



CHATEAU DE SAINT COSME



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

Saint Cosme Châteauneuf-du-Pape 2014

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:	10
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 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Length of aging before bottling:	24