

# Gigondas 2016

## **Jeb Dunnuck**

2016 Château de Saint Cosme Gigondas 90-92

Looking first at the base 2016 Gigondas, it's certainly going to be another outstanding wine from Barruol. Based on 70% Grenache and the rest close to an even split of Syrah and Mourvèdre, it offers classic St Cosme notes of dark fruits, tapenade, pepper and smoked earth. It has plenty of tannin and will need 2-3 years of cellaring and shine for a decade or more

## **Drink Rhône John Livingstone**

CHATEAU DE SAINT COSME TRADITION 2016 ( )

(casks, bottling spring 2018) full, dark red colour, legs visible. The nose has a subdued of black berry fruit, cassis fruit with a touch of sweetness, coulis style. There is a whisper of mixed herbs. The palate is quietly chunky, holds its ground based on compact black fruiting, firm tannins that render the shape square for now. It finishes on a sweep of menthol, laurel – local influences. It's marked by its non-Grenache elements for now (tasted blind), has a thorough heart and is really sustained, prolonged, on the impressive finish. There's a lot of wine here, with some oaking and its tar to take care of. 15°. 30,000 b. From 2021. 2038-40 Oct 2017

## **Jancis Robinson UK**

Ch de St-Cosme 2016 Gigondas 16.5+

60% Grenache, 20% Syrah, 18% Mourvèdre, 2% Cinsault. Cask sample.

Slightly reductive and rubbery, light fruit and tight tannin. Seems misshapen right now, but there's clearly an elegance and freshness on the palate. Should be much better once bottled.

Drink 2018-2026