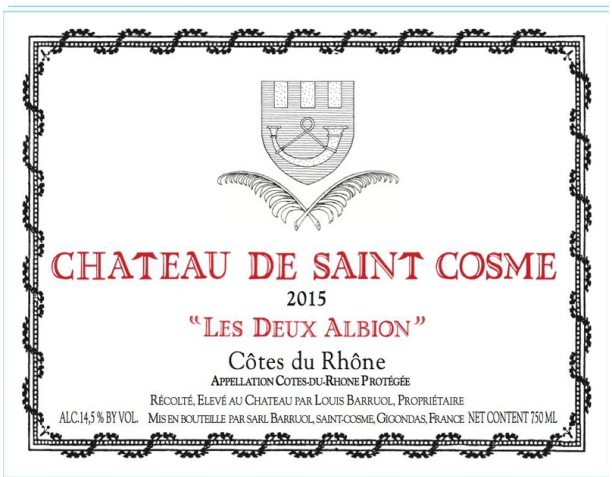
CHATEAU DE SAINT COSME

Les Deux Albion 2015

Chateau de Saint Cosme – 'Les Deux Albions' – Red 2015 Côtes du Rhône
Syrah, Grenache, Carignan, Mourvèdre and Clairette co-fermented.
Whole cluster fermentation.
Vatting for six weeks.
Clay hillsides (ancient alluvium), limestone marl and pebbles.
Maturation in conical wooden vats and concrete tanks.

When you are a wine grower, the hardest thing is to do things as simply as possible, and make it seem as if you don't intervene at all. This approach requires experience, the ability to anticipate and an accomplished understanding of the discipline. Les Deux Albions is a kind of 'think tank' for co-fermentation of southern varietals. Every year a small amount of grapes is set aside for experiments which, as a rule, take us back to what my father used to do – he himself had already experimented a lot. When you are a young wine grower, you try and prove your ability to make good wine and that's how it should be. But it is much more interesting to 'guide' the fruit rather than impose oneself on it. This was the tack taken by my father, and I think he was right. The stellar quality of his wines is there to prove it. The 2015 Les Deux Albions is an absolute classic – it successfully combines depth and softness, structure and finesse. The Syrah, which at the moment has got the upper hand over the other varieties, hits all the right southern notes superbly, faintly recalling the legendary 1999. Truly, despite its very reasonable price tag, 2015 Les Deux Albions, could almost be a collectors' wine. If you don't believe me, taste it and perhaps decide to keep the other bottles...

Overripe strawberry, gingerbread and honey. Bottled without filtering.