

Hominis Fides 2009

Wine advocate

2009 Chateau de Saint Cosme Gigondas, "Hominis Fides"

Rating : (90-93) points

The 2009 Gigondas Hominis Fides 100% Grenache from sandy and limestone soils aged 12 months in small barrels (30% new, 40% one-year-old and 30% two to three-years old) possesses slightly sweeter tannin but is not as massive or concentrated as the traditional cuvee. Rich and medium to full-bodied, with lots of minerality, red and black fruit, crushed rock and floral notes, this wine should be drinkable upon release, and evolve for a decade or more.

Wine spectator

CHÂTEAU DE ST.-COSME

Gigondas Hominis Fides 2009

Score: 95

Release Price \$69

Country France

Region Southern Rhône

Issue Oct 31, 2011

Tasting Note

Very intense, showing terrific cut thanks to racy, thoroughly embedded acidity that drives through the massive core of roasted plum, fig, black currant and sage flavors. The finish lets mesquite and black tea notes weave in, without losing any drive. Seriously packed for the cellar. Best from 2012 through 2023. 200 cases made.

—JM