

Gigondas " Hominis Fides " 2015

Wine advocate

CHÂTEAU DE SAINT COSME Gigondas Hominis Fides 2015 – 97-99

“A wine that might rival the 2007, the 2015 Gigondas Hominis Fides (100% Grenache from sandy soils located just down from the estate) offers full-bodied, massive and unctuous notes of currants, crushed rocks, smoked meats and licorice. Fermented with 100% whole clusters and aged mostly in older barrels, this sensational Gigondas might end up being the wine of the vintage, from the entire Southern Rhone valley! It has masses of tannin, so it’s going to require patience.”

Wine spectator

CHÂTEAU SAINT COSME Gigondas Hominis Fides 2015 – 97 points

“This has a packed core of red and black currant preserves and crushed plum fruit, inlaid liberally with lavender, juniper, bay and tobacco notes. Lots of grippy bittersweet cocoa and licorice root accents score the finish, which is seriously long. A brick house.”

Wine Spectator Insider “Hot Wines” – August 9, 2017

Jeb Dunnuck

2015 Château de Saint Cosme Gigondas Hominis Fides - 97

The 2015 Gigondas Hominis Fides is another gorgeous wine. This cuvee comes from the lieudit of the same name which is located just down from the estate, just across the road from the le Claux vineyard. The soils here are sandier and more limestone-based, and the cuvee is from very old vine Grenache that was fermented with 100% whole clusters in oak tanks and aged in 20% new barrels. It offers gorgeous black raspberry and cassis fruits intermixed with notions of ground pepper, crushed flowers, graphite and loads of sandy/loamy/dried soils nuances. With full-bodied richness, gorgeous tannin quality and a texture that just glides over the palate, it’s going to benefit from 2-4 years of cellaring and keep for two decades. There’s just 100 cases produced.

Vinous

2015 Château de Saint Cosme Gigondas Hominis Fides

Bright violet. Heady blackberry, cassis, incense and spicecake aromas show outstanding clarity and pick up a smoky mineral nuance with aeration. Sweet and seamless in texture; deeply concentrated red and dark fruit liqueur, spicecake and lavender pastille flavors are given lift and spine by a core of juicy acidity. Blends richness and delicacy with a smooth hand and finishes extremely long and sweet, the pliant tannins adding shape and gentle grip. This wine looks to be one of the finest examples of Gigondas that I have ever experienced.

-- Josh Reynolds (94-96)

Jancis Robinson UK

CHÂTEAU DE SAINT COSME Gigondas Hominis Fides 2015 – 17 points out of 20

Cask sample.

“Tasted blind. Dark garnet. Cool and fresh with an almost minty appeal. Racy and super-smooth. Very appetising.”

Tim ATKIN

Tim ATKIN 2015 Rhone Report Matt walls - 98 POINTS - Château Saint Cosme Gigondas Hominis Fides Grenache; 14.5% £852.00 FRW (2014)

Fermented in concrete using indigenous yeasts, no destemming, aged in barriques, one third new. Deep, dark and intensely spicy. Very full-bodied, very concentrated fruit. There is also a shining beam of acidity and very fine, ample wet clay tannin. This is all very bound up in itself for now, but it's perfectly balanced, spellbinding stuff. This is a decidedly modern, ambitious expression of Gigondas, but an utterly compelling one. Exceptional length. Gigondas haute-couture. 3,000 bottles. 2019-2033

James Suckling

CHÂTEAU DE SAINT-COSME Gigondas Hominis Fides 2015 – 93 points

“This has a very composed and linear feel to it with plenty of spicy dark plum fruits, mocha and graphite. The palate delivers a wealth of ripe, dark chocolate and blood plum flavor. Tannins frame it nicely. Best from 2020.”