

Hominis Fides 2011

Wine advocate

97 points. The richest and most textured of the 2011s, the 2011 Gigondas Hominis Fides comes all from sandy soils located just down from the domaine. Black raspberry, forest floor, exotic spices, crushed flowers and dusty minerality all flow from this gorgeously put together Gigondas. Showing the silkiness and elegance that's imparted from sandy soils, it has fantastic concentration, polished tannin and rock star length. Certainly, one of the greatest wines in the vintage (and I'll include the entire southern Rhone in that comparison), it will continue to evolve for 3-4 years and hold for 10-15 years after that.

One of the smallest cuvees, the 2011 Gigondas Hominis Fides (100% old vine Grenache from sandy soils) displays copious notes of black cherries intermixed with lavender and other floral notes as well as pepper. This concentrated red represents the essence of Grenache with great fruit, a full-bodied mouthfeel and a tremendous finish. This remarkable 2011 should drink well for 10-15 years.

Wine spectator

CHÂTEAU DE ST.-COSME

Gigondas Hominis Fides 2011

Score: 95

Release Price \$117

Country France

Region Southern Rhône

Issue Nov 30, 2013

Tasting Note

Juicy bramble, plum skin, blackberry coulis and cassis notes show charcoal-studded grip, with a long, muscular finish that lets the bay leaf and ganache accents stretch out. Surprisingly powerful for the vintage. Best from 2015 through 2030. 167 cases made.

-JM

Stephen Tanzer

Opaque ruby. Ripe blackberry and cherry on the intensely perfumed nose, with hints of anise and lavender adding complexity. Sappy black and blue fruit flavors show impressive depth and a supple, velvety texture.

Finishes sweet and precise, with noteworthy persistence and slow-building tannins.

91-93