

Hominis Fides 2013

Wine advocate

CHATEAU DE SAINT COSME Gigondas Hominis Fides 2013 – 94 points

“Possibly my favorite of the single vineyards (I waffled between this and the Le Poste) is the 2013 Gigondas Hominis Fides. Coming from a vineyard located just down the hill from the estate - in mostly sand and limestone-laced soils - it's almost 100% Grenache (there's a small splash of Syrah), and like the classic cuvée, wasn't destemmed and spent 12 months in older, smaller barrels. Currants, blackberries, licorice and big minerality all emerge from this beautifully pure, full-bodied effort that has a big mid-palate and a serious kick of tannin that emerges on the mid-palate and finish. Give it a year or two and drink it through 2028. It's unquestionably one of the top wines in the vintage.”

(92-94) - The most upfront and supple version of this cuvee I've tasted, the 2013 Gigondas Hominis Fides comes from sandy, loamy soils located just down from the estate. Made all from non-destemmed Grenache (as are all the single vineyards) and aged in smaller barrels, it exhibits notions of sweet cherries, blackberry liqueur, dusty soil and Asian spice. Medium to full-bodied, seamless and layered, with a silky, sexy profile, it should drink nicely on release and evolve for a decade.

Wine spectator

CHÂTEAU DE ST.-COSME Gigondas Hominis Fides 2013 – 96 points

Guide HACHETTE

Coup de cœur Guide HACHETTE 2016 **, Cuisine et vins de France 09 2015 Matt WALLS Rhone Report: 94 points Château de Saint Cosme Gigondas Hominis Fides

100% Grenache, 14.0%, FRW, £648.00 AWSP

Very full, thick with fresh, ripe, vibrant fruits - blackberry, black cherry, raspberry, some blackcurrant even. Very long, perfectly balanced. A dab of new oak spice adds interest and complexity; it's used successfully here. Extremely long. A particularly refined and elegant Gigondas. 2016 to 2023.

Vinous

2013 Château de Saint Cosme Gigondas Hominis Fides 92

Brilliant ruby. A complex, highly perfumed bouquet evokes raspberry preserves, boysenberry, potpourri and smoky minerals. Energetic and focused on the palate, offering vibrant red and blue fruit flavors that show excellent depth and focus. Gains weight and sweetness with air while maintaining vivacity, finishing sweet, gently tannic and very long, with zero rough edges.