Decanter

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In «Château de St-Cosme Gigondas: Tasting the single-vineyard bottlings,» Matt Walls describes his recent visit with LOUIS BARRUOL of CHÂTEAU DE SAINT COSME at his estate in the Village of Gigondas to taste a vertical of his highly sought-after single-vineyard wines. He writes: «This tasting gave a variety of subtly different perspectives on each cuvée's unique profile. These are wines with strong characters that remain true from year-to-year, but also

candidly depict the character of each passing vintage. But try not to open them until they're ready." Walls provides his top ten wines from the tasting, all scoring 96 points and above. Among the reviewed:

CHÂTEAU DE SAINT COSME Gigondas «Le Poste» 2017, 98 points «Aromatically very deep, with blackberry fruits emerging from the oak chrysalis along with lavender notes. So silky, juicy and fine. Massy, thick and chewy tannins. Dark, black fruit compote on the palate, but fully dry. Remarkable depth and darkness of fruit. Very long.»

CHÂTEAU DE SAINT COSME *Gigondas «Hominis Fides»* 2016, 98 points «Very ripe in the 2016 vintage, with the oak adding a little demerara sugar crust to the fruit. Very full-bodied, but not thick or fat. Exceptional quality of tannin - they are huge, bold, springy. They boost the fruit forward into an extraordinarily long finish. The acidity is perfectly pitched, all in all it's perfectly balanced.»

CHÂTEAU DE SAINT COSME *Gigondas «Le Poste» 2016*, **98 points** «Not as dark in fruit as the 2017, but has a real easy-going character and sense of harmony about it. Deep, intense grip on the finish holds the palate down like a wrestler. Very fresh, very saline and intense physical impression. Great length. sheer muscle. Will need time to relax.»

CHÂTEAU DE SAINT COSME *Gigondas «Le Claux»* **2010, 98 points** «Beautifully harmonious palate, cooling, all very much in perfect balance, and just coming into maturity now, with a long time to go before it really hits its peak. Long, bassy fruit tones, all imbedded with spice. Exceptionally long. A very serious wine in the making.»

CHÂTEAU DE SAINT COSME *Gigondas «Hominis Fides»* 2010, 98 points «Spicy, smoky, lifted fragrance, real finesse and freshness still to the aromatics. Lovely depth and intensity of fruit. A really attention-grabbing wine - it's almost a bit too much - bright, full technicolor. Very saline, very long, great finesse but great power.»

CHÂTEAU DE SAINT COSME Gigondas «Hominis Fides» 2017, 97 points «Dark profile, plum and liquorice, deeply spicy. Deep and sonorous bass tones. Springy, sprightly tannins that squeeze on the finish, and bright, piercing acidity. This will be exceptional in time.»

CHÂTEAU DE SAINT COSME Gigondas «Le Claux» 2016, 97 points «A deep, resonant and atypically dark-fruited Le Claux. Has extraordinary depth of fruit, but beautifully soft and silky palate. Precise balance, great harmony and remarkable precision and freshness of aroma. Very long. It has everything required to become a great wine, but needs time. Not overly marked by oak in this vintage due to the power of the fruit.»

CHÂTEAU DE SAINT COSME Gigondas Le Claux 2012, 97 points «A touch of bacon fat and bonfire smoke to the red fruits. Fireworks and autumn leaves. Medium-bodied, spicy, with great liveliness and freshness on the palate. Tight finish still, little grippy tannins. Long finish. Really vibrant and juicy, such a lovely wine. Long finish. What's not to like?»

CHÂTEAU DE SAINT COSME Gigondas Le Claux 2015, 96 points «Showing some little fudge to the strawberry and blackberry fruit. Very soft, juicy, mouth filling fruit, but also good sense of freshness. Tannins are chewy and muscular, the alcohol a little raised. A powerful wine that takes time to unfurl on the palate into the very long finish. Regal and opulent.»

CHÂTEAU DE SAINT COSME Gigondas Hominis Fides 2015, 96 points «Fresh, fine, lifted, spicy and remarkably perfumed. Very generous, not fat but so much rich, svelte fruit. The alcohol is a little raised here, but the wine is nonetheless irresistible. Long, spicy finish. Very fine sandy minerality starting to come through now. It could in theory be broached already, but wait for further complexity.»