



CHATEAU DE SAINT COSME



PRODUCER PROFILE

Estate owned by: Louis Barruol
Winemaker: Louis Barruol
Total acreage under vine: 62
Estate founded: 1570
Region: Rhone Valley
Country: France

Côte Rôtie 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.”

Côte-Rôtie 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 schist soils of Le Plomb, Besset, La Viallière, and Neve climats. These hillsides are among the steepest in France with an incline as much as 55 degrees. The wine is made with whole cluster fermentation from indigenous yeasts, aged for 12 months in 40% new 228-liter barrels, and bottled without fining or filtration.

TASTING NOTES

On the palate, it reveals a fresh attack followed by an ample, structured, long-lasting finish. The wine unfurls in successive stages and ends with top-quality tannins produced by whole cluster fermentation. It features aromas and flavors of smoked ham, violet, graphite, graphite, and licorice.

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:	Le Plomb, Besset, La Viallière, Neve
Soil composition:	Schist
Training method:	Gobelet
Elevation:	660 feet
Vines/acre:	3200
Yield/acre:	1.0 tons
Exposure:	Eastern
Harvest time:	Mid-September
First vintage of this wine:	1997
Bottles produced of this wine:	12,000

WINEMAKING & AGING

Varietal composition:	100% Syrah
Fermentation container:	Cement vats
Maceration technique:	Pigeages
Type of aging container:	Barrels
Size of aging container:	228 Liter
Age of aging container:	40% new, 60% one-year-old
Type of oak:	French
Length of aging before bottling:	12 months

