

# Château de St Cosme - "Le Poste rouge"

## AOP Gigondas - red - 2021

"Mixed plantings 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.

Strawberries, graphite and rose petals.

Bottled unfiltered.

Le Poste was the place that my mother, Claude Barruol, favoured. It is true that the site is replete with all sorts of resources, in addition to its infinity beauty stemming from its situation and its proximity to Saint Cosme chapel.

Here, you can pick fennel, thyme, figs, cherries, almond and mint. Everything about Le Poste is intense. Its terroir encapsulates all this plant life. In such a late-ripening vintage as 2021, Le Poste is often the estate's finest wine,

and this is true once again of 2021. The reason for this is simple – because it is our earliest-ripening vineyard site, it reaches the required ripeness more effortlessly than others in a cool year. Conversely, Le Claux, our latestripening site, produces gorgeous wines in the hottest years.

2021 Le Poste wines develop their customary perfumes of the garrigue then unfurl their unmistakable saline texture that is such a pleasure to savour.

Salinity is freshness that is not acidic – it is one of the backbones of balance in southern wines. It is always amazing to find the same salinity in Le Poste white wines, which probably means there is such a thing as terroir..."