



Saint Cosme - "Côtes du Rhône"

AOP Côtes du Rhône - white - 2010

20% Roussanne (gravels and red clay)

25% Viognier (limestone)

40% Marsanne (Limestony sands)

15% Picpoul de Pinet (Limestony sands)

Fermented in small casks and aged on the lies

Just like Condrieu, the relatively cold temperatures helped us to make balanced wines. The 2010 white wines might appear austere to the drinkers but austerity is often an advantage, especially for white wines.

The 2010 CDR white has a less exuberant character than the 2009, because it retains itself at the moment (again, the austerity..). The aromatic explosion will come later. I was inclined not to use any Clairette because of the freshness of the vintage. The Limestony soils, which are so important for our Gigondas wines, is a very important fact for the CDR white: it has the ability to transfer freshness and mineral to the wine. It makes great fine tannins and fantastic texture. This wine is a permanent research laboratory (!), just because truth in winemaking is difficult to achieve and even more difficult to maintain...Bottled in February 2011 Peach, liquorish, exotic fruits, apricot.