

## Château de Saint-Cosme

**2011 Saint-Cosme Côtes du Rhône Blanc White 88**  
**2011 Saint-Cosme Condrieu White 91**  
**2010 Saint-Cosme Côtes du Rhône Les Deux Albion Red 92+**  
**2010 Château de Saint-Cosme Gigondas Red 94**  
**2010 Château de Saint-Cosme Gigondas Valbelle Red 95**  
**2010 Château de Saint-Cosme Gigondas Les Claux Red 96+**  
**2010 Château de Saint-Cosme Gigondas Le Poste Red 98**  
**2010 Château de Saint-Cosme Gigondas Hominis Fides Red 99+**  
**2010 Saint-Cosme St. Joseph Red 92**  
**2010 Saint-Cosme Côte-Rôtie Red 94+**

Easily producing some of the most tannic, structured wines of the appellation, Château de Saint-Cosme, covering 15 ha, is one of the leading estates in Gigondas and is run by the incredibly talented Louis Barroul. One of the highlight tasting of my two weeks spent in the Rhône valley, these 2010 are some of the greatest Gigondas I've ever tasted. They are not, however, for those seeking instant gratification and will demand cellar time. Nevertheless, I can't recommend them enough. Website: [www.saintcosme.com](http://www.saintcosme.com)

### **2011 Saint-Cosme Côtes du Rhône Blanc** (*France, Rhône, Southern Rhône, Côtes du Rhône*) **\$NA**

A rock solid blend of 30% Roussanne, 20% Viognier, 20% Marsanne, and 30% Picpoul that is fermented in tank and stainless steel, and aged on lees, the 2011 Saint-Cosme Côtes du Rhône Blanc is a fresh, pure white that offers classical southern Rhône white aromas of white peaches, honeysuckle, hints of flowers, and some citrus nuances. This medium-bodied, supple effort has juicy, clean acidity, plenty of fruit, and a clean finish. It can stand on its own, or pair well with food. **(88 pts.)**

### **2011 Saint-Cosme Condrieu** (*France, Rhône, Northern Rhône, Condrieu*) **\$65**

Very pretty and a textbook Condrieu, the 2011 Saint-Cosme Condrieu (100% Viognier aged in 30% new oak, on lees) is loaded with mineral-laced stone fruits, orange blossom, and hints of flowers that give way to a medium-bodied, balanced, and beautifully fresh palate. Showing that balance of richness, mineral, and freshness that only the granite soils of Condrieu seem to provide, this classy wine can be enjoyed now, and over the coming 3-4 years. **(91pts.)**

### **2010 Saint-Cosme Côtes du Rhône Les Deux Albion** (*France, Rhône, Southern Rhône, Côtes du Rhône*) **\$18**

A rocking Côtes du Rhône that should be on every reader's value list, the 2010 Saint-Cosme Les Deux Albion is a blend of Syrah, Grenache, Carignan, Mourvedre, and Clairette that is fermented with whole clusters and aged in oak vats and concrete tanks. Vinified just like the straight Gigondas cuvee, this offers up a beautiful array of red and black fruits, minerals, leather, and charcoal that flows to a serious, structured palate that has layers of concentration, vivid acidity, and firm tannin. In need of a solid 2-3 years of bottle age, this impressive 2010 will have upwards of 10-12 years of prime drinking. Impressive, and for the price, a no brainer purchase. **(92+ pts.)**

**2010 Château de Saint-Cosme Gigondas** (*France, Rhône, Southern Rhône, Gigondas*) **\$NA**

Even better than the brilliant '07, the 2010 Château de Saint-Cosme Gigondas is a classical blend of 60% Grenache, 20% Syrah, 18% Mourvedre, and 2% Cinsault that is aged in a combination of old oak barrels and concrete tank. Elegant and yet powerful, with knockout aromas of licorice-laced black fruits, big minerality, garrigue, and pepper, this medium to full-bodied Gigondas has an old vine sappiness to its texture, as well as formidable tannin structure, fresh acidity, and fantastic length. Textbook stuff that needs bottle age; give it 3-4 years, and then drink over the following 15+ years. **(94 pts.)**

**2010 Château de Saint-Cosme Gigondas Valbelle** (*France, Rhône, Southern Rhône, Gigondas*) **\$NA**

Even better (but not by much), the 2010 Château de Saint-Cosme Gigondas Valbelle is a co-fermented blend of 90% Grenache (80-year-old vines) and 10% Syrah, fermented whole cluster, that is aged for 12 months in 30% new oak. It is a spectacular wine that offers layers of raspberry, black licorice, spice, saddle leather, smoked herbs, and serious minerality on the nose. As with the straight Gigondas, this is not for those seeking instant gratification and is firm and structured on the palate, with rock solid mid-palate concentration, fresh acids, and masses of tannin. Give bottles 3-5 years and then plan on drinking over the following two decades. **(95 pts.)**

**2010 Château de Saint-Cosme Gigondas Les Claux** (*France, Rhône, Southern Rhône, Gigondas*) **\$NA**

The most elegant and finesse-driven of the three single vineyard offerings, the 2010 Château de Saint-Cosme Gigondas Les Claux is 100% Grenache that comes from a plot located just besides Hominis Fides. Fermented and aged in oak (30% new) for 12 months, it exhibits gorgeously complex aromas of violets, red and black fruits, garrigue, roasted meats, and leather that simply soar from the glass. Perfumed, fresh, and vividly pure, this full-bodied Gigondas is straight and focused on the palate, with laser-like focus, very finely polished tannin, and incredibly length. Less upfront and powerful than the other two offerings, this should still age just as long, and two or three decades of longevity are not out of the question. **(96+ pts.)**

**2010 Château de Saint-Cosme Gigondas Le Poste** (*France, Rhône, Southern Rhône, Gigondas*) **\$NA**

Coming from a tiny lieu-dit located just above the village of Gigondas, the 2010 Château de Saint-Cosme Gigondas Le Poste is mind blowing stuff. Like the other cuvees, it is 100% Grenache, fermented with whole clusters, that is aged in 30% new oak, 40% in one-year-old barrels, and 30% in two-year-old barrels. The most exotic and perfumed of the single vineyards, it offers complex aromas of violets, crushed flowers, mineral, roasted meats, and assorted spices that are all supported by a core of pure blackberry styled fruit. Full-bodied and thrilling rich and powerful, yet also elegant and with an overall finesse-driven feel, this incredible Gigondas will be one for the ages. Given the balance and purity of fruit, it is probably the most drinkable of the three at present, yet really deserves 5-8 years of bottle age. It too has two to three decades or more of life. **(98 pts.)**

**2010 Château de Saint-Cosme Gigondas Hominis Fides** (*France, Rhône, Southern Rhône, Gigondas*) **\$NA**

Easily the most rich, powerful, and structured of the lineup, the 2010 Château de Saint-Cosme Gigondas Hominis Fides is one of the most impressive [www.TheRhôneReport.com](http://www.TheRhôneReport.com) *Issue 13, September 2012* 18 Gigondas I have ever tasted. Seeing the same blend and elevation as the other single vineyard offerings, it possesses a deep, masculine bouquet of black fruits, charcoal, mineral, saddle leather, and hints of flowers that lead to a massively built wine that has layers of fruit and texture, bright acidity, and enough tannin to put it firmly in the “fun to taste, but not to drink” category. Despite all of the tannin though, it has the most fruit and depth to its texture of the lineup, and is a decadent, mouth full of a wine. It is a monumental Gigondas anyway you look at it. Give bottles 5-8 years or so, and then enjoy over the following 20+ years.. **(99+ pts.)**

**2010 Saint-Cosme St. Joseph** (*France, Rhône, Northern Rhône, St. Joseph*) **\$30**

A gorgeous St. Joseph, as well as a solid value, that spent 12 months in 20% new French oak, the 2010 Saint-Cosme St. Joseph is perfumed and complex, with perfumed raspberry, pepper, violets and hints of bacon flowing to a medium to full-bodied, elegantly styled palate feel. While lively and fresh, this builds beautifully in the mouth and possesses a rich, full mid-palate, clean acidity, and plenty of length. It should benefit from short term cellaring, and have 10-12 years or more of prime drinking. **(92 pts.)**

**2010 Saint-Cosme Côte-Rôtie** (*France, Rhône, Northern Rhône, Côte-Rôtie*) **\$60**

Even better, with a classic Côte-Rôtie perfume of leafy herbs, lavender, flowers, and bacon fat that is intermixed with gorgeously pure raspberry and blackberry styled fruits, the 2010 Saint-Cosme Côte-Rôtie, aged for 15 months in 50% new French oak, is seamless and polished on the palate, and shows thrilling detail and clarity to its flavors and texture. Very long, medium to full-bodied, and perfectly balanced, this beauty will improve with short to midterm cellaring, and drink well for 15+ years. **(94+ pts.)**