



## Saint Cosme - "Châteauneuf-du-pape" AOP Châteauneuf-du-Pape - red - 2014

50% Grenache – 25% Mourvèdre – 20% Syrah – 5% Cinsault

Source: La Crau, Valori and Christia

Whole cluster fermentation.

Matured for 24 months in casks previously used for two to four wines.

The wine media have given the 2014 vintage a reputation for being 'light'. A closer look reveals that some wines are actually not that 'light'. This is true of our 2014 Châteauneuf-du-Pape which is a deeply-coloured, long, ample wine. It is soft, and this softness enables sense of place to reveal itself sooner in the life of a wine. The tannins are supple and friendly. This is a Châteauneuf exuding aroma, fruit and suppleness which will provide you lots of enjoyment early on. Obviously, it will be due for drinking before the 2013 and even the 2012 which is starting to display extraordinary potential, not dissimilar to the sumptuous 2010. Nature occasionally gives us this kind of vintage and we should rejoice – this is the whole purpose of growing vines in a temperature climate that clearly reveals vintage variation. In a hot, dry climate – which generally implies irrigated vines – the concept of vintage is virtually non-existent because there is too much sunshine; lack of rainfall prompts people to regulate water supply themselves, and as a general rule, they do it badly. This type of environment for wine growing is pointless, soulless and of little appeal to me because I find it boring. I would rather try and strike up a conversation with nature and, wherever possible, work with nature, rather than against it. Since men became farmers, farming has been the art of adapting to the geography and climate of a given place so that nature becomes man's ally. Tasting a 2014 is therefore tantamount to savouring man's fusion with nature.

Cherry, thyme, undergrowth, truffle and olive paste. Bottled without filtering.