

The Best of the Southern Rhone



2012 Domaine Brusset Gigondas Les Secrets de Montmirail (Reviewed in Issue 216) \$45

This family estate is run by Laurent Brusset and they've added a new cuvee in 2012. The Gigondas Les Secrets de Montmirail comes from the highest part of the appellation (the top three terraces of their vineyards) and is roughly 50% Grenache and equal parts Syrah and Mourvedre. It's aged 80% in concrete tank and 20% in barrel. This estate is slowly pulling back on their usage of oak, and I think their 2012s are some of the best yet.

www.domainebrusset.fr

2007 Domaine Gourt de Mautens Rasteau (Reviewed in Issue 216) \$89

I tasted this wine with importer Fran Kysela and was so blown away, I asked if I could take a bottle to Robert Parker for him to taste as well. Made by Jerome Bressy and a blend of 70% Grenache and the balance Carignan, Mourvèdre and Syrah (aged in demi-muid, foudre and concrete tank), this is an extraordinary Rasteau that's one of the best wines I've tasted from the appellation.

www.gourtdemautens.com

2012 Chateau Saint Cosme Gigondas Les Claux (Reviewed in Issue 216) \$90

Louis Barruol's single vineyard releases continue to lead the way in this terrific appellation. The 2012 Gigondas Les Claux was my favorite of his 2012s and offers gorgeous richness and depth, with a seamless, silky texture. It's beautiful even now (I've already drank one of my stash) but will evolve for 15 years or more.

www.saintcosme.com