

# Gigondas 2016

## **Wine advocate**

2016 Chateau de Saint Cosme • Gigondas  
View wine

Rating: 93

Price: NA

Drink Date: 2019 - 2028

Reviewed by:  
Joe Czerwinski

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238, The Wine Advocate

Even better than I remember it from cask, the 2016 Gigondas features hints of mocha and ripe raspberries. Slightly bitter herbal notes balance the sweetness of the fruit and impart a savory edge to this full-bodied, creamy-textured wine. It finishes supple and long, loaded with character and richness.

## **Wine spectator**

Wine Spectator – September 26 - November 15, 2018

CHÂTEAU DE SAINT COSME Gigondas Hominis Fides 2016 – 97 points

“Very expressive, with violet, fresh bay leaf and rosemary notes leading off, while the core of black cherry, black currant and fig fruit unfurls slowly. Seriously grippy, with mouthwatering cast iron and chalk details driving the finish, yet keeping a sense of refinement due to a perfumy black tea echo.”

## **Jeb Dunnuck**

2016 Château de Saint Cosme Gigondas 92

The 2016 Gigondas is a classic wine from this estate that shows the house style as well as the quality of the vintage. Blackberries, black cherries, herbes de Provence, ground pepper, and tons of spice all emerge from the glass. It's deep, medium to full-bodied, moderately tannic, and perfectly balanced. Buy a case and enjoy bottled anytime over the coming 10-15 years or more.

## **Drink Rhône John Livingstone**

CHATEAU DE SAINT COSME TRADITION 2016 ( )

(casks, bottling spring 2018) full, dark red colour, legs visible. The nose has a subdued of black berry fruit, cassis fruit with a touch of sweetness, coulis style. There is a whisper of mixed herbs. The palate is quietly chunky, holds its ground based on compact black fruiting, firm tannins that render the shape square for now. It finishes on a sweep of menthol, laurel – local influences. It's marked by its non-Grenache elements for now (tasted blind), has a thorough heart and is really sustained, prolonged, on the impressive finish. There's a lot of wine here, with some oaking and its tar to take care of. 15°. 30,000 b. From 2021. 2038-40 Oct 2017

## **Vinous**

2016 Château St. Cosme Gigondas (92-93)

Vivid ruby. Highly perfumed aromas of candied red and blue fruits, incense and peppery spices pick up a hint of potpourri as the wine opens up. Appealingly sweet and seamless on the palate, offering juicy raspberry, boysenberry and lavender pastille flavors and a spicy jolt of white pepper. Shows excellent clarity and mineral lift on the long, smooth finish, which is framed by slow-building tannins.

### **Jancis Robinson UK**

Ch de St-Cosme 2016 Gigondas 16.5+

60% Grenache, 20% Syrah, 18% Mourvedre, 2% Cinsault. Cask sample.

Slightly reductive and rubbery, light fruit and tight tannin. Seems misshapen right now, but there's clearly an elegance and freshness on the palate. Should be much better once bottled.

Drink 2018-2026

### **James Suckling**

CHÂTEAU DE SAINT COSME Gigondas 2016 – 93 points

"Impressive, dark spices, dark fruit, graphite, coal smoke and black, stony minerals. The palate has a superb clarity of tannin, amid incredibly rich, black-fruit flesh. Power and elegance. This is superb. From organically grown grapes."

### **Wine Enthusiast**

Wine Enthusiast – Best of Year 2018

In "Rhône's Southern Crus," Anna Lee C. Iijima explores "the expressive wines of the region's nine distinct crus." In her reporting on Gigondas, she stresses the importance of topography. The high altitude of Gigondas "allows for a wide day-night temperature range that maintains acidity and balance in the grapes." LOUIS BARRUOL, owner of CHÂTEAU DE SAINT COSME, goes into further detail on this balance: "There's an element of freshness here....It's not just from altitude or acidity, but a saltiness and minerality reminiscent of the sea." Iijima also lists CHÂTEAU DE SAINT COSME among her recommendations of producers from Gigondas.