

AURIC PACIFIC FINE WINES

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Gigondas

Gigondas, north-east of Chateauneuf-du-Pape, was elevated from a village Cotes du Rhone to appellation status in 1971. This recognition was long overdue given that this sleepy, charming and rustic village had already been considered by many to be a premier appellation way before its official recognition.

Gigondas sits on a jagged set of limestone formation that seems to have exploded upward from the earth and reaches more than 2500 feet at its peak; - called it the Dentelles de Montmirail.

The Gigondas area committed to vine extends over 3000 acres is predominantly planted with Grenache (70%), Syrah (20%), Mourvedre (8%) and Cinsault with the other Southern Rhone varietals making up the rest. The vineyard is largely divided into 3 sectors; the plain (combination of gravel and clay), the lower terraces (sandy and clay) and the hillside vineyards (limestone and splintered rock, planted at an altitude of 700-800 feet). This combination of terroir - signification elevation and northwest exposures, produce wines of greater finesse and perfume as compared to the wines of Chateauneuf-

du-Pape. As Louis Barruol, owner of Chateau St-Cosme, points out, “Gigondas has more in common with Burgundy than it does with Chateauneuf”.

The Gigondas AOC appellation stipulates that a domaine’s red (there is no white Gigondas) shall be made from a blend of two Southern Rhone varieties, without pre-defining the percentages. In reality, most wines comprise predominantly Grenache.

As Chateauneuf-du-Pape becomes more popular and expensive, wine lovers who love Grenache based reds would be glad to find that some great values and bargains can be found from this fine appellation.

Chateau St-Cosme

Louis Barruol took over his family estate in the early 90’s from his father who has been selling grapes in bulk to the negociants. This dedicated winemaker has been the driving force behind the quality on his wines and the reputation of Gigondas.

After spending several years renovating the estate, its cellars and getting his own property on a solid footing, Barruol started his negociant business and has ventured into St-Joseph, Cote Rotie and Condrieu.

Louis also produces a *non-vintage* Vin de Table called *Little James’ Basket Press*, which includes declassified Gigondas juice blended with old vine Grenache from Roussillon. This wine is produce using the solera system of blending – each bottling contains half of latest vintage and half of previous vintages – dating back to 1999. This soft, exquisite provincial wine evokes notes of spice and delivers a textbook Rhone flavored wine at a bargain.

The *2006 Gigondas* represent the bulk of the estate’s production. This wine is made of 70% Grenache, 20% Syrah and 10% Mourvedre and Cinsault; the grapes are not destemmed and aged in a mixture of old and new (30%) oak barrels for 12 months after fermentation in cement or wooden vat.

Louis’s prestige cuvee, *Gigondas Valbelle*, takes this estate’s wines to an even higher level. With vines averaging 80 years old (first introduced in 1993). This wine goes through malolactic in new oak which results in a flashy, intense wine with coffee notes and terrific focus on the finish. He has resisted any attempts by local oenologist to fine or filter his wines.

The *2006 Gigondas Hominis Fides* was first produced in 2003. This is the most elegant among Louis prestige cuvees; the fruits are from a single vineyard parcel grown on very sandy soils and its vines are 105 years old. The wine offers rich dark fruits, exotic figs, black tea like notes and extremely silky.

Louis also expanded his single vineyard portfolio in 2006. His grandfather was planning to pull out the vines from Le Claux vineyard but was interrupted in World War 1. The *2006 Gigondas Les Claux*, from a 4.5 acre parcel of Grenache grown on clay and

limestone is his most powerful single vineyard wine that previously went into the Valbelle cuvee. It is more robust, rounder and richer than the Hominis Fides, and shows more spice and dark fruits and ends with a seductive finish.

Another parcel of single vineyard goes into the **2006 Gigondas Le Poste**. This 2.47 acre parcel of Grenache planted in 1963 on limestone and marl soil; is the boldest among the cuvees with captivating sage and tarragon aromas, plum spice and bittersweet cocoa finish.

These 2006 single vineyard wines offer potentially classic quality, a rarity for Gigondas and perhaps Rhone.



Special Introductory Price! 10% discount

2007 Chateau de St Cosme Cote du Rhone **\$37.80 (Usual Price: \$42)**

2006 Chateau de St Cosme, Gigondas **ST 88-90 \$58.50 (Usual Price: \$65)**

2006 Chateau de St Cosme, Gigondas “Valbelle” **ST 90-93 \$81 (Usual Price: \$90)**

2006 Chateau de St Cosme, Gigondas “Hominis Fides” **ST 92-94 \$81 (Usual Price: \$90)**

2006 Chateau de St Cosme, Gigondas “Le Claux” **ST 92-95 \$81 (Usual Price: \$90)**

2006 Chateau de St Cosme, Gigondas “Le Poste” **ST 91-94 \$81 (Usual Price: \$90)**

2006 Chateau de St Cosme, Chateaneuf du Pape **ST 91 \$79.20 (Usual Price: \$88)**

2006 Chateau de St Cosme, Cote Rotie **ST 92-94 \$106.20 (Usual Price: \$118)**

NV Chateau de St Cosme, Little James’s Basket Press VDT **RP 88 \$35.10 (Usual Price: \$39)**