



CHATEAU DE SAINT COSME



PRODUCER PROFILE

Estate owned by: Louis Barruol
Winemaker: Louis Barruol
Total acreage under vine: 62
Estate founded: 1490
Winery production: 50,000 Bottles
Region: Rhone Valley
Country: France

Château de Saint Cosme Les Deux Albion Rouge 2015

WINE DESCRIPTION

Château de Saint Cosme is the leading estate of Gigondas and produces the benchmark wines of the appellation. The property has been in the hands of the Barruol family since 1570. Louis Barruol took over from his father in 1992 making a dramatic shift to quality and converting to biodynamics in 2010.

The estate lies in the heart of Gigondas where 15 hectares of vineyard grow in the shade of the Dentelles de Montmirail mountain. In addition to the estate-grown wines labeled "Château de Saint Cosme," Louis Barruol buys grapes from contracted growers, labeling these "négociant" wines simply as "Saint Cosme."

Château de Saint Cosme Côtes-du-Rhône Les Deux Albion is a blend of Syrah, Grenache, Carignan, Mourvèdre, and Clairette from the three Côtes-du-Rhône-Villages communes of Plan de Dieu, Saint Maurice, and Cairanne. The whole clusters are co-fermented with indigenous yeasts and vinified in conical wooden vats and concrete tanks for 18 months.

TASTING NOTES

Les Deux Albions is one of the outstanding wines of Louis Barruol's collection and highlights the exceptional value that can still be found in the Côtes-du-Rhône category. The wine combines depth, structure, and finesse with aromas and flavors of roasted game, mesquite, and olive, crushed plum, and black currants.

FOOD PAIRING

Syrah, with its deep flavors and firm tannins, is a natural match for grilled or smoked meat and dishes featuring herbs, roasted mushrooms, and onions. Seared venison or beef with black pepper and thyme or a Moroccan tagine of pigeon or chicken are complimented by the spicy characteristic of Syrah.

VINEYARD & PRODUCTION INFO

Soil composition:	Schist
Training method:	Gobelet
Elevation:	495 feet
Vines/acre:	1800
Exposure:	Eastern
Year vineyard planted:	1980
Harvest time:	Early October
First vintage of this wine:	1999
Bottles produced of this wine:	50,000

WINEMAKING & AGING

Varietal composition:	50% Syrah, 10% Mourvèdre, 20% Grenache, 15% Carignan, 5% Clairette
Fermentation container:	Cement vats
Length of alcoholic fermentation:	7-10 days
Maceration technique:	Pumpovers and Pigeages
Length of maceration:	42 days
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Cement vats
Size of aging container:	100 hos
Length of aging before bottling:	18 months
Total SO ₂ :	67 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	4
Residual sugar:	1.6 g/L
Acidity:	3.3 g/L