



Saint Cosme – 2015 red Châteauneuf-du-Pape

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

Provenance: La Crau, Valori and Christia

Whole cluster fermentation.

Ageing for 24 months in casks used for two to four wines.

Many years before arriving in Gigondas, my father was able to discover wine in general and the wines of our region in particular by tasting Châteauneuf-du-Pape. In fact, his parents' friendship with the Avrils and family ties with the Quiots quite naturally led to fine bottles of Châteauneuf being placed on the Sunday dinner table. It is an ironic story – 25 years later, my father would become an administrator of the Gigondas producers' organisation, a member of François Ay's team who would secure growth status for Gigondas. The move would cause a serious clash with... Baron le Roy, a landowner in Châteauneuf, inventor of the appellation system and chairman of INAO who did his utmost to prevent Gigondas from accessing the ultimate recognition. Châteauneuf and Gigondas are like the yin and the yang, alpha and omega – they are different in virtually every way. In his own objective opinion, tinged with subjectivity, my father preferred Gigondas.

Back to this Châteauneuf, the superlative 2015 vintage enveloped it with the full weight of its power and intensity. In Châteauneuf, Cinsault and particularly Mourvèdre love the heat – they need it to express their complete fullness. In 2015 more than ever, whole cluster fermentation was a requisite – it added freshness, depth and complexity. The stem is part of the fruit and helps terroir expression, just like the pips – taking them out, in my opinion, is nonsense and a great loss. The ideal time to taste our 2015 Châteauneuf is after 6 or 7 years cellaring. Gingerbread, garrigue herbs, Christmas cake, truffle and olive paste. Bottled unfiltered.