



## Château de St Cosme - "Valbelle" AOP Gigondas - red - 2011

90% Grenache - 10% Syrah. Full clusters.

Co-fermentation of five different 80 years old vineyards.

Limestony sands - Marl from Miocène - Limestony clay.

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

There will be this year twice less Valbelle than usual. This is part of the requirements of the vintage 2011.

We needed these grapes to keep the quality level of the regular cuvée. In this kind of vintage, the way the old vines adapt to the weather is stunning. It looks like they " regulate " when the weather is extreme. The most impressive is that this ability to regulate works in the hot vintages as well as in the cold vintages. As usual, the Valbelle cuvée was vinified easily and it's the cuvée which tastes best as a young wine. The fruit is focused and crunchy. It expresses well the combination of the limestony marl from the " Font des Papes dejection cône " with our old grenache vines. Most of them were planted straight after the phylloxera crisis.

This unic vegetal heritage must be preserved and grafted for the next generations.

Wild strawberry, blackcurrant, graphite, naphthaline. Bottled without filtration.