

# 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.

## **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