



CHATEAU DE SAINT COSME



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 2013

WINE DESCRIPTION

St. Cosme Condrieu is a pure expression of Viognier sourced from granitic soils in Northern Rhône. The cooler weather helps to create balance in this otherwise finicky varietal, lending an intensely aromatic character and great depth to the final wine. This Condrieu undergoes full malolactic fermentation and refinement in partially new and used oak for 12 months.

TASTING NOTES

Château de St. Cosme Condrieu is teeming with commanding aromas of licorice, jasmine and elderflower. On the palate, it offers rich flavors of white peach and anise. Full and round, this Condrieu is remarkably elegant and lively.

FOOD PAIRING

Pairs wonderfully with fresh lobster in garlic butter.

VINEYARD & PRODUCTION INFO

Vineyard size:	5
Soil composition:	Light, dry granitic-sandy, decomposed flint, chalk, mica
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
Length of alcoholic fermentation:	10 days
Fermentation temperature:	64 °F
Maceration technique:	Pumpovers
Type of aging container:	Barrels
Size of aging container:	224 L
Age of aging container:	New
Length of aging before bottling:	9 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.7
Residual sugar:	1.5 g/L