



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

### **AOP Côtes du Rhône - red - 2011**

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

Six weeks maceration. Full clusters.

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

Aged in wooden vats and concrete vats.

The Cotes du Rhone from the estate, Les deux Albions, only comes from vines which are classified "Cotes du Rhone Villages". These two wines are vinified on the same way: full clusters, indigeneous yeasts, co-fermentation, long maceration, etc.. It gives them charm and complexity and I can "smell my cellar" in this wine. This is an interesting subject: how are the wines impacted by the place where they are made ? The indigeneous yeasts from Gigondas are everywhere, they are part of an atmosphere ; the vaulted vats and the level of humidity influence the style of the wines, I am sure about that. I wouldn't like to vinify Deux Albions in another cellar. The vintage 2011, the "fruit year", suited really well Deux Albions by accentuating its own nature. This is the same spirit as the Crozes Hermitage: fruit and potential. It will easily age for 10 years.

Gingerbread, strawberry, bacon, laurel. Bottled without filtration.