



Château de St Cosme - "Valbelle" AOP Gigondas - red - 2012

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: 25% in new oak – 40% in one year old barrels - 35% in two years old barrels.

The soul of Valbelle is in our old vines. They produce the greatest grenache by growing their roots deeply in the soil. Most of old vines have been planted by my gran-father Henri Rolland, unfortunately dead too young, in his vines, right in the middle of the harvest 1949. The freshness of Valbelle 2012 is excellent and there is a very good level of complexity, this is purely a question of vintage. The syrah is a "selection massale" done by my father in 1969, out of cuttings taken on the hill of Hermitage. This syrah is crucial to achieve the quality of the cuvée. For those who know the estate, we are talking about the "pavillon", which is the vine located just at the entrance of the estate. The co-fermentation of this exceptional syrah with our old grenache is a kind of a "synthesis" of the north and the south, and it is always a success, if they ferment together.

Wild strawberry, coffee, ash, campher

Bottled without filtration.