



A winegrower beside a tank
Paul Kenton, ink and red wine, 2024

YEAR
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CHATEAU DE SAINT COSME



CHATEAU DE ROUANNE

The artist Paul Kenton's visit to Saint Cosme

In a world that sways like a boat upon stormy seas, we must hold on tightly to the joy in our hearts, energy in our arms, laughter in our spirits and faith in humanity. For this, wine is our precious companion. What other creation brings us so deeply into communion with the earth, nature and humanity? What else stirs the quiet mysteries of emotion, the warmth of sharing and kinship among people? Truly, nothing compares. We must strive to share this understanding with younger generations and remember that knowledge is a gift that enriches both the one who offers it and the one who receives it...

During the 2024 harvest season, I had the joy of welcoming my friend Paul Kenton for a few days. Paul is a British artist, renowned for capturing the true essence of urban landscapes, exploring their flickers of light and their movement, often veiled in the quiet murmur of rain and under the cloak of darkness. His work is rooted in spontaneity – the most delicate and challenging of all techniques. Today, Paul stands as a beacon in the world of contemporary art. We spent long hours musing over the concepts of art, craftsmanship and technique, as mirrors to creative freedom.

Both my parents were artists at heart and they passed down the joy of hospitality that still lives on at Saint Cosme. We try to honour this tradition. After all, as Leonardo da Vinci once said, the highest form of art is the art of celebration.



Wine and the culinary arts are the ‘11th art’

From time to time, we hear certain winegrowers described in lofty terms such as “an artist” or “a genius of wine”. Sometimes the praise is deserved, sometimes it is an overstatement and sometimes it misses the mark entirely. Similarly, some winegrowers are unsuspecting artists – I have met some and felt both respect and admiration for them. Art, however we choose to define it, speaks to the senses, emotions, intuitions and intellect. In some ways, art is uniquely human – a mysterious language that forges a powerful bond between the one who creates and the one who receives. But the bond only truly exists if the ‘message’ is heard, understood, felt. During the Italian Renaissance, the word ‘Arte’ referred to all gestures shaped by skill, those that walked the line between science and freedom. Only much later, in the 18th century, with the rise of signatures and singular recognition did art take on the more modern meaning of ‘fine arts’. There are seven recognised arts in France, a number that was recently increased to ten: sculpture, architecture, painting, music, literature, performing, cinema (7) then media arts (8), comics (9) and multimedia (20). This list is not cast in stone, thankfully.

Because art is a living form of expression, shaped by culture and fuelled by creative energy, wine is inevitably at the heart of the conversation. I would quite naturally add cuisine because chefs and winegrowers are kindred

spirits. Anyone who has ever been moved to silence when savouring a dish by an exceptional chef or tasting a wine that literally transported them or blew them away, will probably agree with my proposal – wine and the culinary arts should officially be viewed as the ‘11th art’.

And like all great art forms, wine cannot be mastered, even during an entire lifetime. It requires utter technical proficiency, implying a lengthy initiation process, intense reflection and effort. But even this path, long and essential as it may be, does not guarantee artistry. As Henri Jayser once said, “To master winemaking is to be able to forget it more easily”. The same thread is woven into the musician’s journey – technical proficiency stemming from a long, unforgiving labour of love, is the most virtuous medium for creative energy. “Talent without work is no more than a bad habit”, said the singer-songwriter Georges Brassens.

My father, my only true mentor, taught me that intention alone is never enough. He taught me that following fashions or trends leads nowhere and that aesthetic emptiness can never be justified by popularity. He warned me against meaningless declarations. For a craftsman, artist or winegrower, initiation is by nature a long, intimate, silent and solitary journey.







Albi Bridge
Louis Barruol, watercolour, 2024

Heritage and knowledge sharing, at the core of our craft

Heritage and the transmission of knowledge are a seminal issue.

Although each winegrower must chart their own course, doing so in isolation, untouched by guidance or influence, is not only unlikely, it's unwise. The sources of talent may well be ubiquitous, they nevertheless require a clear and experienced voice to flourish. When we share skills or stories, we must never forget that freedom is humanity's most essential value. Neither should we forget that the act of learning belongs to the learner. Therefore, the teacher's initiative does not drive the learning, but rather the learner's unique path. The approaches to transmission that have the highest chances of success are thus those that are born from a deep-rooted love of the craft and genuine, mutual respect. As with viticulture and oenology, balance is everything – the secret is to give fully but to leave considerable space for creativity to take root and freedom to blossom. This space is where they will grow, develop, acquire the humility that inevitably accompanies making mistakes, become more independent from a technical and creative perspective, and ultimately become someone who can pass on knowledge when their time comes. All of this is part of a virtuous circle that only turns if you have an innate passion for sharing. There are few greater sources of satisfaction for an experienced person than to discover the potential of a trainee and successfully allow them to grow.

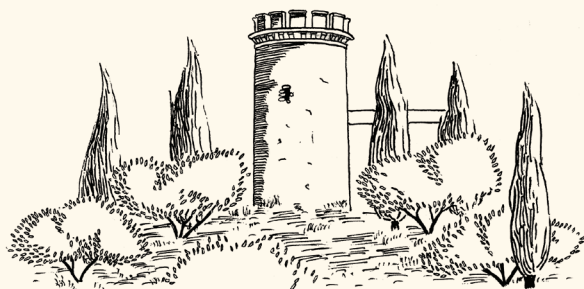
There are, though, some essential truths that need to be taken into account. Experience, for one, cannot be passed on because it is born from personal confrontation with the world. While we can share knowledge, expertise and the tools of our craft, we must leave each apprentice the space to forge their own path. To try and pass on our own experience in the hope of preventing someone from making mistakes is itself a serious mistake.

Let me close these brief thoughts with a truth that too many teachers often forget: everyone learns in their own way. They should not be expected to adapt – it is the educator's task to identify the most appropriate avenue for learning and the right pace for each individual. Obviously, this is challenging, but that makes it all the more vital.

At an historic estate like ours, the act of transmission goes far beyond education. It also implies a unique connection with heritage. Receiving something we will subsequently pass on means that we are not owners in the strictest sense of the word. It makes us more custodians, and with that role come responsibilities, not only to property but more importantly to the people within the community, their knowledge and their culture. Sharing, in its most meaningful sense, is not merely an act, it is a vehicle towards every form of happiness and satisfaction, it is the lifeblood of a journey that transcends any single lifetime.



Hands
Louis Barruol, ink, 2024



CHATEAU DE ROUANNE

In Vinsobres, in the county of Grignan,
in the Rhone Valley between Dauphiné et Provence.

Château de Rouanne in Vinsobres, which we acquired in 2019, is a magnificent historic estate surrounded by an outstanding, unbroken, 62-hectare vineyard in an exceptional winegrowing site. Rouanne has incredible soils with the ability to create some genuine epiphany moments, in a location which is «inhabited» by its own geographical configuration and by the souls of all those who have lived and worked here for aeons.

The village of Vinsobres obtained Cru status in 2006. Although not as well-known as its peers, its classification puts it on a par with Gigondas, Châteauneuf-du-Pape, Côte-Rotie and Hermitage, which speaks volumes about the quality of its terroir. Located along the edge of the Alps, Vinsobres boasts first-rate geology and a cool climate. The village itself has had a long and eventful history, shaped by the presence of the Lords de Verone who owned Rouanne from the Middle Ages through to the Revolution. The youngest branch of the family bore the title of ‘Lord of Rouanne’ for 600 years.

Set on a Gallo-Roman site, which formerly housed a farm or ‘villa’, Rouanne is named after its Late Roman Empire owner (2nd/3rd century AD), possibly a certain ‘Rugius’, as etymologists suggest.

Behind its present-day chateau, a grooved column adomed with a carved capital, pottery, 'dolia', numerous fragments of tiles, fibulae and dressed stones, to name a few, have been found. It isn't hard to imagine life at that time in this marvellous, well-populated, fertile site where myriad springs provided water, not far from the river Eygues and the Roman Way.

In the Middle Ages, the family de Verone, who owned the entire hillside, built a fortified castle.

In 1611, Charles Ide Verone was '*Seigneur de Rouanne*'.

In 1649, Charles II de Verone was '*Seigneur de Royne*', the change of spelling is noteworthy. Concurrently with this, Francois of Verona, cousin of Charles II, was the «co-lord» of Vinsobres and probably lived in the castle of Verone which still stands today. He represents the oldest branch of the family.

In 1710-1714, Jean-Louis de Verone (son of Charles II) was called «Sieur de Royne». It is interesting to see how the spelling of Rouanne has changed, sometimes quite rapidly, down through the ages. If we put them side by side, chronologically the result is this:

1594 : Roany

1611 : Rouanne

1641 : Roane

1649 : Roanne or Royne

1649 then 1710 : Royne

End of the 18th century (map of Cassini): Roanes

1891 : Rouane

Contemporary period : Rouanne

Unfortunately burnt down during the French Revolution, Rouanne was restored, rebuilt and extended in the 19th century, after which the property changed hands several times in short succession. Subsequently, Château de Rouanne experienced both good times, but also very challenging times. It is practically a miracle that this unbroken 62- hectare block of old hillside vines survived unscathed and was not divided into countless pieces through inheritance.





Château de Rouanne hillside

300 m from the chateau, at the end of a pretty wood that you have to cross to get there, the beautiful farmhouse complete with dovecote was built in around 1830 on pre-existing buildings that were probably ancient. A constantly flowing spring, harnessed in Gallo-Roman times, is an ever present feature of the property, gushing into its ponds. Everything has been grown at Rouanne: vines, olive trees, lavender, vegetables, fruit and cereals, and sheep farming was pivotal to the property. Rouanne truly is a land of plenty. The present-day farm houses a magnificent concrete vat house but the beautifully crafted, vaulted basement ageing cellar was once used to mature an altogether different breed of stock- sheep! This is where we now mature our wines.

Rouanne's impressive hillside, home to the named vineyard sites 'Les Côtes', 'Rouanne et les Crottes', 'Guérin' and 'La Palud', has a geographical profile, an incline and a south-east aspect that can be likened to Burgundy's Côte de Nuits: the location's propensity for growing wine is self-evident. The soils stemming from the Messinian, Tortonian and Pliocene ages contain red clay, limestone marl and sand. The prime terroir at Rouanne often promotes distinctive aromas of violet, peony and particularly gingerbread in the wines.

The patate is always fresh, rounded and balanced with a signature trait - its salinity. Rouanne's wines age incredibly well and for many years emotion invariably implies patience!

Rouanne's vineyards were mainly planted between 1955 and 1975. They are home to massal selections of Grenache, Syrah and Mourvèdre that provide us with substantial genetic diversity, a prerequisite in the world of fine wines. Like Saint Cosme, the vines are farmed organically. As with Gigondas, we use whole cluster fermentation and native ferments and do not filter the wines.

The location of Rouanne is highly significant. As Vinsobres is the northernmost of the southern growths or Crus, it is important to understand that the Alps begin to rise just 9 km from Chateau de Rouanne. This proximity creates a cool micro-climate set within a temperate Mediterranean climate. The «Pontias» wind, which picks up cold air as it crosses the Alps, constantly cools the Eygues valley beneath Rouanne.

At Rouanne, we will monitor every step of the way how the essence of the place furthers our understanding. I would be delighted to welcome you and share with you the joy of being a part of its resurrection.



Roses at Château de Rouanne



The hare
Jenny Barruol, ink, 2024



News from ROUANNE

Our eight newly-planted hectares in ‘Les Côtes’ and ‘Rouanne et les Crottes’ are in fine fettle. The vines are massal selections of Grenache from the Vaucluse chamber of agriculture with whom we developed a ‘twin conservation centre’ to complement the Grenache conservation centre we created in Gigondas in 2020. The two vineyard blocks are planted to a density of 5,000 vines/hectare. They are showing excellent vigour and genetic diversity is already very tangible. Despite this, the spring of 2024 brought a cricket invasion of biblical proportions, forcing us to replant some of the vines that did not survive. After three years of farming organically, 2022 is our first officially certified organic vintage and as it happens, it was an excellent vintage for Rouanne. The proof as always will be in the tasting.

Rouanne is an exciting testing ground and has become a kind of experimentation centre for us. We are continuing to explore its terroir’s potential for producing sparkling wines, particularly with Mourvèdre grown on limestone soils. We are also fermenting in tanks without using sulphur and are conducting very cogent trials using whole cluster fermentation for Syrah and Mourvèdre. In doing so, we are following in the technical footsteps of Henri Barruol – an undeniable artist who also had a genuine passion for science. With his winemaker and chemist friend Jean-Paul Laval he pioneered techniques and ideas in the 1960s. When oenology supports style and non-intervention, it becomes a powerful tool. This is its rightful place and when it becomes incredibly stimulating.



The South
Louis Barruol, inks, 2024





CHATEAU DE SAINT COSME

Located in the heart of the Gigondas appellation, Saint Cosme is an historic estate of a unique kind. Its Gallo-Roman winery, with its fermentation tanks hewn into the rock, has successfully withstood the test of time unscathed. It gives us a precise idea of how our close ancestors, the Gallo-Romans, must have lived. Acquired by our family in 1490, the property has been home to fifteen generations of wine growers. It boasts 25 hectares of old vines whose average age is 60 and yields are diminutive. The soils of Saint Cosme are a geological mosaic brought about by the upheaval of the Dentelles de Montmirail. They are located at the point where two geological faults meet and the microclimate is cool and causes late ripening. Balance, freshness and finesse characterise our wines.

Saint Cosme chapel!, located in the heart of our vineyards, is a jewel of Romanesque art. Built in the 11th and 12th centuries, it mirrors the purity of Romanesque art with its sobriety, simple lines and balanced spaces. Its majesty lights up our vineyards and exudes an atmosphere of peace. It fully deserves the short walk leading up to it. We show our devotion to Saint Cosme by striving to maximise the extraordinary potential of its soils and old vines. Time-honoured wisdom, biodynamic viticulture and an understanding of the soils are our guiding lights.

By 1972, my father, Henri Barruol, was already convinced that organic wine growing served a purpose. He used it in deference to his vineyards, to produce environmentally friendly wines and protect the eco-system in the vale of Saint Cosme, particularly its bird population. His belief was based on

common sense at a time when wines were sold in casks. We continue such vital work, using no weed killers, chemical fertilisers, pesticides or synthetic products. Hoeing and tillage are used in all our vineyards. Our ecosystem is dynamic and balanced and our soils are living.

In 1997, I drew on this wine growing background to create a merchant wine business that combines a wine growing perspective with classic shipping. On my travels around the Rhone, I got the impression that top quality wine areas were still underdeveloped, unrecognised or neglected. Some places appealed to me and made me want to try my hand. So i chose to become a wine merchant in the old-fashioned sense of the word, basically shipping wines with the mindset of a wine grower. This implied seeking out the spirit of soils and vineyards, working painstakingly with small batch fermentations, advancing hand in hand with wine growers who love what they do, transporting my wines in casks so as not to damage them and trying to add that special touch to each day.



Henri and Louis Barruol

At Saint Cosme, we do as many jobs as possible by hand. I like to make wines that show pure, precise sense of place - wines that have personality and balance. I want them to have the propensity to age.



The chapel under the snow



Les lieux-dits de SAINT COSME

‘Le Poste’

Le Poste is the vineyard surrounding Saint Cosme chapel. It is formed of four terraces, three planted to Grenache and one to Clairette. The vineyard was replanted by my father Henri Barruol in 1963. The site has a unique history: John IV of Chalon Arlay (1443-1502) was Prince of Orange and lord of Arlay, Nozeroy and Montfort. He is an ancestor of the House of Orange-Nassau and Queen Beatrix of the Netherlands, Henri et Suzanne Rolland with their the country's current reigning daughters Claude and Anne-Marie, monarch. He was commonly known as John of Chalon, then Prince of Orange. In 1467, he married Jeanne de Bourbon, granddaughter of the Duke of Burgundy, John I of Burgundy (John the Fearless). John IV of Chalon-Arlay died on April 8, 1502, aged 49.



Henri et Suzanne Rolland with their daughters Claude and Anne-Marie, at Saint Cosme in 1935

Under John of Chalon, Gigondas was an integral part of the principality of Orange which was only annexed to France in 1703. In 1480, John of Chalon, Prince of Orange, ‘*sold lands for vineyards on the hillside of Saint Cosme*’, thereby providing evidence of the suitability of Le Poste for growing vines. It subsequently changed hands and fell under the ownership of our ancestor, Esprit Vaton, in 1490. On the basis of this evidence, it seems highly likely that Gallo-Romans were already growing vines at Le Poste less than 100 metres away from our vats in the 1st century. In the 1930s and 1940s, our grandfather Henri Rolland would make ‘*white wine from Le Poste*’ every year. Its quality was highly acclaimed and enjoyed by all. It was sappy and tasted strongly of gunflint.

Le Poste is formed of limestone marl from the Tortonian age containing many fossils of marine shellfish. Marl from the Tortonian age

(Miocene) is commonly found in the region of Alba, in the Piedmont. Le Poste is the only example of this soil in the Rhone Valley which explains the extraordinary character of the wines that grow there. Le Poste always produces the most feminine wines on the estate.

‘Le Claux’

Claus, Claux, Clausas, Clausis and Clauzis, from the Latin ‘Clausum’ meaning ‘closed’, all refer to an enclosed area. This 1.8- hectare vineyard, mentioned in the first vineyard land registry records of 1902, was due to be pulled out in 1914. It was therefore certainly already quite old and was planted after phylloxera, probably between 1870 and 1880. However, the men went off to fight the war in August 1914 and the vineyard was not uprooted due to lack of manpower. In 1918, after four years of war, money and men were lacking and as my grandmother had lost two brothers, she kept Le Claux. The vineyard is still here today, which is extremely fortunate. Its soils of clay and limestone marl from the Miocene, with small sharp gravel on the surface, always produces the estate’s most ‘Burgundy-style’ Gigondas with hallmark finesse and sour cherry aromas.

‘Hominis Fides’

Like Le Claux, Hominis Fides was mentioned for the first time in 1902. It is therefore one of Saint Cosme’s oldest vineyards. It is formed of sandy limestone soils with no stones that come from Swiss ‘fawn sands’ from the Middle Miocene dating back approximately 14 million years. The soils here have high limestone content. The bedrock, made of hard fawn sands, usually appears less than one metre below ground and in some places is flush with the surface. Its maximum depth is 500 metres. After the Gulf of Lions collapsed, a shallow inlet moved along the pre- sent-day Rhone Valley in several stages for almost 10 million years, giving it its own geological personality, between the Massif Central and the Alps. It was during this period that extraordinary amounts of sand were deposited. The combination of sandy soils and Grenache yields a uniquely textured palate and tannin profile. Hominis Fides reveals a fusion of power and softness in what is a profound, enigmatic wine.



News from SAINT COSME

Wine is, above all, a story of people – without them, terroir has no meaning. I emphasise this because at Saint Cosme, team effort is at the heart of everything we do. Our team works relentlessly all year round and over the past few months it has got notably younger. This brings an invigorating energy because it takes me back to my early days as a winegrower. In 2025, Saint Cosme has witnessed some significant and exciting developments. Clarisse Borau has been appointed technical director overseeing both of our vineyards – Saint Cosme and Rouanne – along with the wines we produce there. Huge Verdoulet leads the team at Rouanne. I am also thrilled to share that after completing his studies in viticulture and oenology in Burgundy, England, Bordeaux and Australia (Victoria), James Barruol will be stepping into the role of winemaker. Starting with the 2025 vintage, he will be tasked with Saint Cosme wines, with Clarisse and myself giving him guidance.

This is the team currently handling Saint Cosme:

Caroline David – joint management and sales management

Clarisse Borau – technical management vines and wines

Céline Lance – administration

Léa Tuminelli – sales administration

Hugo Verdoulet – team manager/vines and tractor driver at Rouanne

Teddy Combe – tractor driver at Rouanne

Carole Blanc – vineyards at Rouanne
and Saint Cosme

Jairo Valle-Curay – vineyards
at Rouanne and Saint Cosme

Alex Inca – vineyards at Rouanne
and Saint Cosme

Jérôme Lodato – tractor driver
at Saint Cosme

André Avril – bottling manager

Julie Scarangella – bottling and orders

Guillaume Buttner – cellar worker



Team spirits
Louis Barruol, inks, 2024

A few comments on the 2024 VINTAGE

You have probably read all manner of negative comments on the 2024 vintage in France, and indeed it was a wet year across much of the country, sometimes at the worst possible moment. But hasty, sweeping generalisations that lack grounding in fact call for caution, especially when referring to an area with such a singular climate as ours. In the cooler parts of the southern Rhone Valley – Vinsobres and Gigondas being prime examples – the vintage was defined by a balanced climate and moderate temperatures that led to an outstanding vintage. I can say without hesitation that 2024 Saint Cosme and Rouanne wines are the finest reds we have produced since our last stellar vintage in 2016. A cold winter followed by a wet spring gave way to a temperate summer that was neither too hot nor too dry. And this is exactly what vines thrive on – consistency, balance, slowness and lack of extremes. When we bottle the wines next year, you will discover a vintage of extraordinary charm, brimming with captivating fruit, aromas of blackberries, inexplicable depth and a rounded, flavourful

palate. For a preview of the vintage, try the 2024 Côtes du Rhône wines now because they are the best we have ever made. It is such a pleasure to bring you such good news and a true delight to receive such a gift from nature.



Alix beneath a tree
Jenny Barruol, charcoal, 2024





Saint Cosme
Pierre Grieu, watercolour, 1998

Rhone Valley WINES in 2023

The 2023 vintage clearly falls into the category of ripe years, both in the northern Rhone and the south. Ironically, and against all expectations, the whites turned out to be excellent. Both Condrieu and southern Rhone white wines show surprising balance and drinkability. In 2023, we celebrated the first vintage of white Gigondas. My thoughts naturally turn to my father and his friends – François Ay, Rolland Gaudin and Roger Meffre – and their team who secured Cru status in 1971, but failed to convince INAO that the white wines were equally worthy. Fifty-two years later, we have brought their vision to fruition...



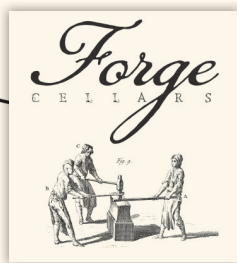
2023 northern Rhone red wines share neither the volume nor the power of the 2003s, or even the 2019s. Instead, they are slightly more slender but also deliver superb intensity – a hallmark of a successful vintage. As the wines matured, they developed lovely complexity and substantial finesse, offering great promise for the future.

In the south, we deliberated at length over the best strategies for harvesting ripe fruit. Ultimately, the maturation process instilled considerable balance and ‘settled’ the wines. Oxygen exposure during blending proved particularly beneficial. In some ways, the wines are starting to resemble the 2011 vintage which had shown the ability to showcase abundant fruit in its youth. The crops were really small, especially in Gigondas, so naturally the wines are very characterful. 1988 remains the smallest crop in the history of Saint Cosme – the resultant wines proved to be very linear, lacking a little flesh and fullness but their intensity and aromatic precision were unparalleled. Today, the wine is excellent and a good touchstone for understanding the 2023s.



News of FORGE CELLARS

our American estate on Seneca Lake



We have had the good fortune of experiencing three excellent vintages back to back – 2022, 2023 and 2024. Obviously, Riesling remains our core focus, but I warmly encourage you to explore our red wines too – the Pinot noirs and Cabernet Francs are delicious in vintages like these when the fruit ripens well. Rick and his team, particularly Leana, do an incredible job at Forge. For those who live near the lakes, I would highly recommend spending a weekend in our stunning region. We have created a true tasting experience at Forge – Salon – which is a welcoming destination all year round, whether in the depths of winter or the height of summer. We are delighted to share this Scandinavian-inspired venue with you. This year, Rick and Leana have launched a new Riesling, Chardonnay and Gewurztraminer blend – it’s our headline news at the moment. Still, our commitment to Riesling remains unwavering. We truly believe in the greatness of this grape variety, but also that it should contain no residual sugar. Only then, can it truly convey sense of place. In fact, this is its prime asset – its ability to act as an extraordinary interpreter of terroir. Riesling is that rare breed of grape variety that can offer both instant gratification and remarkable gastronomy possibilities due to its propensity to pair with food. If you want a glimpse of the power of Riesling and the potential of soils in south-east Seneca Lake, just take a sip of our designated vineyard site wines. They speak for themselves.



New York
Louis Barruol, watercolour, ink and acrylics





THE WINES

CHÂTEAU DE SAINT COSME

Gigondas Red 2023

**Grape :**

70% Grenache - 14% Syrah - 15% Mourvèdre - 1% Cinsault. Whole cluster fermentation.

Winemaking :

Twelve months' ageing: 15% in new casks - 50% in casks used for 1 to 4 wines - 35% in concrete tanks.

Terroir :

Limestone marl and Miocene sand.

The French appellation system centres on the concept of origin and constantly raises the question – originality or typicity? So, should the focus be on achieving consistency of a good standard within an appellation, or rather, should freedom be the prevailing value? Should designated vineyard sites be hived off and handled separately or should complexity in blending be sought? I tend to avoid a straight answer and will therefore say, “let terroir decide”. In actual fact, quality often goes hand in hand with originality and there are countless examples of oddball fine wines in any given appellation – Clos Rougeard and Château Haut-Brion, for instance, offer a totally left field interpretation of their appellations. And yet, they are also their finest examples.

At Saint Cosme, everything is different. The climate is cold and the soils are simultaneously varied and unique in both their composition and their structure. The plots ripen extremely late and the way the upward and downward air flows is unique. How could this combination produce a ‘typical’ wine? Originality has always been a defining feature at St Cosme – fine-grain tannins, a texture that is full yet soft, a nose of tar and violet, expressiveness and length on the palate. There has always been a signature St Cosme style, and we should rejoice in this.

Bottled with no fining or filtering

Wild strawberries, camphor, liquorice



Saint Cosme
Pierre Grieu – Watercolour -
1998

CHÂTEAU DE SAINT COSME 'HOMINIS FIDES'

Red 2023 Gigondas



Grape :

Field blends of very old Grenache vines on Miocene limestone sand soils in the 'Hominis Fides' named vineyard

Winemaking :

Twelve months' ageing: 20% in new casks - 50% in casks used for one wine - 30% in casks used for two and three wines.

Is this a masculine or a feminine wine? Both, together. After 22 vintages of Hominis Fides, I still don't have an answer to this question. The structure and power suggest one, whilst the depth and charm evoke the other. Look for one and you'll find it. Look for the other, and you'll find it just as easily. The Miocene limestone sand where the roots of this vineyard planted in 1902 weave their root system have that enigmatic ability to fuse the intensity of a Mediterranean wine with the mystery you expect of a fine wine. Tending to an old vine and keeping it for a long time is no easy task. Just like an elderly person, it ultimately becomes twisted and gnarled and needs one, or even two sticks. It is less talkative and more softly spoken than a young vine, but what it says deserves to be listened to attentively by wine drinkers who want to converse with a location but also derive pleasure from it. Old vines are the soul of Saint Cosme.

When the Mont Ventoux and the Greater

Luberon were islands, the prehistoric fish that frolicked in the Miocene Sea could never have imagined that one day their sandy surroundings would become a prime site for growing Grenache vines.

Bottled with no fining or filtering
Pencil lead, blueberry, ash.



Saint Cosme Chapel
Ollie Davies – Watercolour - 2025

CHÂTEAU DE SAINT COSME 'LE CLAUX'

Red 2023 Gigondas



Grape :

Field blends of very old Grenache vines in the 'Le Claux' named vineyard.

Winemaking :

Twelve months' ageing: 20% in new casks - 50% in casks used for one wine - 30% in casks used for two wines.

Terroir :

Whole cluster fermentation. Miocene limestone marl in the Font des Papes alluvial fan.

Masculine or feminine? This image has often been used down through wine tasting's lengthy history. Nowadays, the question borders on the politically incorrect. But as freedom is one of the cardinal values, you won't mind me asking it anyway, especially when it comes to such a light-hearted topic as the description of a wine. Le Claux is definitely more of a masculine wine – with its powerful style, it has a tendency to be emphatically expressive. It opens up by unfurling empyreumatic aromas coupled with black fruits and tobacco, at the opposite end of the spectrum to floral aromatics. Its tannins lend it a measure of drive. But even if this wine has more of a male persona, that does not detract from its finesse and delicacy – the two are not mutually exclusive.

This 2023 Le Claux shows incredible balance in a vintage where the summer was fairly hot. In fact, one of the universal features of prime vineyard sites is their ability to 'regulate' weather conditions that

can be extreme. What is most surprising is that this occurs whether vintages are too cold or too hot. It might be that the deep roots put down by old vines play a major part in this effect.

Bottled with no fining or filtering
Blackberry, tobacco, tar



The Pavilion
Jenny Barrauol – Ink - 2024

CHÂTEAU DE SAINT COSME 'LE POSTE'

2023 Red Gigondas



Grape :

Mixed plantings of old Grenache vines.
Whole cluster fermentation.

Winemaking :

Twelve months' ageing; 20% in new casks -50% in casks used for one wine -30% in casks used for two wines.

Terroir :

Hillsides of Tortonian limestone marl at Saint Cosme chapel in the 'Le Poste' named vineyard.

Masculine or feminine? Le Poste is without doubt the most feminine of all our Gigondas wines. Our appellation is renowned more for the substantial structure in its wines, but Le Poste is the antithesis of this slightly sweeping statement. On their Tortonian limestone marl soils, the vines on this site replanted by my father in 1964 display the kind of refinement and lack of ostentation that can only be associated with feminine characters. Invariably, the nose of Le Poste wines is floral and for those who are familiar with them, it conjures up the immediate surroundings of this vineyard lined with fruit trees, flowers, elderflower and myriad Provencal plants such as fennel, thyme and savory. On the palate, the wine unfurls in successive tiers that gradually reveal the intensity of place, whilst retaining the sleek character that invariably defines it, even in hot vintages. When Le Poste matures, it occasionally leans towards a Morey-Saint-Denis fermented as whole clusters. If a pretty Mediterranean Grenache starts to feel like a delicate Pinot, then referring to it as masculine is no longer an option. In no way though does all this delicacy prevent it from

showing length on the palate which bears no relationship to the 'size' of the wine – here, intensity and energy are everything.
Bottled with no fining or filtering
Violet, almond, raspberry.



The chapel undergoing restoration
at harvest time
Louis Barruol – Watercolour - 2024

CHÂTEAU DE ROUANNE

2022 Red Vinsobres

**Grape :**

50% Grenache - 40% Syrah - 10% Mourvèdre.
Average vine age 50, farmed organically

Winemaking :

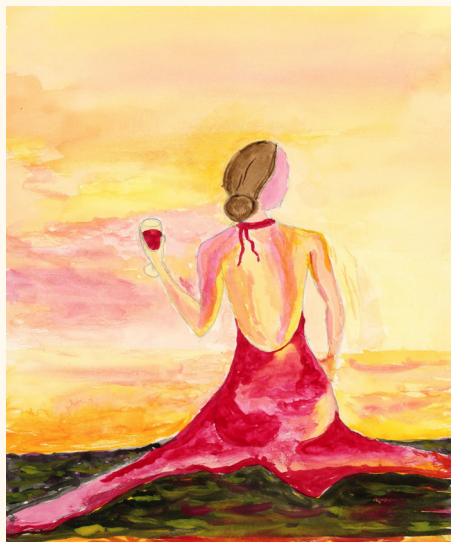
Traditional co-fermentation in concrete tanks, Wild ferments, 12 months' ageing in tanks, Burgundy casks and demi-muids.

Terroir :

Pliocene marl and limestone

The sun rises early over Rouanne. In the first hours of the day, its light glides gently across the southeast-facing vines, where the leaves, now fully open after their night-time slumber, drink in the morning rays. The vineyards at Rouanne share the same aspect as those in the Côte de Nuits. The clarity of the morning light leaves its mark in every glass. 2022 is undoubtedly our finest vintage since we bought Rouanne in 2019. Cloaked in a deep crimson hue, it fully captures the depth, intensity and tight-knit backbone that define Rouanne. At the heart of any great red wine are exceptional tannins – this is the most challenging and elusive aspect to master. For her first experience as a winemaker at Rouanne, Clarisse Borau demonstrated not only the extent of her abilities but also her love of her craft.

Bottled with no fining or filtering
Raspberry, tar, tapenade.



Sunset

Louis Barruol – Watercolour - 2024



CHÂTEAU DE ROUANNE 'ROUANNE ET LES CROTTE'S' 2022 Red Vinsobres



Grape :

Grenache – Syrah Pliocene and Tortonian limestone marl Average vine age 50, farmed organically

Winemaking :

Traditional co-fermentation in concrete tanks, Wild ferments, 12 months' ageing in demi-muids and Burgundy casks, 15% new – 50% used for one wine – 35% used for two wines

Nestled half-way up the hillside, the historic Rouanne et les Crottes vineyard channels the full potential of this location into one remarkable site. Only a handful of Rhone Valley vineyards have the ability to successfully produce Grenache and Syrah – Rouanne et les Crottes is one of them. Co-fermentation is the cornerstone of our craft and therefore the Syrah grapes are always picked when fairly ripe whereas the Grenache fruit is harvested at a stage when the energy of the fruit can still express itself. Depth is probably the feature that best defines the 2022s, making them enigmatic. Their crimson hues reflect a balanced vintage where the vines benefited from the capacity of the clay to absorb water and then subsequently restore it.

Bottled with no fining or filtering
Gingerbread, blackberry, rose.



The notes of the double bass
'Rouanne et les Crottes'
Alix Barruol – Pencil - 2024

CHÂTEAU DE ROUANNE 'LES CÔTES'

2022 Red Vinsobres



Grape :

Syrah. Average vine age 50, farmed organically

Winemaking :

Traditional co-fermentation in concrete tanks, Wild ferments, 12 months' ageing in demi-muids and Burgundy casks, 15% new - 50% used for one wine - 35% used for two wines

Terroir :

Pliocene and Messinian marl, clay and limestone

In the northern Rhone, Syrah naturally took root in the earliest-ripening sites because the climate is more continental, cool and temperate – the harshness of the climate had to be counterbalanced by early-ripening vineyard sites. In the southern Rhone, the rationale is reversed – in a temperate Mediterranean climate, the aim is to look for the cool, late-ripening sites. And this is precisely what makes Vinsobres the finest terroir in the southern Rhone Valley for Syrah. The soils here unlock Syrah's boundless potential and complexity. The variety certainly does not appreciate being

overripe, but neither can it cope with the rawness of unripe fruit. In the fabulous 'Les Côtes' vineyard, it has found its natural Eden. When beauty fuses so effortlessly with elegance, the winegrower's role is simply to guide with a faultless hand. This 2022 'Les Côtes' marks a milestone in our understanding of this sacred site which inevitably evokes Hermitage hill when savoured. Be sure not to miss out.

Bottled with no fining or filtering
Ash, graphite, coal, violet.



Syrah Blue
Louis Barruol – Inks - 2024



SAINT COSME

2023 Red Châteauneuf-du-Pape



Grape :

50% Grenache - 30% Mourvèdre - 15% Syrah - 5% Cinsault
Provenance : La Crau, Valori and Christia

Winemaking :

Whole cluster fermentation.

Ageing for 12 months in casks used for two to five wines.

When the waters of the Rhone ran fast and swollen by glacial melt, carving the landscape that would become Châteauneuf du Pape, they stretched 9 km wide – it's hard to imagine such a monumental flow of water today. Who would have thought that water could be instrumental in creating Châteauneuf-du-Pape? When you think of it this way, it's quite amusing.

Grenache can don multiple personas – ranging from great to bad – but the one it embodies in Châteauneuf du Pape is quite unique. Whether it is structured or light, pale or dark, powerful or restrained, it consistently delivers the same aromas of small sour cherries and oriental spices. These delicate aromatics lean closer to Chambolle-Musigny than to the 'gratuitous force' this wonderful grape variety is occasionally criticised for. In clay, pebble-strewn soils it copes effortlessly with hot summers and the dryness that instils intensity. 2023 is the perfect illustration of how finesse can be portrayed by the finest vineyard sites in the South of France. Here, there is no heaviness, no excessive noise, no extravagance or harsh ends. On the palate, its hallmark softness melds with palatability, that most amenable

touch of freshness equally present in red wines and whites. As with any low-yielding vintage, 2023 offers up precision, subtle, elegant tannins and a minerality that already rises above the fruit.

Bottled with no fining or filtering
Strawberry, truffle, tapenade, lavender



Lavender

Jenny Barruol – Watercolour - 2024

SAINT COSME

2023 Côte-Rôtie

**Grape :**

100% Serine (an ancient form of Syrah).

Winemaking :

Twelve months' ageing: 40% in new casks - 60% in casks used for one wine

Terroir :

Whole cluster fermentation, Schist, micaschist and loess soils in the Besset, Cote Bodin, Fontgeant, But de Mont, Maison rouge, Semons, Maisons blanches named vineyards,

It's a commonly held misconception that Syrah in Côte Rôtie thrives in cool vintages when in actual fact, the opposite is true. There is no shortage of examples – 1990, 1999, 2003, 2007 and 2019 illustrate this truth effortlessly. The 2023 vintage falls into this category. When Syrah ripens well on schist and micaschist, it fully develops the complexity we cherish and particularly Côte Rôtie's unmistakable sense of 'majesty'. The 2023 vintage offers up length, structure and abundant fruit, none of which undermines its freshness. Its sheer palatability delivers genuine pleasure. In this kind of vintage, whole cluster fermentation is even more important – the freshness, depth, salinity, quality of the tannins and aromatic complexity take the wine to another level entirely. I wouldn't dream of destemming grapes of this calibre from this outstanding site.

Bottled with no fining or filtering.

Smoked ham, violet, liquorice, almond paste.

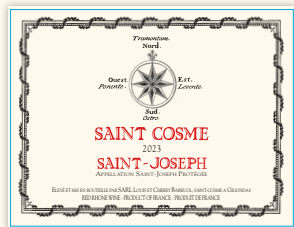


Cote-Rotie
Louis Barruol – Inks - 2024



SAINT COSME

2023 Saint Joseph



Grape :

100% Serine (an ancient form of Syrah).
70% destemmed crop - 30% whole clusters

Winemaking :

Twelve months' ageing: 20% in new casks - 40% in casks used for one wine - 40% in casks used for two or three wines.

Terroir :

Granite sand in the vale of Malleval.

In Victor Hugo's novel *Les Misérables*, the bishop of Digne serves Jean Valjean some "wine from Mauves". The novelist always refers to it as "wine from Mauves". But what is this mysterious wine that has allegedly vanished from history? In actual fact, it is still alive and well but now goes by another name, 'Saint-Joseph', a title bestowed upon it by the Jesuits of Tournon. In my opinion, this admirable appellation is the most precisely delineated in the Rhone Valley – only the finest granite hillsides were classified. The colder upper reaches and richer valley floor soils were consciously avoided. This gesture of integrity gives full meaning to the appellation concept and shows a rare respect for the consumer. For the past 28 years, I have had the pleasure of crafting Saint Joseph in the coolest and most northerly sites in the appellation. We pick ripe Syrah grapes late in the season (in October) and ferment them as whole clusters. As this is a late-ripening area, hot vintages are a blessing for us – they allow the fruit to fully ripen without the risks we face in cooler years. The grapes also come in healthier.

The 2023s are reminiscent of the 2019 and 2009 vintages – they have a very expressive nose, a fleshy palate, consummate structure and sustained length but their power remains restrained, consistently ballasted by the freshness that defines Saint Joseph down through the vintages.

Bottled with no fining or filtering.
Lily, blueberry, tobacco.



The Bee
Jenny Barruol – Ink - 2024

SAINT COSME

2023 Crozes-Hermitage



Grape :

100% Serine (an ancient form of Syrah),
50% destemmed fruit - 50% whole clusters

Winemaking :

Twelve months' ageing: 20% in new casks - 40% in casks
used for one wine - 40% in casks used for two wines.

Terroir :

Destemmed crop. Granite soils.

Our Crozes-Hermitage starts life in the finest vineyards over the Larnage, Erôme and Gervans hillsides. It encapsulates the original part of Crozes-Hermitage, when the valley floor sites were few and far between. From a geological perspective, the soils here are ancient granite and they have much more in common with what you find on Hermitage hill than the alluvium that abounds along the flatter parts of Crozes-Hermitage. The local climate is of the kind that every winegrower could rightfully dream of – the temperature is neither too cold in winter nor too hot in summer, and rainfall is evenly distributed in sufficient but not excessive amounts. Few climates around the world offer conditions that are so well suited to quality winegrowing. Here, the fruit takes a back seat to the granite and the resultant Syrah expresses much more minerality than fruitiness. For us, this is ideal because it's exactly what we seek. The 2023s are supremely elegant and unfurl aromas of incense, smoky bacon and blackberries. On the palate, they show a gentle texture coupled with 'vertical' tannins. It will be interesting to see how the wines develop. If they're anything like the 2009s, whose tertiary aromas I now find

irresistibly appealing, there is much to look forward to.

Bottled with no fining or filtering
Smoky bacon, blackberry, incense



The Diver
Alix Barruol – Inks - 2024



CHÂTEAU DE SAINT COSME 'LES DEUX ALBIONS'

2023 Red Côtes du Rhône

**Grape :**

Co-fermented Mourvèdre, Syrah, Grenache and Clairette.

Winemaking :

Whole cluster fermentation, Vatting for six weeks.

Terroir :

Clay hillsides (ancient alluvium), Pliocene limestone marl and pebbles, Maturation in concrete tanks.

Among all our red wines, Les Deux Albions is the most firmly rooted in the history of our estate due to the type of techniques we use. Farming organically is crucial because it provides us with fruit purity. The low yields, whole cluster fermentation, co-fermentation in concrete tanks and wild ferments anchor this wine firmly in ancient Rhone Valley tradition. This wine is also the one where we willingly try out new ideas, advocating evolution though rather than revolution. For example, the 2023 vintage was quite hot so we decided to include a larger share of Mourvèdre than usual. The Mourvèdre variety originated in Spain – as did Grenache – and tends to perform well in hot, dry years when it delivers finesse and intensity. Like any self-respecting *vitis vinifera* cultivar, it loathes excessive water. When conditions stray from the norm, growers should be willing to respond with choices that are also not standard practice. They must be able to adapt to what nature gives them and anticipate the results that could stem

from those choices. So you might be slightly surprised by the style of the 2023 Les Deux Albions, but I am sure you will like it, and most importantly, that you will not find it tiresome.

Bottled with no fining or filtering.

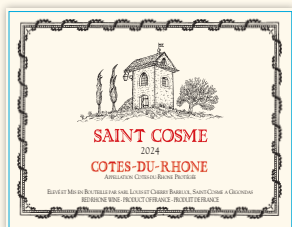
Wild strawberries, creozote, honey, incense.



The Dentelles de Montmirail
Jenny Barruol – Watercolour - 2024

SAINT COSME

2024 Red Côtes du Rhône



Grape :
Syrah, Partially destemmed crop.

Winemaking :
Tank ageing, Concrete tank fermentation and maturation.

Terroir :
Limestone sand, red clay and pebbles on Villafranchian terraces.

My first vintage of Cotes du Rhone was 1997, and it was already a Syrah. At the time, I was mainly fermenting Grenache in Gigondas and making a Grenache-based Côtes du Rhône felt uninspiring. For the first time in the history of this wine, we have had the pleasure of enjoying three great vintages in a row. 2022 and 2023 were superb and I can say without hesitation that our 2024 Côtes-du-Rhône is the finest we have ever made. Behind its inky hues, its depth and freshness come through in equal measures. The fabulous aromas of strawberry, peony and garrigue usher in a flavourful saline, rounded, liquoricy palate. The wine is fleshy and long with beautifully rounded tannins. I am proud to present you with this wine that epitomises the boundless potential of our Côtes-du-Rhône region. Our two favourite vineyards – Vinsobres and the Villafranchian terraces in Gard – come together to create a wine that is outstanding on many different levels. In these sites, Syrah has the ability not only to produce superlative quality fruit but also a texture with multiple layers.

Don't let this vintage pass you by without taking the time to taste it. Strawberry, peony, truffle, liquorice, tapenade



Cotes du Rhone Olympique 2024
Louis Barruol – Inks - 2024

MICRO-COSME GRENACHE/PINOT NOIR

Vin de France red

**Grape :**

50% Pinot noir - 50% grenache

Winemaking :

Fermentation and ageing in concrete tanks.

Solera from 1999 to 2023 - Bottled in 2025

Two years ago, you will have noticed the arrival of Pinot noir in this blend. I had been wanting to unite these two grape varieties for many years but had yet to find a Pinot noir of the same standard as our Grenache. The two cultivars are genuine cousins – they have many shared traits despite originating in very different areas. It is always quite astounding to witness how mature Pinot noir vintages can be so similar to the finest Grenache from the southern Rhone Valley. We are also regularly amazed to see how well the two of them resonate with each other in a blend. Our limestone-grown Pinot noir offers up a nose of red berry fruits followed by a flavourful fruity palate. Our Grenache Solera is constantly enhanced by the addition of a new vintage every year. Focusing on the fusion of mature aromas and the vibrancy of young fruit is akin to long-standing practices in Champagne. Ultimately, it is all about seeking out the catalysts for balance and enjoyment.

Gingerbread, ripe strawberry compote, blueberry, cinnamon.



Pleasure
Jenny Barruol – Ink - 2024

ROUANNE

2024 VINTAGE BRUT NATURE ROSÉ

Méditerranée – *sparkling wine*

**Grape :**

30 years old vineyards in organic farming

Winemaking :

Slow pressing. Fermented and aged on the lies

Terroir :

Limestony sands from Pliocene

At Château de Rouanne, the nearby Alps cast a cool influence, creating a distinct microclimate that instantly inspired us to make a Brut Nature Rosé. Achieving balanced bubbles is no easy task because the requisite freshness has to be combined with properly ripe grapes and alcohol content that must never go above 12.5% - an altogether contradictory wish list. This is why many sparkling wines contain sugar, which is still the easiest way of softening high acidity. We chose to take the exact opposite approach. A Brut Nature is a sparkling wine with no dosage, or no added sugar. At Rouanne, we have chosen vineyard management techniques and grape varieties that enable us to achieve good ripeness at around 12% alcohol. There is no substitute for the natural sweetness of ripe grapes and so we have made it our mission to craft a balanced, refreshing sparkling wine for you where no dosage is added. It makes the perfect companion for those balmy summer evenings...

On the nose: cherry pit, thyme, raspberry, flint

On the palate: vertical freshness underscored by fine creamy bubbles

Second fermentation in May 2025 / Bottled in November 2025



The blonde woman and red-haired man
Louis Barruol – Inks - 2024



SAINT COSME

2023 Condrieu



Grape :
100 % Viognier.

Winemaking :
40% ageing in casks used for one wine - 30% in casks
used for two wines - 30% in casks used for three wines.

Terroir : Granite sand

Viognier traces its roots back to Dalmatia and the Italian Alps – a cool-climate origin reflected in its genetic kinship with Nebbiolo, the prize grape variety in the Barolo appellation. It's no surprise then that winegrowers located in cool climates propagated it. If ever a grape variety was averse to the heat, this is it. The late-ripening granite soils in Malleval offer it the ideal stage. When Condrieu from this area matures, Viognier's exuberant fruit gradually yields to delicate mineral characters stemming from the granite soils that force the vines to dig deep in search of coolness. After twenty years, the powerful voice of the soil becomes so commanding that there is no way of telling in a blind tasting whether it is Viognier or something else. This 2023 is a resounding success, probably one of our very best vintages. The freshness of the wine does not shout acidity but rather salinity, emerging through subtle sourness and a joyfully full-flavoured palate. Enjoy it as an aperitif with black olives or with foods like asparagus, lobster or wedge clams.

Fennel, liquorice, rose



Condrieu
Louis Barruol – Inks - 2024

CHÂTEAU DE SAINT COSME 'LE POSTE'

2023 White Gigondas



Grape :
100% Clairette.

Winemaking :
Fermentation in old casks and ageing on fine lees for 10 months.

Terroir :
Tortonian marl at Saint Cosme chapel in the 'Le Poste' named vineyard.

Enter the very first vintage of white Gigondas. In 1971, when Gigondas rose to the summit of the appellation pyramid with its newly earned Cru status, the chance to include white wines was denied us. This led to the uprooting of many wonderful Clairette vines in the 1970s and 1980s in our village. A handful of estates, including ours, decided to continue to produce whites, even though they had to be labelled 'Côtes-du-Rhône'. We have been crafting white wine at Saint Cosme since the turn of the 20th century. It would take more than some administrative wrongdoings to persuade us to do otherwise. Our Le Poste Clairette was replanted by my father in 1964, the same year that he restored Saint Cosme Chapel. Before him, Clairette was already rooted here and when my father moved to Saint Cosme after he married my mother in 1957, my grandmother's personal cellar was replete with white wines. By a twist of history, we were awarded Gigondas appellation status for our whites just as we completed a second restoration of the chapel. With its aromas of gunflint and

customary salinity, this 2023 Le Poste has earned its place among the finest vintages. Ageability: 20 years
Gunflint, grapefruit, fennel



The Fox
Jenny Barruol – Watercolour - 2024

CHÂTEAU DE SAINT COSME 'HOMINIS FIDES'

2023 White Gigondas



Grape :
100 % Clairette.

Winemaking :
Fermented in old barrels and aged on fine lees for 10 months.

Terroir :
Limestone sands from the Miocene Sea, in the «Hominis Fides» lieu-dit.

This vineyard is a massal selection of our Le Poste Clairette – or in a way, its younger sibling. We planted it in 2017, at which point I had no doubts that Gigondas would be awarded appellation status for its white wines. Many winegrowers are in fact currently planting Clairette vines in Gigondas, which is a cause for celebration, marking the revival of this variety in our village. Crafting white wines that display finesse, balance and freshness in the South of France is no mean feat. Among white cultivars that are truly suited to our climate, I have always been convinced that Clairette was the most interesting, both for its viticultural merits and from a stylistic perspective. Here, the limestone, altitude and cool micro-climates set the stage for this Mediterranean grape variety to excel. Gigondas is Clairette's natural home.

The chance to produce Le Poste and Hominis Fides in both colours from the two wonderful grape varieties that are Grenache and Clairette is a huge source of satisfaction when your purpose is to translate the finest expression of a stellar vineyard site. With its

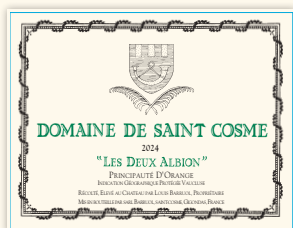
subtle noble sourness and texture sculpted by the sand soils, 2023 Hominis Fides offers a different varietal interpretation to Le Poste. By tasting its wine, you can visit this location from the comfort of your own home. Flint, anise, lime blossom.



The Cat
Jenny Barruol – Charcoal - 2024

DOMAINE DE SAINT COSME 'LES DEUX ALBIONS'

2024 White Principauté d'Orange



Grape :

10% Viognier - 20% Marsanne - 30% Picpoul
20% Clairette - 10% Ugni blanc - 7% Bourboulenc
3% Saint Côme

Winemaking :

Fermentation: 30% in demi-muids, 30% in small barrels
and 40% in vats.

Terroir :

Vineyard planted in 2014 in the limestone of Saint
Martin

Ever since I planted this vineyard in 2014, I have been constantly exploring the potential for white wine styles in the region. Obviously, vintage variation has a significant influence on our work because our ultimate goal is always balance. This was my intent when I planted the two great northern Rhone white varieties Viognier and Marsanne, alongside Clairette and all the acidic grape varieties that our grandfathers were mindful to grow. For me, this fusion of complexity and natural freshness is key to defining compelling white wines. This year, we drilled down on style by making it slightly 'narrower'. A larger proportion of Clairette and more moderate share of Viognier (10%) provide a streamlined backbone, leading to more floral characters. On the palate, the salinity I always value ensures the finish is fresh and festive. I suspect that this wine will develop a very strong sense of complexity and openness. Enjoy with grilled fish, goat's cheese or Gex blue, the finest blue-veined cheese.

Ageing on the lees.

Lime, white flowers, elderflower.



The Beehives at Saint Cosme
Jenny Barruol – Charcoal - 2024

MICRO-COSME SAUVIGNON - VIOGNIER

Vin de France White 2024



Grape :
50% Viognier / 50% Sauvignon.

Winemaking :
Cold fermentation.
Tank maturation

In the same way that our Pinot/Grenache blend can seem iconoclastic, so too can pairing Sauvignon and Viognier. Perhaps that's why the blend is rarely, if ever, encountered. But at the end of the day, winegrowers should always be guided not by convention but by outcome. Ideas are only as valuable as the results they produce. I have been on a quest to create a joyous wine for many years and this pursuit has guided me towards this blend of two grape varieties born worlds apart. Sauvignon, a native of northern climes, finds voice in the rising sun and limestone which lend it the delicate tannins that typify a fine Champagne. Viognier, by contrast, excels at altitude and in granite soils. One offers verticality, the other majesty. One exemplifies energy, the other mellowness. One encapsulates evanescence, the other depth. And whilst

minimalism defines one, lushness is typical of the other. This list of descriptors is endless. Suffice it to say that opposites can sometimes attract and chisel harmonious shapes and balances.

2024 was a fairly cool vintage and we were not afraid to push the Viognier to the peak of ripeness.

Candied orange peel, boxwood, mango, lychee

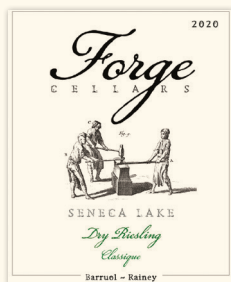
Bottled in March 2025



The Orange
Jenny Barruol – Watercolour - 2024

FORGE CELLARS SENECA LAKE

Riesling White 2020



Winemaking :

The 21 different named vineyards at Forge Cellars are farmed and fermented separately using wild ferments, in used casks and in tanks.

Aged for 9 months on fine lees.

Terroir :

Shale, shale clay, slate and granite.

What an incredible vintage 2020 was – truly one of the finest since we established Forge Cellars in 2011. Ideal spring conditions were followed by a summer where rainfall was moderate and did not tip the balance. The harvest season was cool but forgiving, allowing us the luxury of extending hang-time through to the end of October. Riesling from south-east Seneca Lake is a dream – the golden-hued grapes with just 12% alcohol and pH levels that make them fresh and indestructible are what any winegrower aiming for top minerality-driven white wines aspires to. The 2020 Classique by Forge exudes gorgeous tropical fruit, lemon and camphor perfumes. On the palate, there is no residual sugar – Rick and I prefer the sweetness from autumn-ripened fruit. Here, richness and natural freshness chime with

each other and the finish is underpinned by sense of place. Our Rieslings can obviously be enjoyed as an aperitif, but they also make amazing food-friendly wines, pairing with cheeses, white meats, fish, shellfish, oysters and spicy Asian cuisine for example. Their ability to lift all manner of delicacies is just one of their countless resources.



The Northern Lights at Forge Cellars
Louis Barruel – Watercolour - 2024



Map of the rhone valley - Louis Barruol, ink - 2022