



CHATEAU DE SAINT COSME



PRODUCER PROFILE

Estate owned by: Louis Barruol
 Winemaker: Louis Barruol
 Total acreage under vine: 62
 Estate founded: 1490
 Winery production: 10,000 Bottles
 Region: Rhone Valley
 Country: France

Saint Cosme Crozes Hermitage 2016

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 1490. 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 Crozes-Hermitage is produced from 100% Sérine, an ancient and local variety of Syrah that is markedly different from modern selections. It is more oval, with lots of space in the bunch, resulting in a very aromatic wine. It is sourced from the hillside vineyards of Erôme, Gervans, and Larnage in the northern part of the appellation. It is made from 100% destemmed grapes, fermented with indigenous yeasts, aged in 20% new 228-liter barrels, and bottled without fining or filtration.

TASTING NOTES

Granite slopes rather than flatlands give Saint Cosme's Crozes-Hermitage greater structure and complexity. The wine shows classic aromas and flavors of black fruits, smoked bacon, black peppercorn, and incense.

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:	Granite
Training method:	Gobelet
Elevation:	726 feet
Vines/acre:	3200
Yield/acre:	0.5 tons
Exposure:	Western
Harvest time:	End of September
First vintage of this wine:	2009
Bottles produced of this wine:	10,000

WINEMAKING & AGING

Varietal composition:	100% Syrah
Maceration technique:	Pumpovers
Fining agent:	None
Type of aging container:	Barrels
Size of aging container:	228 Liters
Age of aging container:	20% New
Length of aging before bottling:	12 months

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.7
Residual sugar:	1.2 g/L
Acidity:	3.4 g/L