

Domaine de Saint Cosme - "Les Deux Albion blanc"

IGP Principauté d'Orange - white - 2022

"A vineyard we entirely planted ourselves on the limestone soils of Saint Martin.

30 % Viognier - 20 % Marsanne - 30 % Picpoul - 6 % Clairette – 6 % Ugni blanc – 5 % Bourboulenc – 3 % Saint Côme.

Fermentation: 40 % in demi-muids, 50 % in small casks and 10 % in tanks.

Ageing on the lees.

Dried apricot, linden, white flowers and papaya.

When we planted the vineyards at Saint Martin between 2014 and 2017, we chose to use a high proportion of traditional acidic grape varieties from the Rhone Valley. We made the right decision because in a vintage like 2022

when the mercury soared, it was better to have natural freshness to produce good balance in the wines. For the first time, we harvested a significant crop from our Saint Côme plantings

and obviously fermented it separately to identify the type of wines it could produce. I have to say that from every

perspective the experience matched what the literature had described – the variety tends to rot easily but it is early-ripening (harvested on September 4).

It is quite acidic and productive, with fairly large berries.

The wine is relatively aromatic – roughly on a par with Clairette – and develops scents of marshmallow, watermelon, pear and white flowers. On the palate, the acidity is forward or even slightly disjointed. There is great palatability. Incorporating the aptly named Saint Côme into our collection of white varieties is a worthwhile experience because it takes us back to the pre-phylloxera world of heirloom grape varieties. In 2022, the Deux Albion is fresh, clean and aromatic as always, with some great sourness on the finish – in a vintage like this, this is a surprising but welcome trait."