



Domaine de Saint Cosme - "Les Deux Albion"

IGP Principauté d'Orange - white - 2020

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White 2020 Principauté d'Orange

A vineyard we entirely planted ourselves on the limestone soils of Saint Martin.

40% Viognier - 20% Marsanne - 30% Picpoul - 4% Clairette – 3% Ugni blanc – 3% Bourboulenc

Fermentation: 25% in demi-muids, 50% in small casks and 25% in tanks.

Ageing on the lees

Our first bottling of white Deux Albion dates back to 2016. So we are starting to get some hindsight. The wine evidently ages very well, which is both a joy and a comfort to us. Wines are like humans – they can progress or regress as they age, and until you witness the change, you never really know which way it will go! As a reminder, the techniques used to make this wine are akin to those of a 'grand cru': the grapes are picked by hand in crates followed by slow, Champagne-style pressing then fermentation in small barrels. When you want to produce good wine, no effort must be spared to maximise your chances of achieving it. That is what we try to do with this wine which most certainly epitomises two of our beliefs at Saint Cosme – a love of limestone and the relevance of massal selections. Saint Martin is home to the region's most limestone soils, making it the perfect place to grow white grape varieties. We planted our own massal selections here using canes from Le Poste, Condrieu, Hermitage and Aveyron for the Saint Côme varietal, which has all but disappeared. The 2020s show beautiful aromatics of white flowers and peach supported by substantial freshness which adds length.

Savour this 2020 with grilled sea bass or roast chicken.

Dried apricot, peach, marshmallow, brioche."