



Domaine de Saint Cosme – ‘Les Deux Albions’ – 2016 Principauté d’Orange

50% Viognier on Saint Martin limestone soils

50% Picpoul on Saint Martin limestone soils

25% fermented in demi muids and 75% in small casks.

Ageing on the lees.

This is the first vintage from our plantings on the limestone soils of Saint Martin. The first year will be a Viognier/Picpoul blend. We have worked hard in these plots which had not been home to vines for 20 years. Although only a stone’s throw from Gigondas, the soils have a much higher proportion of limestone than in Gigondas which makes them uniquely suited to growing white grapes. Starting this year, we will be enhancing biological activity in our soils by adding our compost which will also improve structure. Our first harvest went well and despite hail in April, the quality was good. We pressed the fruit slowly then fermented it in demi muids and small casks followed by ageing on the lees. The results are compelling – you can sense the limestone and finesse that goes with it. There is a distinctive fabric and it is easy to see the huge potential. The wine is balanced, ethereal and aroma is quite sophisticated. I will be intrigued to see how it evolves and wouldn’t be surprised if it matures beautifully over time. It displays a real backbone and salinity. I am proud to be able to show you the result of five years’ work on these soils and vines. This is just the start of an exciting adventure.

Flint, dried apricot, marshmallow and violet.