



Château de Saint Cosme 'Le Poste' - 2016 white Côtes du Rhône  
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.

My father used to ferment his Le Poste white wine in a barrel that was probably a good hundred years old. It was a 300-litre cask. The fermentation method was very simple: the Clairette grapes were crushed in a concrete tank then the juice was immediately bled off. He would fill his barrel without prior racking and ferment with native yeasts. Fermentation generally lasted several months and would end in the spring. He would bottle his wine and use a sulphur wick on the lees – a technique I still use to this day for all my white wines because it keeps the barrel damp even when it is empty. The lees, neutralised by the sulphur, give off a lovely smell of pear and on the eve of the following harvest, the barrel simply needs cleaning. My father did not sell his Le Poste white wine which was kept for family and friends. The Clairettes we planted at Le Claux and Hominis Fides are canes of Clairette from Le Poste that we propagated. These two little vineyards will come on-stream in 2020 and I am very much looking forward to making wine from them. Clairette holds a special place at Saint Cosme because the Le Poste white wine has been made here since the end of the 19th century.

Ageing potential: 20 years

Gunflint, dried apricot and grapefruit.