



Saint Cosme - "Côtes du Rhône"

AOP Côtes du Rhône - white - 2009

20% Roussanne (gravels and red clay)

30% Viognier (limestone)

30% Marsanne (limestony sands)

10% Picpoul de Pinet (limestony sands)

10% Clairette (clay from Gigondas)

Fermented in small casks and for six months on the lies.

We had a really hot summer, then we decided to pick the withes as early as possible to preserve a maximum of acidity.. It's been a real race I have to admit, a race against the sun... The débourbages have been a bit difficult : we had to do " double debourbages " to get a clear juice. The debourbage is the most important stage in a white wine winemaking. It gives (or not !) the purity and the precision of the wine, as well as the neat aromas. The grape which showed the most interesting quality in 2009 is marsanne. This shows that marsanne is able to adapt itself to various weather conditions. It is a grape that I like more and more. It gets a natural freshness and is able to age on a very surprising way.

Our Côtes du Rhône blanc is a little bit richer than the 2008 and gets nice complex aromas of exotic fruits and white peach. It will be a good idea to taste it for a springtime lunch. Taste this wine in its youth to take advantage of its freshness and energy !!

Peach, liquorish, exotic fruits (banana), apricot.