



## CHATEAU DE SAINT COSME

### *Gigondas " Le Poste " 2015*

#### **Wine advocate**

CHÂTEAU DE SAINT COSME Gigondas Le Poste 2015 – 94-96

"The 2015 Gigondas le Poste is a classic expression of this vineyard and shows the more elegant, perfumed style that always comes from this site. Violets, flowers, raspberries, blueberries and green herbs all emerge from this full-bodied, lengthy and impeccably balanced Gigondas that has ultra-fine tannin and perfectly integrated acidity. Brought up just like the other two single vineyard releases, this beauty will be more accessible in its youth, yet I suspect it will age just as long."

#### **Wine spectator**

CHÂTEAU SAINT COSME Gigondas Le Poste 2015 – 98 points

"This sports a core of dark fig, blackberry and red currant paste, along with notes of tar, lavender, roasted juniper and tobacco. Shows heft and drive, yet remains remarkably refined, offering a long, precise chalk spine that runs from start to finish. A deft combination of power and elegance." WINE SPECTATOR INSIDER "HOT WINES" \_ AUGUST 9,2017

#### **Jeb Dunnuck**

2015 Château de Saint Cosme Gigondas Le Poste - 98

My favorite vintage for this cuvee to date, the 2015 Gigondas Le Poste shows the more pure, elegant and finesse-driven side to the estate, as well as the vintage. From a terraced vineyard just up the hill from the estate and from 100% old vine Grenache fermented without destemming and aged in 20% new barrels, its deep purple color is followed by perfumed notes of black cherries, graphite, leafy herbs, gravely/damp earth like minerality and spring flowers. So pure, fine and seamless, yet with a stacked mid-palate and a huge finish, it's a tour de force that's up with some of the greatest Gigondas every produced. Like the other cuvees, hide bottles for 2-3 years and enjoy over the following two decades.

#### **Drink Rhône John Livingstone**

CHATEAU DE SAINT COSME LE POSTE 2016 ( )

(casks) full red colour. An air of mulled, simmering red berries, griottes or soaked red cherries, leads the bouquet with a discreet backdrop of rosemary and oak-charcoal. The palate gives a restrained richness of Grenache fruit, oak alongside. It's a fresh wine, with mineral detail present. The extended aftertaste is on a crunched texture for now, which suggests the inclusion of stems (tasted blind). This will live well, and take its time. I would suggest leaving it until 2022 at least. There is concentration in the cautious amount of red juice that it releases now, a firm thickness, with oaking. 2039-42 Oct 2017

#### **Vinous**

2015 Château de Saint Cosme Gigondas Le Poste

Vivid ruby. Intensely perfumed, spice-accented raspberry, cherry liqueur and incense aromas show outstanding clarity and a bright mineral overtone. Concentrated yet lively in the mouth, offering alluringly sweet red and blue fruit, floral pastille and spicecake flavors that pick up a smoky nuance with air. Slow-building tannins frame the impressively persistent finish, which emphatically echoes the red berry and mineral notes.

-- Josh Raynolds (94-96)

### **Jancis Robinson UK**

CHÂTEAU DE SAINT COSME Gigondas Le Poste 2015 – 17 points out of 20

Cask sample.

“Tasted blind. Savoury and drier than some. Good energy and fruit integrity.”

### **Tim ATKIN**

Tim ATKIN 2015 Rhone Report - Matt Walls - 97 POINTS - Château Saint Cosme Gigondas Le Poste Grenache; 14.5% £852.00 FRW (2014)

Fermented in concrete using indigenous yeasts, no destemming, aged in barriques, one third new. Sage, blackberry and blackcurrant, all backed up by oak spice. Medium-bodied, very fresh with lively acidity and super-fine tannin. Expertly crafted, no excess weight or alcohol and sublime freshness. Very impressive. Finishes like a tuning fork. 1,500 bottles.

2019-2030

### **James Suckling**

CHÂTEAU DE SAINT-COSME Gigondas Le Poste 2015 – 93 points

“This has an extremely focused nose with dark plums, stones and mocha as well as graphite. The palate has sheet-like layers of ripe, glossy tannins, and plenty of rich dark fruit flavor, too. Great balance. Drink now.”