



## Saint Cosme - "Châteauneuf-du-pape" AOP Châteauneuf-du-Pape - red - 2008

50% Grenache - 30% Mourvèdre - 7% Syrah - 10% Cinsault - 3% Clairette

Origins : La Crau - Valori

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

After the extraordinary 2007 vintage, 2008 proposed more difficulties. But it has to be said : I am so happy about my Chateauneuf 2008 ! It is a 2008 which is definitely not in the norm of the vintage. I don't really know why this vines managed to generate such a quality with such a difficult weather. It reminds me about 1993 in Gigondas, when the grapes refused to rot while it was raining.

I did retaste 1993 recently : it is very nice, fresh and still quite young. In order to describe this Chateauneuf 2008, I would simply say that it looks like the 2007 with more freshness, less weight, less power. The aromas of gingerbread, alcohol cherries and raisins are just the same as 2007's. In other words, 2008 is the little brother of 2007. There is some richness there, and intensity : this wine has nothing in common with a little vintage. We do use more and more Cinsault and white grapes in our Chateauneuf and we will keep going this way in the future. I will always keep a high proportion of Mourvèdre and I'll keep going co-fermenting with care. " Richness and diversity " is my moto for Chateauneuf.

Alcohol cherries, gingerbread, fennel, garrigue Bottled without filtration.