



## **Saint Cosme - "Côtes du Rhône"**

### **AOP Côtes du Rhône - white - 2014**

45% Viognier (limestony clay)  
20% Marsanne (limestony sands)  
25% Picpoul de Pinet (limestony sands)  
10% Clairette (limestone)

Fermented in small casks and aged on the lies

This is the third vintage in a row that offers such a great climate conditions for the whites. This is great to be able to take my time during the whites harvest without being under pressure by a ripening rythm that would be too quick. By the way the CDR 2013 tastes fantastic at the moment. The cool temperatures really allow our whites to be better wines and age well. Almost all the growers in the southern Rhône tend to pick their whites a bit too late. Listen to this « paradox » : the growers from Loire and Burgundy often miss some sun and they still don't really like it. There is plenty to learn from this attitude isn't it ? The key point is : at the moment you decide when to harvest the whites, don't follow your instinct. It is a better attitude to remember about the mistakes from the previous vintages than following some instinct ! We always want more ripening : this is often a good option for red winemaking and it is often a bad option for white winemaking.

Marshmallow, box, liquorish, ripe banana, blackcurrant