



## **Saint Cosme - "Côtes du Rhône"**

### **AOP Côtes du Rhône - white - 2015**

30% Viognier (limestone clay)  
30% Marsanne (limestone sand)  
30% Picpoul de Pinet (limestone sand)  
10% Clairette (limestone)

Fermentation in small casks and ageing on the lees.

2016 will be my 20th wine making season for white Côtes du Rhône. Needless to say, I have explored the subject somewhat. Nevertheless, you always get caught out in a year when the grapes ripen rapidly as in 2015: the lightening speed at which Viognier ripened was quite disconcerting. After a hot summer like 2015, you obviously had to be cautious and especially highly proactive during the harvest. To produce wines with freshness, we hastened the speed of harvesting considerably, which was a real technical challenge. The 2015 whites are structured with length yet also good freshness. The aromatic spectrum is characterised by ripeness, the wine is very open and reveals itself easily. Picpoul demonstrated its significance more than ever this year. Without it, we would have been totally unable to produce a balanced white. Also, the varietal has the ability to support the other grapes, without overshadowing them – it always takes a back seat to the expressive varieties Marsanne and Viognier. Basically, Picpoul is a real gentleman - it can play the bagpipes, but does not, as one famous French comedian once said.

Pineapple, apricot, peach, violet, blackcurrant bud and liquorice.