



Château de St Cosme - "Les Deux Albion"

AOP Côtes du Rhône - red - 2009

Syrah, Grenache, Carignan, Mourvèdre and Clairette co-fermented.

Six weeks maceration

Clay slope (ancient alluvial deposit), Limestony marl, rolling stones.

Aged in wooden vats and concrete vats.

I talked many times about co-fermentation which has been for ever a very important tradition at Saint Cosme. Les Deux Albion brings the proof that co-fermentation is magic : Syrah fermented with Clairette always give a stunning result. While a white and a red wine blended after the fermentation never give a harmonious wine : the way the elements can be in disorder is quite bad in this case. So many things can be observed in winemaking, and they still can't be explained. This is the limit of science. This is what winemaking has in common with the art of cooking.

Deux Albion 2009 is a very classic Deux Albion : full bodied and complex, with a great ability to age. It represents well the characteristics of 2009 vintage. Strawberry, gingerbread, bacon, earth.