



## **Château de St Cosme - "Valbelle"**

### **AOP Gigondas - red - 2007**

90 % Grenache - 10 % Syrah

Centenarian vines

Twelve months ageing : 30 % new barrels - 70 % one year old barrels

Valbelle is a co-fermentation of our oldest vines: le Travers de Guérin, le Grand Plantier, les Hautes Garrigues, les Sables. "Valbelle" is a contraction of "Belle Vallée" (nice little valley). The valley where Saint Cosme established goes up to the base of the Dentelles de Montmirail, huge reserve of limestone which has been migrating down into the valley over the last millions of years...

There will be less Valbelle in 2007 as we have been selecting the very best batches and the best barrels to the extremity. Then we get a big density, with a lot of strength.

Bottled without any filtration.

White pepper, wild raspberry, mint, tar