



## Saint Cosme - "Châteauneuf-du-pape" AOP Châteauneuf-du-Pape - red - 2009

50% Grenache - 30% Mourvèdre - 10% Syrah - 8% Cinsault - 2% Clairette

Origins: La Crau - Valori. Full clusters

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

I am always surprised to see how Gigondas and Châteauneuf wines are dissimilar. Then real questions can be asked about the cépages: is it a major element of winemaking or not?... My Châteauneuf 2009 is a sort of 2007 with less exuberance, less outspoken.. Co-fermentation is very important in my Châteauneuf winemaking. Cinsaut and Mourvèdre are key points to build a balanced and firm

Châteauneuf.

On this terroir, the most traditional methods work at their best. For example a long ageing is an obligation in Châteauneuf: this is a time of "revelation", an incompressible time of "resolution". 2009 is a vintage of powerful and

meaty wines. It was necessary more than ever to work with full clusters, have nice and well-ripe mourvèdre, age without

any racking to preserve the heart of the fruit. There will be magnums of Châteauneuf 2009, for those who like to

party... Bottled without filtration

Christmas cake, gingerbread, fennel, garrigue, rosemary.