



## CHATEAU DE SAINT COSME



### PRODUCER PROFILE

Estate owned by: Louis Barruol  
 Winemaker: Louis Barruol  
 Total acreage under vine: 62  
 Estate founded: 1490  
 Region: Rhone Valley  
 Country: France

## Domaine de Saint Cosme Les Deux Albion Blanc 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 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."

Domaine de Saint Cosme Les Deux Albions Blanc carries the Principauté-d'Orange IGP and comes from 10-hectares near Violès, directly across the Ouvèze River from Gigondas. "The level of limestone here is, I think, the highest in the region," says Louis Barruol. This wine is a blend of Viognier and Picpoul vinified in demi-muids and aged on the lees.

### TASTING NOTES

2016, the inaugural vintage of this wine, is a blend of Viognier and Picpoul and shows the salty minerality typical of limestone terroir with notes of dried apricots and white flowers. The plantings near Violès include Bourboulenc, Marsanne, Viognier, Picpoul, Clairette, and Ugni Blanc, and will be included in future bottlings.

### FOOD PAIRING

Viognier aged in neutral barrels has a full body and rich texture with just-medium acidity. It is easily paired with dishes that feature creamy sauces, mild white fish, and roasted pork or chicken. Picpoul brings acidity to the blend and gives this wine salinity, making it a superb choice for cooked or raw shellfish.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Saint Martin
Soil composition:	Calcareous, Rocky, and Clay
Training method:	Gobelet
Vines/acre:	2500
Exposure:	Southwestern
Year vineyard planted:	2013
Harvest time:	Beginning of September
First vintage of this wine:	2016
Certified Organizations:	Ecocert

### WINEMAKING & AGING

Varietal composition:	50% Viognier, 50% Picpoul
Fining agent:	Vegan
Type of aging container:	Demi-muids and pi&egrave;ce
Size of aging container:	500 Liters and 228 Liters
Age of aging container:	One year
Type of oak:	French
Length of aging before bottling:	5 monthes
Total SO2:	128 mg/L

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	1.2 g/L
Acidity:	3.7 g/L
Dry extract:	18.8 g/L