



Saint Cosme - "Châteauneuf-du-pape" AOP Châteauneuf-du-Pape - red - 2010

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

Origins: La Crau - Valori. Full clusters.

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

The vintage 2010 was an exceptional one in the southern Rhone. A fresh summer and a good distribution of the rains towards the year finally gave grapes which were close to perfection. Like any great vintage, the winemaking was easy.

All the different grapes varieties behaved well during the ageing and the quality progression was harmonious. In this kind of vintage, Châteauneuf shows an incredible focus on the terroir expression. In a blind tasting it can't be missed. The very reasonable level of alcohol make 2010 even more interesting because of the intensity of the great vintage can be found without the brutal Châteauneuf alcohol. The freshness was the fact of 2010.

The difference with Gigondas is impressive : we talk about two very different universe of grenache. The Châteauneuf 2010 already tastes great, just the opposite of the Gigondas which needs a good decade to express at their top. Châteauneuf is usually delicious after four or five years and it can be drunk old as well. Christmas cake, gingerbread, garrigue, forest. Bottled without filtration.