



## 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 Rouge N/V

### 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.

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 Rouge carries the Vin de France designation due to its unique production method. The wine is made from blending Grenache from multiple vintages in concrete tanks starting with the 1999 vintage. With the 2021 bottling, Louis Barruol is introducing 40% Pinot Noir for the first time, with Grenache making up the remainder of the blend. The result is a wine that is both vibrant and complex.

### TASTING NOTES

Louis Barruol believes this is an ideal wine for discovering the typicity of Grenache from the southern Rhône. This wine combines a broad array of varietal Grenache traits—softness, red fruit, and vibrancy with a dash of power, length, and structure—with the aromas and flavors of Pinot Noir—cherries, strawberry compote, gingerbread and violets.

### 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

Soil composition:	Limestony marl and schist
Training method:	Gobelet
Elevation:	660 feet
Vines/acre:	1320
Yield/acre:	0.2 tons
Exposure:	Eastern
First vintage of this wine:	1999
Bottles produced of this wine:	110,000

### WINEMAKING & AGING

Varietal composition:	60% Grenache, 40% Pinot Noir
Fermentation container:	Cement vats
Length of alcoholic fermentation:	10 days
Length of maceration:	30 days
Malolactic fermentation:	Yes
Type of aging container:	Cement vats
Size of aging container:	150 HL