



CHATEAU DE SAINT COSME



PRODUCER PROFILE

Estate owned by: Louis Barruol
Winemaker: Louis Barruol
Total acreage under vine: 62
Estate founded: 1490
Winery production: 400 Bottles
Region: Rhone Valley
Country: France

Château de Saint Cosme Le Poste 2018

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 Côtes-du-Rhône Blanc 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. This 100% Clairette was vinified in used traditional demi-muids without malolactic fermentation and aged 10 months on lees.

TASTING NOTES

Clairette is an old variety that likely originated in southern France often used to produce simple and crisp dry white wines or as a component in a blend such as Châteauneuf-du-Pape blanc. White wines from Clairette have a tradition at Saint Cosme, specifically at Le Poste, where Louis Barruol's grandfather produced famously long-lived Le Poste Blanc. Limestone soils give Le Poste Blanc a flavor of gunflint and the ability to age for twenty years or more.

FOOD PAIRING

When Clairette is made in a serious manner it deserves the same place at the table as great white burgundy, especially when from an outstanding vineyard such as Le Poste. In fact, Le Poste Blanc can be used at the table much in the same way a great Chablis might pair well with oysters, roast chicken, or rabbit in mustard sauce.

VINEYARD & PRODUCTION INFO

Vineyard name:	Le Poste
Vineyard size:	2
Soil composition:	Calcareous
Training method:	Gobelet
Elevation:	990 feet
Vines/acre:	1320
Yield/acre:	0.1 tons
Exposure:	Northwestern
Harvest time:	First half of September
Bottles produced of this wine:	400

WINEMAKING & AGING

Varietal composition:	100% Clairette
Fermentation container:	Old barrels
Type of aging container:	Demi-muids and Barrels
Size of aging container:	500 Liters and 228 Liters
Age of aging container:	Old
Length of aging before bottling:	10 months