

CHÂTEAU DE SAINT COSME

\$143.75

* Suggested retail price

Le Poste Gigondas 2018

 Organic  Sustainable

	Product code	14575024
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Rhône Valley
	Subregion	Southern Rhône
	Appellation	Gigondas
	Varietal(s)	Grenache 100 %
	Alcohol percentage	15%
	Colour	Red
	Sugar	Dry
	Closure type	Cork
	Aging vessel type	in oak barrels of different passage
	Length of aging	12 months
	À boire	Ready to drink or to keep 15 years.

ABOUT THIS WINERY

Situated in the heart of the Gigondas appellation, Saint Cosme is a historical domain of a unique kind. Acquired in 1490, the property has seen 15 generations of winegrowers. It includes 22 ha of old vines with an average age of 60 years. Saint Cosme is located exactly at the crossroads of two geological faults, in a cold and late microclimate: balance, freshness and finesse characterize the wines.

TASTING NOTES

Ruby/purple color with hints of blackcurrant
ground pepper, violets, tobacco leaf, and a minerality to the nose.
Full-bodied, concentrated and homogeneous in the mouth, with
Very fine tannins, it is perfectly balanced.

PRODUCT NOTES

2018 produced a feminine, saline and silky version of Le
Poste. The terroir expresses itself well in young wines, revealing Burgundy-like characters.

PRODUCTION NOTES

Mixed plantings of old Grenache vines.

Oeno Selections
4 Place du Commerce, Suite 550
Verdun, QC H3E 1J4
(514) 769-1990

SELECTIONS
ôENô

Whole cluster fermentation.

Hillsides of Tortonian limestone marl at Saint Cosme chapel, in the 'Le Poste' named vineyard.

Twelve months' ageing: 20% in new casks - 50% in casks used for one wine - 30% in casks used for two wines.

Bottled unfiltered.



- 98 Points -
Wine Advocate

- 97 Points -
Jeb Dunnuck

