



Château de St Cosme - "Les Deux Albion" AOP Côtes du Rhône - red - 2014

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

Whole cluster fermentation.

Vatting for six weeks.

Clay hillsides (ancient alluvium), limestone marl, pebbles.

Ageing in oak vats (conical trunk vats) and concrete tanks.

Les Deux Albions is our most traditional wine. My grandfather, who I was not fortunate enough to know because he passed away in 1949, used to make his Gigondas in the same way, using organic viticulture, small yields, whole cluster fermentation, co-fermentation of several varieties in concrete tanks, native yeast, pumping over and ageing in both oak and concrete vats. In fact, it would be hard to do things any simpler. But, let's not forget that crafting beautiful things simply is the hardest, just like with gourmet cuisine. As some of you already know, this wine ages extremely well. The 2014 version of Les Deux Albions is brimming with fruit and fleshiness and is deeply coloured with a real liquorice streak. It may not have the length of the 2012s or the density of the 2010s, but it will appeal to your senses rather than your brain, which can sometimes be quite handy! It will bring you lots of enjoyment.

Make a note of the release of the first vintage of white Les Deux Albions in 2016, made from vines grown on the limestone soils of Saint Martin. Viognier and Piquepoul will be fermented together. This is all very exciting because three years after planting the vines, after a lot of hard work tending them, we are going to discover the real potential of this terroir.

Overripe strawberry, gingerbread, honey and bacon. Bottled without filtering.