

Hominis Fides 2019

Wine spectator

Château de Saint Cosme "Hominis Fides" Red 2019 Rating : 96

A brick house, this brims with cassis, blackberry reduction and fig preserve flavors supported by a strong spine of cast iron notes and laced throughout with bay, dried garrigue and racy chalky minerality. Muscular and rugged in temperament through the finish, but the well-defined pieces are in. Some patience is all that's needed. Best from 2024 through 2040. 200 cases made, 39 cases imported. — JM Issue: Dec 15, 2021

Decanter

"Decanter – April 2021

In "Southern Rhone 2019," Matt Walls completes an overview of the 2019 vintage. He highlights Gigondas, Vacqueyras and Beaumes de Venise, featuring key producers in 2019 including CHÂTEAU DE SAINT COSME. Among his recommendations for the top southern Rhône:

CHÂTEAU DE SAINT COSME Gigondas Hominis Fides 2019 – 97 points

"Grenache planted in 1902 on Miocene calcareous sand. Single vineyard. No destemming. 12 months maturation in French oak barriques: 30% new, 30% one year old, 30% two years old. Unfiltered. Seriously upright and skybound style, so much energy. Very long. It's a seriously tannic wine this year, but elegant and fresh. A little spicy note accentuates its pep. Organic."

97 points Decanter Matt Walls A seriously upright and skybound style, so much energy and very long. It's a seriously tannic wine this year, but elegant with it- and such freshness. Little spicy note in the background accentuates it's natural...."

Jeb Dunnuck

AOP Gigondas, "Hominis Fides", rouge, Château de Saint-Cosme, 2019 - Rating : 97-99

TASTING DATE 10/6/2020

"Lastly, the 2019 Gigondas Hominis Fides is another wine that's going to flirt with perfection. Deep purple/ruby hued with a stunning bouquet of crème de cassis, kirsch liqueur, scorched earth and loads of violet and floral nuances, it hits the palate with full-bodied richness, building tannins, no hard edges, and one hell of a great finish. There is certainly no shortage of tannins and this needs 4 to 5 years of bottle age but will be one of the longest of wines in the vintage."

AOP Gigondas, "Hominis Fides", rouge, Château de Saint-Cosme, 2019 - Rating 98 : TASTING DATE 1/25/2022

The 2019 Gigondas Hominis Fides is cut from the same cloth and has power, purity, and elegance. Ground herbs, Provençal spice, black raspberries, blackberries, and assorted peppery notes give way to a full-bodied, concentrated Gigondas with a great mid-palate, perfect balance, and a great finish. It has some charm today, but smart money will hide bottles for a few years.

Jancis Robinson UK

Ch de St-Cosme, Hominis Fides 2019 Gigondas 18+

95% Grenache, 5% Syrah. Aged in oak barrels, 30% new. Organic. Barrel sample.

Tasted blind. Fresh fruit – lots of generosity here. Tight fruit on the mid palate and plenty of potential. Chewy fruit dominates but huge power. Big style – needs plenty of time to come together. Very ripe and structured at the same time. So much power here to resolve. (AC)

Drink 2025 – 2035