



CHATEAU DE SAINT COSME



PRODUCER PROFILE

Estate owned by: Louis Barruol
Winemaker: Louis Barruol
Total acreage under vine: 62
Estate founded: 1490
Winery production: 8,000 Bottles
Region: Rhone Valley
Country: France

Saint Cosme Saint-Joseph 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."

Saint Cosme Saint-Joseph 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 climat Malleval in the northern part of the appellation near Condrieu. The wine is made from 70% destemmed with 30% whole clusters, fermented with indigenous yeasts, and aged in 20% new 228-liter barrels.

TASTING NOTES

Louis Barruol describes the microclimate of the vineyard Malleval as "very cold" which allows the grapes to retain acidity and showcase the floral aromas of the local Sérine variety. Aromas and flavors of blackberries and wild strawberries are accented by notes of peppercorns, tobacco, peonies, and violets.

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

Vineyard name:	Malleval
Soil composition:	Granite
Training method:	Gobelet
Elevation:	726 feet
Vines/acre:	3200
Yield/acre:	0.5 tons
Exposure:	Eastern
Harvest time:	End of September
First vintage of this wine:	2002
Bottles produced of this wine:	8,000

WINEMAKING & AGING

Varietal composition:	100% Syrah
Maceration technique:	Pigeages
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	228 Liters
Length of aging before bottling:	12 months