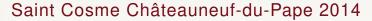




PRODUCER PROFILE

Estate owned by: Louis Barruol
Winemaker: Louis Barruol
Total acreage under vine: 62
Estate founded: 1490
Winery production: 150,000 Bottles
Region: Rhone Valley
Country: France



WINE DESCRIPTION

The Saint Cosme Châteauneuf-du-Pape allows the terroir to speak for itself; the clay and rolling stones of the vineyards hand us an alluring blend of Grenache Mourvèdre, Syrah, and Cinsaut. Aged for 24 months in old barrels, this red benefits from the long refinement in wood.

TASTING NOTES

The Saint Cosme Châteauneuf-du-Pape offers generous aromas and flavors of white truffle, red berry and gingerbread. Powerful and dense, this offering will only grow silkier with age.

FOOD PAIRING

This wine pairs perfectly with everything from veal, pork, and lamb, to stews, to rich seafood dishes.

VINEYARD & PRODUCTION INFO

Vineyard size:

Soil composition: Clay and rolling stones

Training method: Gobelet Elevation: 495 feet Vines/acre: 1600 Yield/acre: 0.1 tons Exposure: Various

Harvest time: second half of September

First vintage of this wine: 2001
Bottles produced of this wine: 150,000

WINEMAKING & AGING

Varietal composition: Grenache, Mourvèdre, Syrah, Cinsaut

Fermentation container: Cement vats

Length of alcoholic fermentation: 7 days

Maceration technique: Pumpovers and Pigeages

Length of maceration:30 daysMalolactic fermentation:YesType of aging container:BarrelsLength of aging before bottling:24

