



Saint Cosme - "Côtes du Rhône"

AOP Côtes du Rhône - white - 2012

20% Roussanne (gravels and red clay) 30% Viognier (limestone) 20% Marsanne (limestony sands) 25% Picpoul de Pinet (limestony sands) 5% Clairette (limestone)

Fermented in small casks and aged on the lies

After a difficult winemaking in 2011 because of the heat of august, here is a vintage with a perfect scenario ! The long ripening season allowed us to work as we like, in a good " tempo ". It was a pleasure to get these nice ripe grapes still full of freshness. It was a long time I hadn't seen ripe roussanne picked at 13% alcohol on the 15 of september. It's great. Our fermentations in old barrels went really well. As usual, the viognier is very important as it floods the blend with its intensity. It looks like in a fresher vintage like 2012, we find more mineral in the wines : flinty and limestony aromas. The way we try to improve the quality of this wine is a permanent thinking, because the size of the pitch is huge and the mediterranean climate offers plenty of opportunities.

Fermentation in old barrels and ageing on the lies.

Pineapple, papaya, flint.