



CHATEAU DE SAINT COSME



PRODUCER PROFILE

Estate owned by: Louis Barruol
 Winemaker: Louis Barruol
 Total acreage under vine: 62
 Estate founded: 1490
 Winery production: 110,000 Bottles
 Region: Rhone Valley
 Country: France

Little James Basket Press 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."

Saint Cosme Little James' Basket Press Blanc carries the Vin de Pays d'Oc IGP and is an unconventional blend of Sauvignon Blanc and Viognier. Viognier and Sauvignon Blanc are traditionally grown in different regions but grow side by side in the Languedoc and Louis Barruol believes them to be complementary. The wine is vinified in stainless steel tanks.

TASTING NOTES

Sauvignon Blanc brings acidity to the blend while Viognier provides fleshiness and attractive notes of stone fruit and flowers. Blending the two varieties results in an aromatic and fresh-tasting wine with aromas and flavors of peach blossoms, fennel, apricots, grapefruit, lychee fruit, and mangos.

FOOD PAIRING

Little James' Basket Press Blanc can be used at the table like a crisp Pinot Grigio or a zippy Marlborough Sauvignon Blanc, featuring crisp and fruity flavors that work well with a wide range of foods. Try this wine with garden salads, ceviche, and grilled fish.

VINEYARD & PRODUCTION INFO

Soil composition:	Limestone
Training method:	Guyot
Elevation:	825 feet
Vines/acre:	2000
Yield/acre:	0.2 tons
Exposure:	Southwestern
Harvest time:	Beginning of September
First vintage of this wine:	2001
Bottles produced of this wine:	110,000

WINEMAKING & AGING

Varietal composition:	50% Viognier, 50% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Size of aging container:	100 HL
Length of aging before bottling:	6 months
Total SO ₂ :	103 mg/L

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.5
Residual sugar:	1.9 g/L
Acidity:	3.3 g/L