



CHATEAU DE SAINT COSME



PRODUCER PROFILE

Estate owned by: Louis Barruol

Winemaker: Louis Barruol

Total acreage under vine: 62

Estate founded: 1490

Winery production: 45,000 Bottles

Region: Rhone Valley

Country: France

Château de Saint Cosme Gigondas 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."

Château de Saint Cosme Gigondas is a blend of Grenache, Syrah, Mourvèdre, and Cinsault. The shade and elevation at Saint Cosme provides a cooler micro-climate than the rest of Gigondas. Whole clusters are fermented with indigenous yeasts and vinified in 15% new barrels, 50% used barrels, and 35% concrete tanks. The wine is bottled without fining or filtration.

TASTING NOTES

The wine shows intense blackberry and fig fruit with licorice, violets, and charcoal on the finish. It is remarkably fresh and finessed given the sun and warmth of the southern Rhône. The unique micro-climate combined with 60-year-old vines and traditional winemaking make Château de Saint Cosme Gigondas the benchmark wine of the appellation.

FOOD PAIRING

Grenache is the pale-colored, red-fruited, and potpourri-scented red grape variety of the southern Rhône and can be paired with both rustic and sophisticated dishes. Full-bodied Grenache-based wines are ideal with stews, braises, and grilled meats, while lighter versions can work well with dark fish and tomato-based dishes such as ratatouille.

VINEYARD & PRODUCTION INFO

Vineyard name:	Gigondas
Soil composition:	Limestone
Training method:	Gobelet
Elevation:	825 feet
Vines/acre:	1600
Harvest time:	mid-October
Bottles produced of this wine:	45,000

WINEMAKING & AGING

Varietal composition:	60% Grenache, 20% Syrah, 18% Mourvèdre, 2% Cinsault
Length of alcoholic fermentation:	10 days
Maceration technique:	Pumpovers
Length of maceration:	40 days
Type of aging container:	Barrels and Cement vats
Type of oak:	French
Length of aging before bottling:	12 months