

Gigondas 2011

Wine advocate

91 points Under the Château de Saint-Cosme umbrella, the 2011 Gigondas (a 3400 cases of 60% grenache, 30% mourvedre and 10% syrah) exhibits a dense ruby/purple color as well as powerful blueberry, mulberry, black currant, licorice, graphite and truffle notes. This round, generously endowed, surprisingly deep and full 2011 should drink well for a decade. Moving to the Gigondas cuvees, starting with the wines in bottle, the classic 2011 Gigondas is a serious effort that gets you a good bit of the class and richness found in the upper, single vineyard cuvees, yet for a lot less buck. A blend of 60% Grenache, 30% Mourvedre and 10% Syrah, it gives up toasty, spice-driven notes of blackberries, ground pepper and cured meats that flow to a medium to full-bodied, textured and layered effort that has notable freshness and sweet tannin. It will shine for over a decade and represents an excellent value.

Wine spectator

CHÂTEAU DE ST.-COSME

Gigondas 2011

Score: 93

Release Price \$47

Country France

Region Southern Rhône

Issue Nov 30, 2013

Tasting Note

The bay leaf, alder and tobacco notes are well-defined, with a core of steeped plum, blackberry and black currant fruit sitting in reserve. Offers lots of briary grip and a long singed iron edge on the finish. Best from 2015 through 2025. 3,750 cases made.

–JM

Stephen Tanzer

Deep ruby. Vibrant raspberry and strawberry scents are complicated by notes of dried lavender and Asian spices. Racy, pure red fruit flavors show very good depth and appealing sweetness. Finishes with fine-grained tannins and lingering spiciness. This wine should drink well soon after release thanks to its lively fruit and gentle tannins.

90-92