

CHÂTEAU DE SAINT COSME

















Saint-Joseph 2021

 Organic  Sustainable

\$45.25

* Suggested retail price



	Product code	14733061
	Licensee price	\$39.34
	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	Northern Rhone
	Appellation	Saint-Joseph
	Varietal(s)	Syrah 100 %
	Colour	Red
	Sugar	Dry
	Sugar content	2.3
	Closure type	Cork

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

Our Saint Joseph, with its deep crimson colour, was a great success in 2021. Its open nose of fresh fruit, liquorice and tobacco ushers in a subtle, smooth palate replete with fruit and freshness. Its saline character gets you reaching for a second glass or some food, or both. The granite heralds in length and depth on the palate. As you savour the wine, you feel a million miles away from the overripe Syrahs of the New World or those grown in cli

PRODUCTION NOTES

70 % Destemmed fruit – 30% Whole cluster fermentation. Granite sand from Malleval vale. Twelve months' ageing: 20 % in new casks – 40 % in casks used for one wine – 40 % in casks used for two or three wines.

