

Saint Cosme Saint Joseph France 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Catherine Fallis, and Master Sommelier Gillian Balance



Final Deductions

VINTAGE 2021

GRAPE Syrah/Blend

GEOGRAPHY Europe

COUNTRY France

LARGER REGION Rhône Valley

SMALLER REGION Northern Rhône

Rationale

Saint-Joseph, in France's northern Rhône Valley, is comfortably the region's largest appellation geographically. The appellation covers both red wine made mainly from Syrah, and white wine made from Marsanne and Roussanne blended in varying proportions. The terroirs of Saint-Joseph vary considerably in the 30 miles the appellation covers along the Rhone valley. The best sites are set on primary rock formations, consisting of gneiss, granite, and mica-rich schist, while others are set on limestone outcrops or the alluvial soils of ancient glacial terraces. These soils each bring their own characteristics to the wines produced from them. Perhaps unsurprisingly, the best area of Saint-Joseph is where its vineyards are closest to the excellent terroir of Hermitage, in the middle of the northern Rhône region.

Classic red Saint Joseph (91% of the production) is meaty and savory, with an almost saline nuance and aromas of olives, herbs, pepper, black fruit, and violets. It can be high-toned, peppery, and structured, with those coming from cooler sites showing more of a sense of precision with mineral and blood/iron notes.

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. Bottled under their Saint Cosme negociant label, this Saint Joseph is a true benchmark.

Sight

BRIGHTNESS Day Bright

CLARITY Opaque

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

TANNIN Med+

TEXTURE Phenolic / Astringent

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Plum • Red Currant • Strawberry *Condition: Ripe*

BLACK FRUIT Black Raspberry • Black Cherry • Blackberry • Black Plum *Condition: Ripe*

FLORAL Lavender • Violet *Condition: Dried, Fresh*

GREEN VEGETABLE Arugula • Dark Leafy Greens

OTHER VEGETABLE Olive (Black) • Beet / Beet Root • Mushrooms (Brown) • Fennel / Anise • Tomato Leaf

HERBAL Thyme • Rosemary • Tobacco Leaf • Garrique / Provence • Laurel / Bay Leaf

OTHER SPICES Licorice (Red) • Green Peppercorn • Licorice (Black) • Black Pepper

ORGANIC EARTH Forest Floor

INORGANIC EARTH Mineral / Rock

ANIMAL Meat

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Used Barrique

OXIDATION/NUTTINESS Walnut • Pistachio

PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster