

Saint Cosme - "Côtes du Rhône" AOP Côtes du Rhône - white - 2013

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

Finally we've had two cool vintages in a row : 2012 and 2013. This is so nice to see the grapes ripening slowly. It gives time to get ready properly. It gives time to observe and plan what will be the best harvest strategy. Time being what it is, this is luxury to have some of it... The Côtes du Rhône white will be less than 13% alcohol this year and we picked the grapes during the second half of September. This is ideal and unfortunately quite rare under our mediterranean climate. The picpoul is even better than usual in this vintage and more than ever it looks like his cousin the sauvignon : this is almost funny. You will be able to taste this year a white full of mineral. The aromas are expressive but refined. This wine flies. Sometimes mother nature offers the ideal : let's enjoy it well because it doesn't always happen! Have a good tasting. Mango, papaya, marshmallow, box tree.