



Saint Cosme - "Châteauneuf-du-pape" AOP Châteauneuf-du-Pape - red - 2012

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

Origins: La Crau - Valori - Les Grès

Full clusters

Aged for 24 months in 2 to 5 years old barrels.

Try to vinify and age a good Chateauneuf is for me a strange exercise. These grapes that I know quite well behave in Chateauneuf in a very different way. It has nothing to do with the knowledge that I got by making Gigondas wines. So, I think I need to forget every year about my Gigondas experiences before beginning the vintage in Chateauneuf. As a grower, trying to transpose a knowledge to another situation is probably a mistake if the final goal is to leave the terroir talk. As an example, it explains why I age Chateauneuf on a different way: 24 months in older barrels. The reds from Chateauneuf need a long ageing. It doesn't make them more or less ageable on the long term but they do need this long time in barrels to reveal themselves. Chateauneuf took advantage of the freshness of the vintage 2012, just like 2010. The balance is really good and gives to the wine a good identity. For sure it is a less « extravert » Chateauneuf than the 2010, but this is very refined.

Truffle, small red berries, gingerbread, smells of garrigue.

Bottled without any filtration.