



## CHATEAU DE SAINT COSME



### PRODUCER PROFILE

Estate owned by: Louis Barruol  
Winemaker: Louis Barruol  
Total acreage under vine: 62  
Estate founded: 1490  
Winery production: 1,200 Bottles  
Region: Rhone Valley  
Country: France

## Château de Saint Cosme Gigondas Le Poste 2017

### 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.

Château de Saint Cosme Gigondas Le Poste is from a 1-hectare terraced vineyard that sits near the chapel of Saint Cosme, a short uphill climb from the winery. The maximum elevation is 280 meters, 140 meters above the Gigondas valley floor, and is one of the coolest vineyards in Gigondas. The terraces and elevation make it necessary to plow the vineyard by horse.

The vineyard was replanted in 1963 by Henri Barruol to a field blend based mainly on Grenache and one small parcel of Clairette from which Le Poste Blanc is produced. The wine is made with whole cluster fermentation from indigenous yeasts, aged in 20% new 228-liter barrels, and bottled without fining or filtering. Only six barrels are produced each year.

### TASTING NOTES

Le Poste's cool microclimate and limestone soil make it one of Saint Cosme's most structured, aromatic, and mineral intense wines of the estate. This wine always walks a knife's edge of power and finesse thanks to its deep fruit and precise structure. The wine features aromas and flavors of iodine, violet, pepper, and ash.

### 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:	Le Poste
Vineyard size:	2
Soil composition:	Calcareous
Training method:	Gobelet
Elevation:	990 feet
Yield/acre:	0.1 tons
Exposure:	Northwestern
Year vineyard planted:	1963
First vintage of this wine:	2006
Bottles produced of this wine:	1,200
Certified Organizations:	Ecocert

### WINEMAKING & AGING

Varietal composition:	Grenache
Fermentation container:	wooden vats
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:	16.2%
pH level:	3.9
Residual sugar:	1 g/L
Acidity:	3.1 g/L