



Domaine Constant-Duquesnoy Vinsobres In Fine 2015

Rating

95

Release Price

NA

Drink Date

2018 - 2028

Reviewed by

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The blockbuster 2015 Vinsobres In Fine is a barrel selection that spends 18 months in oak (60%) combined with a tank-aged component (40%). Vanilla and subtle baking-spice notes combine with ripe blueberries, cherries and maybe a touch of chocolate. Full-bodied, rich and plush, it fits the stereotypical mold of a "Parker" wine, with plenty of weight, ripeness and extraction, yet it boasts a degree of finesse and elegance that many big wines are missing. It should drink well through at least 2028.

Belgian-born businessman Gerard Constant purchased this estate in Vinsobres in 2004. He's since taken a couple of winemaking courses at Suze-la-Rousse and thrown himself headfirst into managing the property, which comprises 12 hectares in Vinsobres, five hectares in Cairanne and two hectares of Côtes du Rhône. The vineyard in Vinsobres consists of alternating southeast-facing terraces of Grenache and Syrah from 250 to 400 meters above sea level, which works to retain acidity in the finished wine. "The terroir of Vinsobres is unbelievable," said Constant, as we looked across the valley at his vines. The wines are unabashedly modern in style, the top cuvées made with used barrels purchased from Denis Mortet, yet they retain a sense of place, with herbal and spice nuances that speak of the region. "Oak adds complexity and the ability to age," said Constant. "I'm not disturbed by [wood] tannins if it's in the wine and isn't apparent at first taste." A wood-aged Cairanne may be bottled from the 2017 vintage.

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