Valbelle 2011

Wine advocate

93 points. Deeper and richer, with knockout notes of black raspberry, creme de cassis, spice-box, roasted meats and hints of vanilla bean (this cuvee sees roughly 25% new oak), the 2011 Gigondas Valbelle is full-bodied, seriously concentrated and has a core of sweet fruit that carries through the finish. Still with some oak to integrate, as well as plenty of tannin, this beauty can be enjoyed anytime over the coming decade. The amazing 2011 Gigondas valbelle illustrates what a strong vintage Louis Barruol produced in this more challenging harvest. Deep berry fruit, melted licorice, camphor, white chocolate, boysenberry, blackberry and smoked duck-like characteristics are found in this rich, fullthrottle red.

Wine spectator

CHÂTEAU DE ST.-COSME Gigondas Valbelle 2011 Score: 93 Release Price \$76 Country France Region Southern Rhône Issue Feb 28, 2014 Tasting Note

A solid, fleshy and amply toasty style, with coffee and ganache notes out front, backed by a solid core of currant paste and plum cake flavors. A strong charcoal accent takes over on the finish, stitched up by fine acidity. Should settle in with moderate cellaring. Best from 2015 through 2026. 650 cases made.

—JM

Stephen Tanzer

Saturated ruby. High-pitched aromas of red berries, potpourri and smoky minerals, with a subtle note of white pepper building with air. Juicy and precise, offering gently sweet raspberry and cherry flavors that show very good depth. Tangy acidity adds cut and lift to a long, penetrating and gently tannic finish. This wine will be delicious young but it is balanced to age. 91-93