



Saint Cosme - "Châteauneuf-du-pape" AOP Châteauneuf-du-Pape - red - 2013

50% Grenache – 30% Mourvèdre – 10% Syrah – 7% Cinsault – 3% Clairette.

Source: La Crau, Valori and Christia

Whole cluster fermentation.

Matured for 23 months in casks previously used for two to four wines.

2013, an atypical vintage if ever there was one, would deliver a wonderful, 'old-fashioned style' Châteauneuf which would be very difficult to describe as atypical. In our line of business, you have to know how to be patient because time can hold surprises. This 2013, which was so tightly-wound, so tannic and compact to start with, has completely unwound, rounded out and revealed itself over a lengthy ageing period. It has 'worked itself out'. As the vintage was extremely late-ripening, it has produced very balanced wines with fairly low alcohol content and a freshness we always appreciate at Saint Cosme. Grenache needs time to ripen and has difficulty coping with vintages that are too hot. It reveals its character and sense of place much better in the slightly late-ripening vintages that I am particularly fond of. As climate change causes the fruit to ripen faster, we have noticed that vintages are getting earlier. With a late-ripening vintage such as 2013, we managed to revert back to Grenache with depth. Our 2013 shows a true Châteauneuf nose marked by the soils of La Crau. Its palate is structured yet fresh which tends to remind me somewhat of a Barolo. After the more classic 2012, you will discover a slightly unique Châteauneuf in a style we won't see again for a while.

Fruits in brandy, gingerbread, garrigue, Christmas cake, undergrowth, truffle and olive paste. Bottled without filtering.