



LOUIS BARRUOL
WINEMAKER

Louis Barruol is part of the generation of young winemakers from the Rhône Valley who have breathed new life into their old family estates and rapidly improved the quality of the wines. The Barruol family has a long heritage in winemaking and has been involved with the Château de St. Cosme vineyard since 1490.

After a classical university course, Louis was taught winemaking and viticulture by his experienced father and took over the family estate in 1997. Louis adopted traditional techniques of long, slow maceration, natural yeast, barrel fermentation, and bottling wines unfiltered for maximum flavor and intensity. He has a passion for working with old vines, cultivating extremely small yields, and waiting patiently for full ripening and flavor development. Barruol's wines are ageworthy and powerful, fully expressing the terroir of the historic Rhône region.

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2004

»COURANT«
CÔTES DU RHÔNE

SYRAH/GRENACHE BLEND

VINEYARDS | WINEMAKING

Rocky limestone soils. Low-yielding vines (average age 40 years). Extended maceration for 3 weeks. Tank-aged, unfined and unfiltered to preserve the purity and intensity of the fruit.

GRAPES

70% Syrah, 30% Grenache. Picked: September 10, 2004.

TASTING NOTES

Aroma: Blackcurrant with hints of Provençal herbs.
Taste: Bold flavor of blackberry, thyme and rosemary, with soft, round tannins and a long finish.