



## Saint Cosme - "Châteauneuf-du-pape" AOP Châteauneuf-du-Pape - red - 2007

50% Grenache - 30% Mourvèdre - 10% Syrah - 10% Cinsault

Origins : La Crau - Valori

Elevage en fûts de deux à quatre vins.

Aged for 24 months in 2 to 4 years old barrels.

Without a doubt, it's the best Châteauneuf ever made at Saint Cosme since 2001. All the power and personality supposed to characterize a Châteauneuf can be found in this wine. 2007 has been exceptional in Châteauneuf : what a vintage !! The 24 months ageing were necessary more than ever.

It is surprising to see how finesse combines well with power. In 2007, some syrah and cinsault were added to the usual mourvedre/grenache blend and they brought more complexity. These vines are managed organically, this is why they give such a purity. This bottle will evolve well because the 2007 brings the balance, which is important for a long-life wine. It is easy to imagine this wine with a Roquefort, a roasted pigeon or a good piece of beef. It is definitely a wine of gastronomy, a winter wine, a Christmas wine, a fire place wine...

Truffle, Tapenade, garrigue, cherries, gingerbread, aromas of Christmas !

Bottled without filtration.