

Château de St Cosme - "Les Deux Albion rouge"

AOP Côtes du Rhône - red - 2021

"Co-fermented Syrah, Grenache, Mourvèdre, Cinsaut and Viognier.

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.

Savory, lavender, peony, gingerbread, orange blossom and raspberry.

Bottled unfiltered.

Red Deux Albion always offers up considerable, complex, vibrant and profound fruitiness. Irrespective of the vintage, it invariably displays a high level of quality because its substantial percentage of Syrah lends it excellent

consistency. The formula we use for winemaking is roughly identical to what my grandfather used here at Saint Cosme until 1949, the year of his dramatic and premature death. Deux Albion is fermented in our old concrete

tanks whose walls are 80 cm thick – the thermal inertia in them is amazing and native yeast populations thrive in them. This is a little discussed topic in the world of wine – the ecosystems of native yeast in wineries. It's a shame because it is a fundamental aspect of the quality and identity of wines. The 2021s mirror the spirit of the 2020s – they are a kind of quintessential rendition of the Rhône Valley."