



Saint Cosme - "Châteauneuf-du-pape" AOP Châteauneuf-du-Pape - red - 2016

50% Grenache – 25% Mourvèdre – 15% Syrah – 7% Cinsault – 3% Clairette.

Provenance: La Crau, Valori and Christia

Whole cluster fermentation.

24 months' ageing in casks used for two to four wines.

Every time nature gives us a great vintage, superlatives spring to mind and quite rightly so. Wine growers don't just have good vintages and they do a job that can cause frustration. So when a great year comes along, enthusiasm gains the upper hand. 2016 is one of those years – it is undoubtedly the finest year since 2010, and there are a lot of similarities between the two in terms of style and expression. In fact, both vintages share the perfect combination of ripeness and freshness. When grapes ripen slowly enough in Châteauneuf, the wines have a fleshy edge that adds charm and depth. If freshness is factored into this complex equation, the wine's potential is significantly ramped up – this is what happened in 2010 and 2016. A profound nose with aromas that are still restrained is followed by terroir character and fleshy softness which unfurl on the palate, flowing into freshness and a salinity that fulfils its role as a flavour enhancer to the full. Truly, when a Châteauneuf offers this much depth, the potential seems so great that you feel like squirreling bottles away. Make sure you do not miss out on 2016, a stellar vintage that will linger in our memories.

Gingerbread, garrigue herbs, truffle, olive paste, tar and violet.

Bottled unfiltered.