



## Château de St Cosme - "Valbelle" AOP Gigondas - red - 2009

90 % Grenache - 10% Syrah Co-fermentation of five different 80 old vineyards.

Limestony sands - Marl from Miocene - Limestony clay

Aged for twelve months: 30% in new oak - 40% in one year old barrels - 30 % in two years old barrels.

We didn't release Valbelle in 2008 because the wine had been blended into the Gigondas Classique. This is nice to see Valbelle coming back in 2009 with its very specific style. The co-fermentation method is one the most interesting tradition left by our grand-fathers. It generates complexity, depth and balance. Those things are a lot more difficult to achieve by fermenting the grapes separately.

Harmony is a difficult thing to get but it is necessary to have it if we want a " well-tuned " wine. This idea is the heart of Valbelle. 2009 Valbelle combines well the tannic power of the vintage with the roundness and the softness always found in Valbelle. It will be important to wait for a while before drinking it since the 2009's wines are quite muscular and will need time to get civilized. The tiny crop offered us a tight wine with a lot of energy.

Bottled without filtration. Strawberry, thyme, white pepper, graphite.