

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 Europe

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