

## Chateau St Cosme Côtes du Rhône Les Deux Albions France 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2019

**GRAPE** Syrah/Blend

**GEOGRAPHY** Old World

**COUNTRY** France

**LARGER REGION** Rhône Valley

**SMALLER REGION** Southern Rhône

**SUB REGION** Côtes-du-Rhône/  
AOC/AOP/Villages

### Rationale

Accounting for approximately 50% of the Rhone Valley's production and emanating from about 170 communes from Vienne in the North to Avignon in the South, this is the 'entry-level' Rhône classification. Most wines are Grenache- or Syrah-based blends and vineyards are planted on a variety of different soils. Most of them are made in the south, a region distinctly more 'Provençal' than the north with a Mediterranean influence in culture and climate.

Red Côtes du Rhône wines are known for their juicy succulence— directly attributable to the dominance of Grenache— and jammy flavors of red cherry, strawberry, and raspberry. If the wine is pure Grenache, which is often the case, you can double down on these flavor attributes. When blended with other grapes in smaller quantities (Syrah and Mourvedre), they can take on notes of pepper, truffle, leather, fennel, licorice, and have spicier dark fruits and have more tannin.

Château de Saint Cosme is a 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. This cuvée is a blend of Syrah, Grenache, Carignan, Mourvèdre, and Clairette from the neighboring three Côtes-du-Rhône-Villages communes of Plan de Dieu, Saint Maurice, and Cairanne.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Deep

**COLOR** Ruby

**RIM VARIATION** Purple  
*Stained Tears: Medium*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** High

**TANNIN** Med+

**TEXTURE** Round / Smooth

**FINISH** Long

**COMPLEXITY** High

### Aroma & Taste

**RED FRUIT** Red Plum • Cranberry *Condition: Ripe*

**BLACK FRUIT** Black Raspberry • Blackberry • Black Currant / Cassis • Black Plum  
*Condition: Ripe, Jammy / Baked*

**FLORAL** Lavender • Violet *Condition: Fresh*

**GREEN VEGETABLE** Dark Leafy Greens • Arugula

**OTHER VEGETABLE** Mushrooms (Brown) • Beet (Purple) • Fennel / Anise • Olive (Black)

**HERBAL** Tea Leaf / Bergamot • Marjoram • Garrique / Provence • Oregano • Chicory

**OTHER SPICES** Black Pepper • Licorice (Black) • Licorice (Red) • Green Peppercorn • Paprika / Pimenton

**ORGANIC EARTH** Turned Dirt / Clay

**INORGANIC EARTH** Mineral / Rock

**ANIMAL** Meat

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Large Neutral Oak

**OXIDATION/NUTTINESS** Almond / Marzipan • Pistachio

**PERCEIVED WINEMAKING CHOICES** Partial Whole Cluster • Added / Stem Inclusion