



PRODUCER PROFILE

Estate owned by: Louis Barruol
Winemaker: Louis Barruol
Total acreage under vine: 62
Estate founded: 1490
Winery production: 6,000 Bottles
Region: Rhone Valley
Country: France

Saint Cosme Condrieu 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."

Saint Cosme Condrieu is produced from fully-ripened Viognier which Louis Barruol believes is essential to achieving the variety's full potential. "But ripeness must not imply excessive alcohol," says Barruol, "We seek balance." The wine is matured for eight months in used 228-liter barrels, and undergoes full malolactic fermentation on fine lees for 12 months.

TASTING NOTES

Saint Cosme Condrieu shows classic aromas and flavors of dried apricot, peach, and orange blossom with fennel, anise, and elderflower. Twelve months of aging on its fine lees in used Burgundian pièce brings texture to the palate. This is a classic Condrieu.

FOOD PAIRING

Viognier aged in neutral barrels has a full body and rich texture with medium acidity. It is easily paired with dishes that feature creamy sauces, mild white fish, and roasted pork or chicken.

VINEYARD & PRODUCTION INFO

Soil composition:	Granitic
Training method:	Gobelet
Elevation:	660 feet
Vines/acre:	3200
Yield/acre:	25 tons
Exposure:	Eastern
Harvest time:	End of September
First vintage of this wine:	1997
Bottles produced of this wine:	6,000

WINEMAKING & AGING

Varietal composition:	100% Viognier
Maceration technique:	Pumpovers
Type of aging container:	Barrels
Size of aging container:	224 Liters