saint Cosme in particular. In fact, when my father arrived at Saint Cosme in 1957 after getting married, the oldest bottles carefully stored away in the cellar were white wines from the 1920s, 1930s and 1940s. According to what my father told me, they were absolutely delicious, including the oldest bottlings. At that time, the vineyard was very old and was planted after phylloxera. When my father replanted it in 1963, he kept the same acreage for the whites. The reason I'm telling you this is to explain that Le Poste white wines have an extensive history and their quality stems from the work of those who came before us. In 2015, we had some fairly ripe Le Poste fruit but were mindful not to pick it too late. It exudes hallmark aromas of gunflint which reminds me that at one time my father had rats in his cellar and killed them with 18th-century flintlock pistols. It was funny, and effective.

Ageing potential: 20 years.

Gunflint, dried apricot and grapefruit.