



Saint Cosme - "Châteauneuf-du-pape" AOP Châteauneuf-du-Pape - red - 2018

Saint Cosme – Red 2018 Châteauneuf-du-Pape

50% Grenache – 30% Mourvèdre – 15% Syrah – 5% Cinsault

Provenance: La Crau, Valori and Christia

Whole cluster fermentation.

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

The 2018 vintage has been under-estimated to a degree that is virtually impossible to comprehend and I still don't understand why. It is now barely 30 months after the harvest and the wines are already displaying remarkable finesse and elegance. They show lovely aromas of red berry fruits reminiscent of Burgundy's delicate Pinots. They are soft and rounded with all the character you would expect of a southern wine grown on superior soils. 2018 was a cool vintage and arguably, this type of vintage is perhaps the best suited to Châteauneuf. After whole cluster fermentation using wild ferments, the wine was matured for 24 months in used casks. Our main Grenache parcel, located in La Crau, is also home to myriad heirloom varieties, some of which are difficult to identify. As a reminder, before the phylloxera crisis, multiple native varieties were grown in the Rhone, and in other French wine regions. Protecting and nurturing this diversity is one of our missions and we are working hard to carry it out.

Savour this 2018 at 16°C. Red wines from the Southern Rhone don't show well when they're too hot. Pair it with a leg of lamb cooked as slowly as possible so that the meat truly melts in the mouth.

Garrigue aromas, tapenade, thyme, cherry.

Bottled unfiltered."