



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

Gigondas Le Claux 2013

WINE DESCRIPTION

Born from 80 year old vines in the Gigondas, the Château de St. Cosme Le Claux is predominately Grenache and truly a product of its environment. The terroir combines limestone rich soils, altitude, a north-western aspect and a Mediterranean climate to create a wine classic in style reminiscent of a great Morey St. Denis or a finely aged Barolo.

TASTING NOTES

Château de St. Cosme Le Claux offers alluring notes of raspberry and roasted almond with subtle rustic nuances. The full body and solid structure create a wine to be enjoyed today or years from this point, due to its wonderful ability to age.

FOOD PAIRING

Ideal with robust dishes such as Beef Stroganoff, hearty stews, or sharp cheeses.

VINEYARD & PRODUCTION INFO

Vineyard size:	25 acres
Soil composition:	Limestone
Training method:	Gobelet
Elevation:	825 feet
Vines/acre:	1600
Exposure:	Northwestern
Harvest time:	mid-October
Bottles produced of this wine:	44,000

WINEMAKING & AGING

Varietal composition:	Grenache
Fermentation container:	concrete vats
Length of alcoholic fermentation:	10 days
Maceration technique:	Pumpovers
Length of maceration:	40 days
Type of aging container:	Barrels
Size of aging container:	228 L
Age of aging container:	New to 3 years
Type of oak:	French
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.8
Residual sugar:	1.5 g/L