



Saint Cosme - "Côtes du Rhône"

AOP Côtes du Rhône - white - 2011

30% Roussanne (gravels and red clay) 20% Viognier (limestone) 20% Marsanne (limestony sands) 30% Picpoul de Pinet (limestony sands) Fermented in small casks and aged on the lies Frankly, the vinification of the Cotes du Rhone white 2011 has been a race. A race against the heat at the end of august. A race against over-ripening, a difficult race to get the holy grail: the freshness.. In this difficult quest, the Picpoul saved us. We will never say enough how wonderful is this magnificent forgotten grape, so well adapted to the southern climate. It is aromatic, it is fresh, it is sharp without being aggressive, it has purity and limpidity. The most important: it does lift the other grapes, keeping the secrecy of the civilised being. Our grand-fathers have planted many "acidic grapes" such as picpoul, bourboulenc, colombar, ugni blanc...etc... I think the best is the picpoul! I am happy with the Cotes du Rhone blanc 2011. Think about it when you'll taste it: try to find this taste of picpoul which is a far cousin of the famous sauvignon. Fermentation in old barrels and ageing on the lies Peach, apricot, gooseberry, grapefruit.