



## **Château de St Cosme - "Les Deux Albion"**

### **AOP Côtes du Rhône - red - 2008**

Blend of Syrah, Grenache, Carignan, Mourvèdre and Clairette co-fermented all together

Six weeks maceration

Clay slope (ancient alluvions), limestony marl, rolling stones.

Aged in wooden vats and concrete vats.

We have been cooking a lot in 2008, just like usual ! Our Deux Albions vineyards has been vinified exactly the same way as the Gigondas wines. The cooking book says : crush and blend the grapes, leave the fermentation begin naturally, keep going adding cold grapes consistantly. Then you'll control your temperature fermentation without working too much. If you are lazy, be clever. Leave the indigenous yeasts get excited by mixing them up. As you want to keep the delicate aromas, don't leave the yeasts become too hysterical by cooling down the all stuff. Don't burn your aromas. Don't ferment too hot. When you get to the end of the cooking, don't stop it, leave it keep going gently as long as possible. Take your time. It has to be slow. Then gently rack the wine and softly press the grapes. Taste very often. Taste several times per day. Taste again. Look for your own pleasure, then you'll get more chances to give pleasure. Serve at 16°C with a nice smile.

Strawberry, earth, smoked ham, laurel.