



Domaine Constant - Duquesnoy Vinsobres Confidence 2016

Rating

93


Release Price

NA

Drink Date

2018 - 2030

Reviewed by

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A 50-50 Grenache-Syrah blend from the highest portions of the estate's vineyard, the 2016 Vinsobres Confidence is a flat-out stunner. I tasted this twice, once blind and once at the domaine, and found it consistently inspiring, blending hints of cedar and baking spices (it aged in third-year oak purchased from Denis Mortet in Burgundy) with lush cherry and blueberry fruit. Yet, even with the oak and masses of ripe fruit, it still tastes Rhône-ish, finishing with velvety tannins, crisp acids and hints of pepper and anise.

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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