



Château de St Cosme - "Le Poste" AOP Gigondas - red - 2016

Mixed plantings of old Grenache vines.

Whole cluster fermentation.

Hillsides of limestone marl from the Tortonian stage 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.

No vineyard better epitomises the work of my father than Le Poste. The vineyard, which is located on soils from the very particular Tortonian stage, was planted following the direction of the slope. It was home to 0.1 hectare of Clairette vines, that were known to produce some of the region's finest white wines, and 0.9 ha of Grenache. In 1963, when he was 35, my father decided to uproot the vines which were diseased and very challenging to work with. He aimed to reprofile the vineyard and turn it into four attractive terraces. He endeavoured to keep the fig trees, cherry trees and almond trees and redesigned the vineyard. At the time, he had a small Italian Toselli caterpillar tractor. He made himself an excavator system to turn the little caterpillar into a mini bulldozer. So ingenious was the system that he actually filed a patent for it. Then, with this tiny tractor, he began work on this huge project. The photos I have of the site are impressive – the little Toselli looks like a children's toy on the topsy-turvy hillside, and my father who was small but muscular, looks totally fearless. With such small resources, it was a truly Herculean task. Since then, broom, mulberry copses, thyme, hawthorn, fennel and rosemary have grown back around the edges of this vineyard that means so much to us. We have planted more cherry trees and the bees from our four hives produce delicious honey for us. All of this encapsulates the spirit of Le Poste – a haven of peace with a magical quality about it which needs to be looked after and continually embellished. A place where you can come and rest your soul. Violet, ash and wild strawberry. Bottled unfiltered.