

Hominis Fides 2010

Wine advocate

100 points

Drink: 2014-2034

Pure perfection, the 2010 Gigondas Hominis Fides (200 cases produced) boasts over-the-top richness, an extraordinary, room-filling bouquet of red, black and blue fruits intermixed with charcoal, subtle new oak, forest floor and spice box. With fabulous richness, a massive mouthfeel and a delicacy and subtlety that belie its heft, weight, richness, precision and delineated character, this remarkable Gigondas may be the finest wine I have ever tasted from this appellation. Give it 2-3 years of cellaring and drink it over the following two decades.

Wine spectator

CHÂTEAU DE ST.-COSME Gigondas Hominis Fides - 97 points -

Dense and packed, with bittersweet chocolate and espresso notes leading the way for a huge core of blueberry, blackberry and black currant fruit, all melded together and pumping through the graphite-filled finish. The fruit is almost ostentatious now, but the grip is there, buried on the finish, and this will easily cruise in the cellar. Best from 2015 through 2032. 208 cases made. –JM

Stephen Tanzer

(\$80) Opaque purple. Powerful black raspberry, floral and Asian spice aromas show outstanding clarity and vivacity. Offers deeply pitched flavors of red and dark fruit preserves, given spine and lift by zesty minerality. The spicy note comes back strong on the the clinging, floral-driven finish. Extremely rich but showing a surprisingly accessible side right now.

94 points

Decanter

CHÂTEAU DE SAINT COSME Gigondas «Hominis Fides» 2010, 98 points

«Spicy, smoky, lifted fragrance, real finesse and freshness still to the aromatics. Lovely depth and intensity of fruit. A really attention-grabbing wine - it's almost a bit too much - bright, full technicolor. Very saline, very long, great finesse but great power.»