Valbelle 2015

Wine advocate

CHÂTEAU DE SAINT COSME Gigondas Valbelle 2015 - 94-96

"Incorporating 10% Syrah, the Grenache-dominated 2015 Gigondas Cuvee Valbelle is another heavenly wine from Louis Barruol. Full-bodied, seamless and elegant, with lots of crème de cassis, crushed flowers, incense and white pepper, it has a touch less mid-palate depth than the single vineyards, but is impeccably balanced and will have two decades of longevity."

Wine spectator

Wine Spectator Insider – August 9, 2017

CHÂTEAU SAINT COSME Gigondas Valbelle 2015 – 96 points

"This is packed with rich, succulent flavors of fig, boysenberry and blackberry compote, layered with anise, ganache and toasted apple wood notes. The strong, grippy spine is well-embedded through the lengthy finish, while the fruit easily keeps pace."

<u>Jeb Dunnuck</u>

2015 Château de Saint Cosme Gigondas Valbelle - 96

There are 500 cases of the 2015 Gigondas Valbelle and it's another winner from this estate based on the normal 90/10 split of Grenache and Syrah. Fermented without destemming and aged in 20% new barrels, this beauty boasts a huge nose of smoked meats, pepper, camphor and layered black raspberry and cassis-like fruit. Full-bodied, opulent and powerful, with a big mid-palate and building tannin, it too will benefit from short-term cellaring and keep for two decades. All of these 2015s from Barruol are up near the top of the vintage and well worth the extra effort to track down.

Jancis Robinson UK

COSME Gigondas Valbelle 2015 – 17 points out of 20 Cask sample.

"Tasted blind. Dark crimson. Real grip and intensity on the nose of this intriguing wine. Some saltiness and very smooth fruit. A total charmer already. The tannins come out to play only at the very end. Quite alcoholic on the end though."

James Suckling

CHÂTEAU DE SAINT-COSME Gigondas Valbelle 2015 – 92 points

"Blend of 90% grenache and 10% syrah and a more spicy and structured take on the appellation. Attractive dark cherry and plum fruits on the palate. Drink now to 2025."