



Chateau de Saint Cosme – ‘Les Deux Albion’ – 2016 red Côtes du Rhône

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

Whole cluster fermentation.

Vatting for six weeks.

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

Ageing in wooden tanks (truncated cone shape) and concrete tanks.

Les Deux Albion is a co-fermentation of grape varieties and vineyard sites, in other words, the antithesis of the concept of named vineyard. When my father explained the advantages, from a winemaking and quality perspective, of co-fermentation, everything seemed simple and clear. It is the prerogative of all good teachers to give their students the sweet impression that acquiring knowledge is simple. Obviously, this kind of context allows you to progress faster because with effort comes pleasure. My father was for me my finest master; in fact, he was my only master and learning my profession from him was a long and beautiful journey of initiation. Under the Ancien Régime in an era of corporations, sons learnt their trades from their fathers, whether they were craftsmen, musicians or farmers for example. They signed up to a lengthy apprenticeship which offered several advantages: they could explore every aspect of the job, acquire in-depth knowledge and immerse themselves in the culture of their profession through actual first-hand experience. When a father felt that his son was ready, when he felt he had learnt everything there was to learn, he would gradually let him stand on his own two feet. And the pupil could perhaps even become the master in turn, by drawing on his experience to use his talent to greater effect.

Strawberry, gingerbread and violet.

Bottled unfiltered.