



## Château de St Cosme - "Valbelle" AOP Gigondas - red - 2013

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.

Just like the 2012 vintage, 70% of the Gigondas Valbelle is being used in the Classique : the volume available of the Valbelle will then be very small again. When you'll smell the Gigondas 2013 bouquet, if you pay attention you'll get the soul of Valbelle. At Saint Cosme the old vines all have a different story and the way they behave as well as the kind of fruits they give us is always related to the way humans looked after them. This is the idea of Valbelle : to ferment together our old vines which talk to us about the Saint Cosme from the beginning of the XXth century.

Such a low yield picked on the 18 of october automatically gives a wine that is different. I like the « unshowoff » intensity of the 2013's : it represents well the estate. Please keep those bottles. Drink your 2011's before if you want.

Wild raspberry, Zan, campher, white pepper

Bottled without any filtration