

Château de St Cosme - "Le Poste blanc"

AOP Côtes du Rhône - white - 2021

"100 % Clairette.

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

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

Flint, fennel, grapefruit and pear.

As you may have read in the press, Gigondas was awarded permission by the National Institute of Origin and Quality (INAO) to produce white Gigondas.

The Gigondas producers' organisation launched the process in 2011 – it took eleven years for it to come to fruition. Therefore, the 2023 vintage will be the first when bottles of white Gigondas will be officially released. At

this moment in time, I spare a thought for my father and my grandfather who always championed the remarkable quality of Clairette in the Le Poste vineyard site and the limestone soils of Gigondas in general.

My thoughts also go to Pierre Amadiou (the founder) who, as a visionary, planted a lot of Clairette in his magnificent vale of La Romane in the 1950s and 1960s. Without them, there would be no white Gigondas appellation today, it's as simple as that. In 2021, our white Le Poste is vertical and crystal-clear. From every perspective, it matches the characters of a vintage that proved to be perfect for whites."