

## Condrieu 2015

### **Wine advocate**

CHÂTEAU DE SAINT COSME Condrieu 2015 – 91-93 points

“Most people don’t know it, but Saint Cosme’s Louis Barruol makes a terrific white wine from his estate in Gigondas, and that winemaking talent carries over to his release from Condrieu. His 2015 Condrieu is a beautifully perfumed, richly textured, pure and classic white that offers abundant notes of tangerines, flower oil and buttered citrus. It has juicy acidity and a great finish, and will drink nicely for 3-5 years.”

### **Wine spectator**

Wine Spectator Insider – August 16, 2017

CHÂTEAU DE SAINT COSME Condrieu 2015 – 94 points

“Rich, but showing good tension and focus, with a bitter orange note helping the peach, nectarine, yellow apple and quince flavors zip along, while light verbena and honeysuckle details chime in on the brioche-accented finish.”

### **Vinous**

CHÂTEAU DE SAINT COSME CONDRIEU 2015 – 93 POINTS

"Pale gold. Highly perfumed orchard and pit fruit scents, along with hints of lemon pith, violet and honey. Sappy and seamless on the palate, offering concentrated peach, pear nectar and candied ginger flavors underscored by a vein of dusty minerality. Finishes very long and smooth, featuring lingering florality and a whiplash of smoky minerals.

This is the most impressive version of this consistently fine bottling I've ever tasted."

### **James Suckling**

SAINT-COSME Condrieu 2015 – 93 points

“Striking apricots and lightly spicy, gingery elements. There's an attractive freshness and fruit purity. The palate delivers a wealth of ripe, flavorsome apricot fruit. Delicious wine. Drink now.”

### **Vindulge**

Vindulge – March 2, 2018

In “February Wine Favorites,” Mary Cressler reviews:

SAINT COSME Condrieu 2015

"This Viognier, from Condrieu in the Rhone region of France, was simply gorgeous. Beautiful and vibrant aromas of Meyer lemon, citrus zest, tangerine, and juicy apricot up front. It has rich textures, yet beautifully balanced with bright acidity. If I could afford to I'd drink this one on a regular basis, but it's definitely more of a special occasion wine. This would be awesome with a smoke roasted chicken."