



## Saint Cosme - "Châteauneuf-du-pape" AOP Châteauneuf-du-Pape - red - 2011

50% Grenache – 18% Mourvèdre – 25% Syrah – 5% Cinsault – 2% Clairette.

Origins: La Crau – Les Grès

Full clusters

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

The vintage 2011 in Chateauneuf, with some serious heat in august, was a bit different to vinify. Actually the quick rise of the sugar level rapidly created a gap with the physiological ripening. I had to find the right compromise. I don't like compromises. I prefer a situation when I can drive the boat exactly how I want to. But sometimes, it is necessary to be able to manage a different situation.. I then decided to go for the balance, that is to say pick a little earlier than usual in order to keep some freshness at any price. At first the wine appeared a little less meaty and more austere than usual, but then it got more and more weight during the ageing. In some ways this wine shaped its personality itself. We can find a good lenght, some power and balance ; a lot of « Chateauneuf tipicity ». Age it 24 months was more than important in this vintage. Just if the ageing method was part of the terroir. A kind of an essential way. A recent tasting of my Chateauneuf 2004 gave me pleasure and satisfaction. It was tasting like a Barolo.

Coal, peat, truffle, prune, ginger bread, thyme, cherry.

Bottled without any filtration