



Château de St Cosme - "Les Deux Albion" AOP Côte de Rhône - red - 2019

Chateau de Saint Cosme – Red 2019 'Les Deux Albion' Côte de Rhône

Co-fermented Syrah, Grenache and Mourvèdre.

Whole cluster fermentation in concrete tanks with wild ferments.

Vatting for six weeks.

Clay hillsides (ancient alluvium), Pliocene limestone marl and pebbles on Villafranchian terraces.

Ageing in wooden tanks (conical) and concrete tanks.

I have a particular soft spot for the estate's Côte de Rhône because they are the first step for young wine enthusiasts on their way to discovering our Gigondas, which are at the heart of Saint Cosme. Since 'Deux Albion' featured in the famous 'The Drops of God' manga in 2001, many vintages have demonstrated their ability to age well. The estate's team and I recently re-tasted the 2004 vintage – it was delicious and most importantly, in fine fettle. We should put an end to the image of Côte de Rhône as being the basic, early-drinking bistro wine once and for all. When the wines are grown on superior vineyard sites and carefully vinted, this image is untrue. I remain a firm believer in the propensity of the Rhone to produce great wines at affordable prices. This is our region's history, it's part of its genetic make-up and out of respect for who we are, we must continue to impress our customers. In 2019, co-fermenting the grape varieties produced astounding results over the first few days of vatting – the colours were a bright crimson, the winery was filled with intense aromas and the fermenting wines displayed a pink foam. The winegrower is not the catalyst for a great vintage – he or she experiences it and tries to understand it as it reveals itself. Garrigue, thyme, tar, gingerbread, violet.
Bottled unfiltered"