



## **Saint Cosme - "Côtes du Rhône"**

### **AOP Côtes du Rhône - red - 2017**

Syrah. Partially destemmed fruit.

Limestone sand, red clay and pebbles on Villafranchian terraces.

Tank ageing.

The starting point for making wine is work and discipline. It begins with the high standards you impose upon yourself. When I create my Côtes du Rhône, my first thoughts are for you, my customers. At every stage, I wonder what you would like to taste, what you might enjoy. I imagine my bottle of wine on your table and I want to be proud of what I give you to enjoy. No detail can be taken lightly and you have to say to yourself that every tiny decision and every gesture will go towards shaping the final result. Every wine must be made as if it was designed to be the best. As far as I am aware, when you bring up your children, you do your utmost for each and every one of them, irrespective of intellect or beauty. I will always ensure that our Côtes du Rhône is a fine ambassador for our estate. In 2017, low yields produced wines with lots of intensity. Their vibrant fruit adds 'crunchiness' and salinity. As always, the bouquet is guided by the Syrah and the clay soils. Tannins are there but they are nicely rounded. Even if it is designed for early-drinking, I like to drink my Côtes du Rhône after a few years' bottle age which is when it displays the resourcefulness you would expect of a true age-worthy wine.

Blueberry, truffle, fennel and wild raspberry.