



PRODUCER PROFILE

Estate owned by: Louis Barruol
Winemaker: Louis Barruol
Total acreage under vine: 62
Estate founded: 1490
Winery production: 4,800 Bottles
Region: Rhone Valley
Country: France

Saint Cosme Châteauneuf-du-Pape 2021

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 Châteauneuf-du-Pape comes from three climats, the most famous of which is the plateau of La Crau with its distinctive galets over clay, bringing power and structure to the blend. The climats of Valori and Christia are on sandy soils, giving the wine its perfume and freshness. The wine is a blend of Grenache Mourvèdre, Syrah, and Cinsaut, made with whole cluster fermentation from indigenous yeasts, is aged for 24 months in old 228-liter barrels, and bottled without fining or filtration.

TASTING NOTES

Châteauneuf-du-Pape is famously the strongest, most powerful, and longest-lived wine of the southern Rhône. Louis Barruol's Châteauneuf-du-Pape from contracted growers is a classic expression of the region with aromas and flavors of cherry, thyme, lavender, truffle, and olives.

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:	Clay, Sand, and Stony
Training method:	Gobelet
Elevation:	495 feet
Yield/acre:	0.1 tons
Exposure:	Various
First vintage of this wine:	2001
Bottles produced of this wine:	4,800

WINEMAKING & AGING

Varietal composition:	50% Grenache, 30% Mourvèdre, 15% Syrah, 5% Cinsault
Fermentation container:	Cement vats
Maceration technique:	Pumpovers and Pigeages
Type of aging container:	Barrels
Age of aging container:	Used
Length of aging before bottling:	24 mo
Total SO ₂ :	82 mg/L

ANALYTICAL DATA

Alcohol:	14.8%
pH level:	3.84
Residual sugar:	1.89 g/L
Acidity:	65.05 g/L
Dry extract:	30.2 g/L