



## CHATEAU DE SAINT COSME



### PRODUCER PROFILE

Estate owned by: Louis Barruol  
Winemaker: Louis Barruol  
Total acreage under vine: 62  
Estate founded: 1570  
Winery production: 300,000 Bottles  
Region: Rhone Valley  
Country: France

## Côtes du Rhône Saint-Cosme 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.

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 Côtes-du-Rhône is produced from 100% Syrah and is from the rocky and cool vineyards of Vinsobres and the stony Villafranchian terraces of the Gard. Vinsobres brings freshness and complexity while the terraced vineyards of the Gard contribute color and power. The wine is partially destemmed, fermented with natural yeasts, and vinified in concrete vats.

### TASTING NOTES

Syrah requires a warm climate to fully ripen but enough moderating effect to produce intense, aromatic wines that are not overwhelmed by sweetness and alcohol. This Syrah grows in ideal terroirs of the southern Rhône and shows the varietal's typical spicy notes of sandalwood, violets, and black pepper.

### 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:	Côtes du Rhône
Soil composition:	Red clay, round stones, limestone
Training method:	Guyot Gobelet
Elevation:	105 feet
Vines/acre:	2000
Exposure:	Southern
Harvest time:	Mid September
First vintage of this wine:	1997
Bottles produced of this wine:	300,000

### WINEMAKING & AGING

Varietal composition:	100% Syrah
Fermentation container:	Cement vats
Maceration technique:	Pumpovers
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Cement vats
Size of aging container:	100 HL
Length of aging before bottling:	6 months

### ANALYTICAL DATA

Alcohol:	14.5
pH level:	4.2
Residual sugar:	1.7
Acidity:	2.9