



## **Saint Cosme - "Côtes du Rhône"**

### **AOP Côtes du Rhône - white - 2016**

33% Viognier (limestone clay)

33% Marsanne (limestone sand)

33% Picpoul de Pinet (limestone sand)

25% fermented in 'demi muids' or 600-litre casks and 75% in small casks. Ageing on the lees.

This is my twentieth, and last, vintage of white Côtes du Rhône. When I look back and see how far I've come in two decades, I realise what a good training ground it was for me. In fact, it is not easy to make lovely balanced, fresh white wines in the southern Rhone valley. Working with all these vineyard sites and different grape varieties has enabled me to develop my own beliefs on the issue. But next year our magnificent plantings on the limestone soils of Saint Martin will start bearing and the white Deux Albions will replace the Côtes du Rhône. This marks the start of a whole new and wonderful adventure. In 2016, we picked our white Côtes du Rhône fairly early to preserve maximum freshness. For the first time, we used demi muids and will be using more of them in the future at Saint Cosme – it's a format I like very much. The wine will progress over the months – that's what happens when you err on the side of restraint in terms of acidity and fine lees. The technique has the added advantage of promoting minerality over fruit.

Apricot, violet, blackcurrant bud and candied liquorice