

Château de Saint-Cosme

A brilliant estate, these „09s show the firmer, more structured side to the vintage and there's not much fat hanging off their frames. I followed the bottles for multiple days and it wasn't until the second and third day that they really started to open up on the palate and lose their oak sheen. I'm a fan, and believe they have the concentration to handle their substantial structures, but these need lots of time. In addition to the „09s, the „06s reviewed here also showed beautifully, and can be had for reasonable prices. Website: www.saintcosme.com

2006 Château de Saint-Cosme Gigondas (*France, Rhône, Southern Rhône, Gigondas*) The 2006 Château de Saint-Cosme Gigondas is a classic Gigondas that has a layered, complex bouquet of mulled black cherries, toasted spice, serious minerality, cigar wrapper, and subtle spring flowers. This medium to full-bodied, beautifully balanced wine has a rich, rustic texture, solid acidity, and sweet, ripe tannin on the long finish. While certainly drinking superbly now, it should continue to shine through 2020. **(91 pts.)**

2006 Château de Saint-Cosme Gigondas Valbelle (*France, Rhône, Southern Rhône, Gigondas*) More fresh, pure, and actually feminine than the straight Gigondas, the 2006 Château de Saint-Cosme Gigondas Valbelle, almost all Grenache with a splash of Syrah, delivers a gorgeous array of bright blackberry, violets, spring flowers, licorice, smoked herbs, and crushed stone-like qualities on the nose. Full-bodied and seamless on the palate, with loads of polish, impeccable balance, and a classically structured feel, this brilliant Gigondas is still very youthful and fresh. While delicious now, I would give bottles another 2-3 years in the cellar, and then drink over the following decade or longer. **(93 pts.)**

2006 Château de Saint-Cosme Gigondas Les Claux (*France, Rhône, Southern Rhône, Gigondas*) Compared to the pretty, slightly floral style of the Valbelle, the 2006 Château de Saint-Cosme Gigondas Les Claux is a brut! A blend of 100% Grenache from clay and limestone soils, aged in a combination of new and old barrels, it displays a decidedly masculine, meaty profile with thrilling aromatics of smoked meats, prosciutto, cedar, and dried spices that are balanced by beautifully ripe black and red fruits. This leads to a full-bodied, structured Gigondas that has vibrant acidity, loads of ripe fruit, and a tannic, very long, and focused finish. Brilliant stuff and this is still young and in need of another 2-3 years of bottle age. It should drink beautifully through 2025. **(94 pts.)**

2009 Château de Saint-Cosme Gigondas (*France, Rhône, Southern Rhône, Gigondas*) Very perfumed and pure, the 2009 Château de Saint-Cosme Gigondas is straight-up fantastic and possesses an interesting mix of elegance and concentration. A co-fermented blend of 60% Grenache, 20% Syrah, 18% Mourvèdre, and 2% Cinsault that's aged for 12 months in 70% 1-4 years old barrels, and the rest in concrete vat, it boasts edgy aromas of raspberry liqueur, black cherry, crushed stone, spring flowers, and peppered steak on the nose. This medium to full-bodied beauty is impeccably balanced, showing solid concentration, a seamless texture, and an under-riding level of finesse and elegance that you don't find in many Gigondas. Still incredibly youthful (this bottle showed best on the third day), this deserves another 4-6 years of bottle age, and should have 12-15 years of longevity. **(93 pts.)**

2009 Château de Saint-Cosme Gigondas Hominis Fides (*France, Rhône, Southern Rhône, Gigondas*) Needing a full three days to finally flesh out and shed its oak elevage, the 2009 Château de Saint-Cosme Gigondas Hominis Fides, a barrel aged (some new) blend of 100% Grenache from sand and limestone soils, displays amazingly pure aromas of raspberry, blackberry liqueur, white pepper, creamy licorice, flowers, spice box, and cedar on the nose. While it starts out semi-opaque in color on the first night, it shows a deep purple/ruby color with air and possesses a medium to full-bodied, brilliantly focused texture, solid concentration, perfectly integrated acidity and tannin, and a very long finish where the class of the wine shows. More elegant than powerful, with a backwards, concentrated feel, this needs time. Give bottles a solid 5-7 years of bottle age, and then drink over the following two decades. **(94+ pts.)**

2009 Château de Saint-Cosme Gigondas Le Poste (*France, Rhône, Southern Rhône, Gigondas*) More upfront and approachable than the Hominis Fides, the 2009 Château de Saint-Cosme Gigondas Le Poste is (I think) 100% Grenache and aged half in new French oak, and half in 1-year-old barrels. It displays brilliantly pure, deep aromas of pure blackberry and creamy raspberry fruit that's intermixed with notions of smoked game, ripe herbs, leather, and decaying flowers. Possibly the most complete wine in the lineup, it displays a full-bodied, sensationably textured and silky palate, perfect balance, fresh acidity, ripe tannin, and an elegant, focused and pure finish. Easily the most approachable '09, even when compared to the base Gigondas (though I believe this cuvee will age as good or better), this should benefit from 2-4 years of bottle age, and have upwards of 15+ years of longevity. **(94+ pts.)**