



## 2015 Courbis Cornas Sabarotte



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

(95 - 97)

**Drink Date**

NA

**Reviewer**

 Jeb

**Date Tasted**

12/12/2016

**Source**

228, The Wine Advocate

**Tasting Notes**

The utterly profound 2015 Cornas La Sabarotte comes from a terrific lieu-dit located in the heart of the appellation and is brought up all in new French oak. Its deep purple/blue color is followed by incredible notes of black raspberries, blueberries, spring flowers, caramelized meats and licorice. Deep, full-bodied, utterly seamless and profound on the palate, with building, sweet tannin, it's a tour de force that will have two decades or more of longevity!

## 2015 Courbis Cornas les Eygats



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

(95 - 97)

**Price**

NA

**Drink Date**

NA

**Reviewer**

🏆 Jeb

**Date Tasted**

12/12/2016

**Source**

228, The Wine Advocate

**Tasting Notes**

Even inkier-colored than the Sabarotte, the 2015 Cornas les Eygats is another single vineyard release that comes from a site located on the northern edge of the appellation. Aged in 50% new French oak (the balance is in once-used barrels), it offers sensational notes of plums, blueberries, crushed violets, pen ink and barbecue smoke in an utterly profound, decadent, layered, heavenly profile. There's ample tannin here, but they're sweet and polished, and it has an awesome finish. Don't miss it!

# 2015 Courbis Cornas Champelrose



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

(92 - 94)

**Price**

NA

**Drink Date**

NA

**Reviewer**

🏆 Jeb

**Date Tasted**

12/12/2016

**Source**

228, The Wine Advocate

**Tasting Notes**

Sexy, rounded and voluptuous, the roughly 1,500-case 2015 Cornas Champelrose is the entry-level cuvée that's all destemmed and aged in 25% new barrels. It's easily the most approachable in this lineup and has gorgeous notes of cured meats, toasted spice, black raspberries, black cherries and licorice. Full-bodied, layered and rounded, it should drink beautifully on release, but evolve gracefully.

## 2015 Courbis St Joseph les Royes



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

(93 - 95)+

**Price**

NA

**Drink Date**

NA

**Reviewer**

🏆 Jeb

**Date Tasted**

12/12/2016

**Source**

228, The Wine Advocate

**Tasting Notes**

The inky black/blue-colored 2015 Saint Joseph les Royes from the Courbis team was brought up in one-third each of new, once and twice-used barrels. It offers sensational notes of crème de cassis toasted bread, licorice and pen ink in a massive, rich, concentrated, layered style that is shocking in its depth and richness. It's a crazy good St Joseph.

# 2015 Courbis St Joseph

Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

(90 - 92)

**Price**

NA

**Drink Date**

NA

**Reviewer**

 Jeb

**Date Tasted**

12/12/2016

**Source**

228, The Wine Advocate

**Tasting Notes**

Leading off the St Josephs and I'm sure the best vintage of this cuvée to date, the inky-colored 2015 Saint Joseph (100% Syrah aged mostly in older barrels) offers gorgeous notes of smoked black fruits, violets, lavender and chocolate in a rich, full-bodied, rounded and sexy style. It has present tannin, but more than enough fruit, and will keep for a decade or more.

## 2014 Courbis Cornas Sabarotte



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

91

**Price**

NA

**Drink Date**

2016 - 2023

**Reviewer**

 Jeb

**Date Tasted**

12/12/2016

**Source**

228, The Wine Advocate

**Tasting Notes**

The 2014 Cornas La Sabrotte is a classic red that offers tons of raspberries, currants, new saddle leather and peppery herbs in its medium-bodied, elegant, beautifully concentrated style. It shows the vintage nicely and while it's already drinking well, I suspect it will evolve well on its balance.

# 2014 Courbis Cornas les Eygats



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

92

**Price**

NA

**Drink Date**

2016 - 2020

**Reviewer**

 Jeb

**Date Tasted**

12/12/2016

**Source**

228, The Wine Advocate

**Tasting Notes**

The 2014 Cornas les Eygats is similarly concentrated to the Sabrotte, but offers more pepper, iron, sweet black cherry and strawberry fruit. This medium-bodied, supple, pure and beautifully polished effort is another 2014 that can be enjoyed today, but will keep for a decade. These 2014s show the more mid-weight, focused style of the vintage, yet have beautiful character and are already approachable. Drink these while you wait on the 2015s.

# 2014 Courbis Cornas Champelrose



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

92

**Price**

NA

**Drink Date**

2016 - 2024

**Reviewer**

🏆 Jeb

**Date Tasted**

12/12/2016

**Source**

228, The Wine Advocate

**Tasting Notes**

The 2014 Cornas Champelrose is impeccably balanced and perfumed with classic Cornas notes of red and black fruits, black olive, beef blood and new saddle leather. Medium-bodied, elegant and silky on the palate, with beautiful purity, this classic 2014 should be drunk over the coming 7-8 years or so.



## 2014 Courbis St Joseph les Royes



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

89

**Price**

NA

**Drink Date**

2016 - 2021

**Reviewer**

🍷 Jeb

**Date Tasted**

12/12/2016

**Source**

228, The Wine Advocate

**Tasting Notes**

Very classic in style, with tons of peppery spice, leather, and sweet red and black fruit, the 2014 St Joseph les Royes is medium-bodied, lightly textured and elegant on the palate, with fine tannin and good length. It is ideal for drinking over the coming 4-5 years, although I suspect it will keep longer.

# 2014 Courbis St Joseph

Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

88

**Price**

NA

**Drink Date**

2016 - 2021

**Reviewer**

 Jeb

**Date Tasted**

12/12/2016

**Source**

228, The Wine Advocate

**Tasting Notes**

As to the St Joseph releases, the peppery, lively and juicy 2014 St Joseph from this estate offers lots of light red fruits, spice, saddle leather and underbrush notes in its medium-bodied, charming, incredibly drinkable style. Drink it over the coming 4-5 years.

# 2014 Courbis St Joseph Blanc

Professional Tasting Notes

Other Tasting Notes

Wine Info

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**RP**

89

**Price**

NA

**Drink Date**

2015 - 2019

**Reviewer**

🏆 Jeb

**Date Tasted**

16/11/2015

**Source**

222, The Wine Advocate

**Tasting Notes**

A clean, classy and balanced white, the 2014 St Joseph Blanc (almost all Marsanne, with a splash of Roussanne) offers textbook notes of honeysuckle, peach and citrus in a medium-bodied, bright and lively style. It's ready to go and will drink nicely for 3-4 years, probably longer.

## 2013 Courbis Cornas Sabarotte



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

93

**Price**

\$13

**Drink Date**

2013 - 2023

**Reviewer**

🏆 Jeb

**Date Tasted**

30/12/2013

**Source**

210, The Wine Advocate

**Tasting Notes**

Looking at the 2011s from bottle, the 2011 Cornas Chamelrose is an elegant, approachable and creamy textured beauty that gives up mineral-laced aromas and flavors of creme de cassis, black raspberry, lavender, smoke and truffle. Spending 16-18 months in roughly 25% new oak, it is a knockout effort in the vintage that shows uncommon depth and richness. Enjoy it over the coming decade. This was a stacked lineup from this top-notch estate, and I was able to taste through the lineup multiple times, once while visiting the domaine, and again in a larger lineup of wines from each appellation. They never failed to impress. Located in the tiny town of Chateaubourg and covering roughly 50 acres in Saint-Joseph and 20 in Cornas, most of which are ideally situated, Courbis is now run by Laurent and Dominique Courbis, with Laurent running the cellar and Dominique managing the vineyards. Despite the high quality, these wines remain reasonably priced, and also see good distribution in the US. It's an estate that needs to be on every Northern Rhone lover's short list. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082

## 2013 Courbis Cornas les Eygats



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

94

**Price**

NA

**Drink Date**

2015 - 2025

**Reviewer**

🏆 Jeb

**Date Tasted**

16/11/2015

**Source**

222, The Wine Advocate

**Tasting Notes**

My favorite of the 2013s was the 2013 Cornas les Eygats. All from a single, higher elevation parcel that's located above Chaillot, it's aged 16 months in 50% new and 50% one-year-old barrels before bottling. The most broad, expansive and mouth-filling of the lineup, it offers that classic black/blue mix of fruit (plum, blueberries, blackberries) that I always find in young wines from this appellation, to go with background minerality, pepper and smoked meat. Medium to full-bodied, ripe, fleshy and with the estate's hallmark purity, drink this sensational Cornas anytime over the coming 10-15 years.

# 2013 Courbis Cornas Champelrose



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

92

**Price**

NA

**Drink Date**

2015 - 2023

**Reviewer**

 Jeb

**Date Tasted**

16/11/2015

**Source**

222, The Wine Advocate

**Tasting Notes**

Possessing killer granite character, the 2013 Cornas Champelrose comes from a mix of estate parcels and is aged in 25% new casks, with the balance in two- to three-year-old barrels. Medium to full-bodied, fruit forward, balanced and loaded with classic notes of pepper, dark fruits and earth, it's already delicious, but has the depth and tannic grip to hold nicely through 2023.

## 2013 Courbis St Joseph les Royes



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

93

**Price**

NA

**Drink Date**

2015 - 2030

**Reviewer**

🏆 Jeb

**Date Tasted**

16/11/2015

**Source**

222, The Wine Advocate

**Tasting Notes**

Another rock star is the 2013 St Joseph Les Royes, which comes from the Les Royes lieu-dit (this is a single vineyard) that lies on the southern edge of the Saint Joseph appellation, right up next to Cornas. It's a dramatic, steep slope that has a terrific southern exposure. It too is inky colored and offers a touch more purity and definition than the classic cuvee. Crème de cassis, licorice, peppery herbs and plenty of graphite give way to a medium-bodied, juicy, lively, pure Saint Joseph that has fine tannin, a solid mid-palate and a big finish. It will have 10-15 years of overall longevity.

# 2013 Courbis St Joseph

Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

91

**Price**

NA

**Drink Date**

2015 - 2025

**Reviewer**

 Jeb

**Date Tasted**

16/11/2015

**Source**

222, The Wine Advocate

**Tasting Notes**

The inky colored 2013 St Joseph is another incredibly high quality wine from this estate, who seems to deliver the goods in just about every vintage. Black cherries, currants, bay leaf, pepper and ample minerality emerge from this medium-bodied, focused, balanced and classy 2013. It will have a decade of overall longevity.



# 2013 Courbis St Joseph Domaine Blanc

Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

90

**Price**

NA

**Drink Date**

2014 - 2016

**Reviewer**

 Jeb

**Date Tasted**

11/11/2014

**Source**

216, The Wine Advocate

**Tasting Notes**

Coming all from Marsanne, the 2013 Saint Joseph Domaine Blanc has pretty apple peel, orange blossom, tangerine and brioche qualities to go with a sweetly fruited, pure, and lively feel on the palate. I don't think it will make old bones, but it will dish out plenty of pleasure over the coming 1-2 years.

## 2012 Courbis Cornas Sabarotte



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

(93 - 95)

**Price**

\$25

**Drink Date**

2016 - 2028

**Reviewer**

 Jeb

**Date Tasted**

30/12/2013

**Source**

210, The Wine Advocate

**Tasting Notes**

In the same ballpark, the 2012 Cornas La Sabarotte (aged 16-18 months in 100% new French oak) offers ample graphite, creme de cassis, licorice and crushed flower notes, with loads of textbook Cornas meatiness in the background. It too is a medium to full-bodied, fresh, vibrant, yet seriously concentrated effort that shows the vintage beautifully. Give it a couple years in the cellar and enjoy it over the following 10-12 years or so. This was a stacked lineup from this top-notch estate, and I was able to taste through the lineup multiple times, once while visiting the domaine, and again in a larger lineup of wines from each appellation. They never failed to impress. Located in the tiny town of Chateaubourg and covering roughly 50 acres in Saint-Joseph and 20 in Cornas, most of which are ideally situated, Courbis is now run by Laurent and Dominique Courbis, with Laurent running the cellar and Dominique managing the vineyards. Despite the high quality, these wines remain reasonably priced, and also see good distribution in the US. It's an estate that needs to be on every Northern Rhone lover's short list. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082

## 2012 Courbis Cornas les Eygats



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

(93 - 95)

**Price**

\$20

**Drink Date**

2015 - 2030

**Reviewer**

🏆 Jeb

**Date Tasted**

30/12/2013

**Source**

210, The Wine Advocate

**Tasting Notes**

Starting out with the 2012s, which are some of the strongest in the vintage, the 2012 Cornas Les Eygats is a classic Cornas that exhibits knockout aromas and flavors of smoked meat, barbecue sauce, violets, sweet cassis and a hint of dusty pebble. A blend of 100% Syrah (all Cornas will be all Syrah) and aged 16-18 months in 50% new French oak, this medium to full-bodied, pure, fresh and focused effort will benefit from short-term cellaring and have 15 years or more of prime drinking. This was a stacked lineup from this top-notch estate, and I was able to taste through the lineup multiple times, once while visiting the domaine, and again in a larger lineup of wines from each appellation. They never failed to impress. Located in the tiny town of Chateaubourg and covering roughly 50 acres in Saint-Joseph and 20 in Cornas, most of which are ideally situated, Courbis is now run by Laurent and Dominique Courbis, with Laurent running the cellar and Dominique managing the vineyards. Despite the high quality, these wines remain reasonably priced, and also see good distribution in the US. It's an estate that needs to be on every Northern Rhone lover's short list. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082

# 2012 Courbis Cornas Champelrose



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

(91 - 93)

**Price**

\$12

**Drink Date**

2013 - 2023

**Reviewer**

 Jeb

**Date Tasted**

30/12/2013

**Source**

210, The Wine Advocate

**Tasting Notes**

The most meaty and wild of the bunch, the 2012 Cornas Champelrose, which sees roughly 25% new oak, exhibits loads of smoked meats, truffle, forest floor and sweet black and blue fruits. The most approachable of the group, with medium to full-bodied richness, a supple, rounded texture and fine tannin, it can be enjoyed any time over the coming decade. This was a stacked lineup from this top-notch estate, and I was able to taste through the lineup multiple times, once while visiting the domaine, and again in a larger lineup of wines from each appellation. They never failed to impress. Located in the tiny town of Chateaubourg and covering roughly 50 acres in Saint-Joseph and 20 in Cornas, most of which are ideally situated, Courbis is now run by Laurent and Dominique Courbis, with Laurent running the cellar and Dominique managing the vineyards. Despite the high quality, these wines remain reasonably priced, and also see good distribution in the US. It's an estate that needs to be on every Northern Rhone lover's short list. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082

## 2012 Courbis St Joseph les Royes



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

(90 - 92)

**Price**

\$13

**Drink Date**

2013 - 2022

**Reviewer**

🏆Jeb

**Date Tasted**

30/12/2013

**Source**

210, The Wine Advocate

**Tasting Notes**

A step up, the brilliant-looking 2012 Saint Joseph Les Royes dishes up ample minerality, with notions of pen ink, crushed violets and black raspberry fruit all emerging from the glass. Aged all in barrel, 25% being new, this medium to full-bodied effort has fantastic purity, a seamless texture and light tannin. It will be ready to go on release and drink nicely through 2022. This was a stacked lineup from this top-notch estate, and I was able to taste through the lineup multiple times, once while visiting the domaine, and again in a larger lineup of wines from each appellation. They never failed to impress. Located in the tiny town of Chateaubourg and covering roughly 50 acres in Saint-Joseph and 20 in Cornas, most of which are ideally situated, Courbis is now run by Laurent and Dominique Courbis, with Laurent running the cellar and Dominique managing the vineyards. Despite the high quality, these wines remain reasonably priced, and also see good distribution in the US. It's an estate that needs to be on every Northern Rhone lover's short list. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082

## 2012 Courbis St Joseph Blanc les Royes



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

92

**Price**

NA

**Drink Date**

2013 - 2020

**Reviewer**

🏆 Jeb

**Date Tasted**

30/12/2013

**Source**

210, The Wine Advocate

**Tasting Notes**

A significant step up and a smoking white that's one of the top in the appellation, the 2012 Saint Joseph Les Royes Blanc offers striking minerality, as well as rich, layered notes of vanilla creme, brioche, sauteed peaches and honeysuckle. Medium-bodied, textured and yet still fresh and even elegant, it's a gorgeous wine to drink over the coming 5-7 years. This was a stacked lineup from this top-notch estate, and I was able to taste through the lineup multiple times, once while visiting the domaine, and again in a larger lineup of wines from each appellation. They never failed to impress. Located in the tiny town of Chateaubourg and covering roughly 50 acres in Saint-Joseph and 20 in Cornas, most of which are ideally situated, Courbis is now run by Laurent and Dominique Courbis, with Laurent running the cellar and Dominique managing the vineyards. Despite the high quality, these wines remain reasonably priced, and also see good distribution in the US. It's an estate that needs to be on every Northern Rhone lover's short list. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082

## 2011 Courbis Cornas Sabarotte



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

94

**Price**

\$25

**Drink Date**

2013 - 2028

**Reviewer**

🏆 Jeb

**Date Tasted**

30/12/2013

**Source**

210, The Wine Advocate

**Tasting Notes**

Seeing the most new oak of the lineup and spending upwards of 18 months in 100% new French oak, the 2011 Cornas La Sabarotte is also the richest, most decadent, and concentrated of the three single vineyards. Exhibiting terrific aromas and flavors of black raspberry, licorice, roasted meats, barbecue and forest floor, this full-bodied 2011 has a blockbuster texture, no hard edges and ample underlying structure that's partially concealed by all of the fruit. It will have an easy 12-15 years of longevity and should not be missed! This was a stacked lineup from this top-notch estate, and I was able to taste through the lineup multiple times, once while visiting the domaine, and again in a larger lineup of wines from each appellation. They never failed to impress. Located in the tiny town of Chateaubourg and covering roughly 50 acres in Saint-Joseph and 20 in Cornas, most of which are ideally situated, Courbis is now run by Laurent and Dominique Courbis, with Laurent running the cellar and Dominique managing the vineyards. Despite the high quality, these wines remain reasonably priced, and also see good distribution in the US. It's an estate that needs to be on every Northern Rhone lover's short list. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082

# 2011 Courbis Cornas les Eygats



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

93

**Price**

\$20

**Drink Date**

2014 - 2026

**Reviewer**

 Jeb

**Date Tasted**

30/12/2013

**Source**

210, The Wine Advocate

**Tasting Notes**

Along the same lines, the inky purple colored 2011 Cornas Les Eygats is gorgeous on all accounts. Smoke, saddle leather, liquid flowers, pepper and cured meats, as well as the blue-tinged cassis and blackberry-styled fruit that's common in most young Cornas, are all present here, and it too has medium to full-bodied richness, a great mid-palate and good acidity. Give it another year or so and enjoy it through 2026. This was a stacked lineup from this top-notch estate, and I was able to taste through the lineup multiple times, once while visiting the domaine, and again in a larger lineup of wines from each appellation. They never failed to impress. Located in the tiny town of Chateaubourg and covering roughly 50 acres in Saint-Joseph and 20 in Cornas, most of which are ideally situated, Courbis is now run by Laurent and Dominique Courbis, with Laurent running the cellar and Dominique managing the vineyards. Despite the high quality, these wines remain reasonably priced, and also see good distribution in the US. It's an estate that needs to be on every Northern Rhone lover's short list. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082



# 2011 Courbis Cornas Champelrose



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

93

**Price**

\$13

**Drink Date**

2013 - 2023

**Reviewer**

🏆 Jeb

**Date Tasted**

30/12/2013

**Source**

210, The Wine Advocate

**Tasting Notes**

Looking at the 2011s from bottle, the 2011 Cornas Champelrose is an elegant, approachable and creamy textured beauty that gives up mineral-laced aromas and flavors of creme de cassis, black raspberry, lavender, smoke and truffle. Spending 16-18 months in roughly 25% new oak, it is a knockout effort in the vintage that shows uncommon depth and richness. Enjoy it over the coming decade. This was a stacked lineup from this top-notch estate, and I was able to taste through the lineup multiple times, once while visiting the domaine, and again in a larger lineup of wines from each appellation. They never failed to impress. Located in the tiny town of Chateaubourg and covering roughly 50 acres in Saint-Joseph and 20 in Cornas, most of which are ideally situated, Courbis is now run by Laurent and Dominique Courbis, with Laurent running the cellar and Dominique managing the vineyards. Despite the high quality, these wines remain reasonably priced, and also see good distribution in the US. It's an estate that needs to be on every Northern Rhone lover's short list. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082

## 2011 Courbis St Joseph les Royes

**RP**

(90 - 92)

**Price**

NA

**Drink Date**

2012 - 2022

**Reviewer**

 Robert M. Parker,

**Date Tasted**

27/12/2012

**Source**

204, The Wine Advocate

**Tasting Notes**

The single vineyard offering, the 2011 St.-Joseph Les Royes, is denser and inkier with an opaque blue/purple color and a sweet nose of acacia flowers, blackberries, black raspberries, a hint of powdered rock and a steely terroir character. This full-bodied, impressively endowed, supple wine should drink well for 6-10 years. (Not yet released) One of the most quality conscious estates in the Northern Rhone, Domaine Courbis produces a trio of vineyard designated Cornas as well as two cuvees of impressive St.-Joseph. After the brilliant success of their 2009 vintage, I thought it would be difficult for this estate to equal what they achieved, but the 2010s are all stunning, and the 2011s are not far behind. The Courbis family has nearly 48 acres in St.-Joseph and another 20 in Cornas, making them a relatively impressive family-owned estate. The Cornas vineyards are planted in decomposed granite soils with little top soil. The Cornas Les Eygats emerges from what the Courbis brothers feel is their greatest micro-climate, from a terraced vineyard composed of broken granite, planted at an altitude of 250 meters. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082

## 2010 Courbis Cornas Sabarotte



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

(93 - 95)+

**Drink Date**

NA

**Reviewer**

🏆 Jeb

**Date Tasted**

12/12/2016

**Source**

228, The Wine Advocate

**Tasting Notes**

The inky black/blue-colored 2015 Saint Joseph les Royes from the Courbis team was brought up in one-third each of new, once and twice-used barrels. It offers sensational notes of crème de cassis toasted bread, licorice and pen ink in a massive, rich, concentrated, layered style that is shocking in its depth and richness. It's a crazy good St Joseph.

**Price**

NA

# 2010 Courbis Cornas les Eygats



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

99

**Price**

\$50 - 55

**Drink Date**

2012 - 2037

**Reviewer**

🍷 Robert M. Parker,

**Date Tasted**

27/12/2012

**Source**

204, The Wine Advocate

**Tasting Notes**

Flirting with perfection, the 2010 Cornas Les Eygats boasts a fabulous bouquet of incense, subtle smoke, black truffles, pen ink, blackberries and cassis. Massive with sweet tannin as well as an unreal skyscraper-like texture across the mid-palate, this broad, savory, classic Cornas should drink well for 25+ years. One of the most quality conscious estates in the Northern Rhone, Domaine Courbis produces a trio of vineyard designated Cornas as well as two cuvees of impressive St.-Joseph. After the brilliant success of their 2009 vintage, I thought it would be difficult for this estate to equal what they achieved, but the 2010s are all stunning, and the 2011s are not far behind. The Courbis family has nearly 48 acres in St.-Joseph and another 20 in Cornas, making them a relatively impressive family-owned estate. The Cornas vineyards are planted in decomposed granite soils with little top soil. The Cornas Les Eygats emerges from what the Courbis brothers feel is their greatest micro-climate, from a terraced vineyard composed of broken granite, planted at an altitude of 250 meters. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082

# 2010 Courbis Cornas Champelrose



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

94+

**Price**

\$50 - 55

**Drink Date**

2014 - 2034

**Reviewer**

🍷 Robert M. Parker,

**Date Tasted**

27/12/2012

**Source**

204, The Wine Advocate

**Tasting Notes**

The 2010 Cornas Champelrose exhibits a black/purple color along with a floral note, and a terrific, full-bodied texture with gorgeous ripeness, purity and expansiveness. This savory, full-throttle, compelling Cornas will benefit from 2-3 years of cellaring and drink well for two decades or more. One of the most quality conscious estates in the Northern Rhone, Domaine Courbis produces a trio of vineyard designated Cornas as well as two cuvees of impressive St.-Joseph. After the brilliant success of their 2009 vintage, I thought it would be difficult for this estate to equal what they achieved, but the 2010s are all stunning, and the 2011s are not far behind. The Courbis family has nearly 48 acres in St.-Joseph and another 20 in Cornas, making them a relatively impressive family-owned estate. The Cornas vineyards are planted in decomposed granite soils with little top soil. The Cornas Les Eygats emerges from what the Courbis brothers feel is their greatest micro-climate, from a terraced vineyard composed of broken granite, planted at an altitude of 250 meters. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082

## 2010 Courbis St Joseph les Royes



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

91

**Price**

\$35

**Drink Date**

2012 - 2022

**Reviewer**

🍷 Robert M. Parker,

**Date Tasted**

27/12/2012

**Source**

204, The Wine Advocate

**Tasting Notes**

The opaque ruby/purple-tinged 2010 St.-Joseph Les Reyes offers sweet strawberry and blackberry fruit intermixed with notes of incense, camphor, smoke and crushed rock. This full, thick, rich beauty can be consumed over the next decade. One of the most quality conscious estates in the Northern Rhone, Domaine Courbis produces a trio of vineyard designated Cornas as well as two cuvees of impressive St.-Joseph. After the brilliant success of their 2009 vintage, I thought it would be difficult for this estate to equal what they achieved, but the 2010s are all stunning, and the 2011s are not far behind. The Courbis family has nearly 48 acres in St.-Joseph and another 20 in Cornas, making them a relatively impressive family-owned estate. The Cornas vineyards are planted in decomposed granite soils with little top soil. The Cornas Les Eygats emerges from what the Courbis brothers feel is their greatest micro-climate, from a terraced vineyard composed of broken granite, planted at an altitude of 250 meters. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082

## 2009 Courbis Cornas Sabarotte

**RP**

95

**Price**

\$55 - 60

**Drink Date**

2016 - 2041

**Reviewer**

🏆 Robert M. Parker,

**Date Tasted**

23/12/2011

**Source**

198, The Wine Advocate

**Tasting Notes**

One of the finest Cornas wines I have tasted is Courbis's 2009 Cornas La Sabarotte. With a style similar to Les Eygats, it exhibits notes of blueberry and blackberry liqueur intermixed with incense, creosote, charcoal, roasted meats and spring flowers. It possesses fabulous fruit as well as a skyscraper-like texture. There is no evidence of new oak because of the lavish concentration. This enormously impressive, full-bodied, massive wine will be even better in 5-10 years and should last for 25+ years. Two brilliant vintages from Domaine Courbis include the more forward 2009s and the equally fine 2010s, which will require considerable patience. The 2010s have slightly higher acids, which tends to make the tannins more noticeable, but they are also extremely concentrated, with massive palate impressions. It is often said that Cornas is made for those with 19th century palates, but Courbis has tamed the uncivilized ruggedness and wilder aspects of Cornas, resulting in huge wines, but undeniably Cornas. Importer: Russell Herman, Berkeley Heights, NJ; tel. [\(908\) 771-9082](tel:9087719082)



## 2009 Courbis Cornas les Eygats



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

94+

**Price**

\$50 - 55

**Drink Date**

2011 - 2031

**Reviewer**

 Robert M. Parker,

**Date Tasted**

23/12/2011

**Source**

198, The Wine Advocate

**Tasting Notes**

Gorgeous aromas of acacia flowers, blueberries and blackberries jump from the glass of the opaque purple-colored 2009 Cornas Les Eygats. Even though small barrels were used in the wine's upbringing, there is not a trace of new oak to be found in this cuvee. Notes of roasted meats, cassis, blackberries, licorice and truffles are found in this full-bodied, sensational Cornas that should drink well for 20 years. Two brilliant vintages from Domaine Courbis include the more forward 2009s and the equally fine 2010s, which will require considerable patience. The 2010s have slightly higher acids, which tends to make the tannins more noticeable, but they are also extremely concentrated, with massive palate impressions. It is often said that Cornas is made for those with 19th century palates, but Courbis has tamed the uncivilized ruggedness and wilder aspects of Cornas, resulting in huge wines, but undeniably Cornas. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082



# 2009 Courbis Cornas Champelrose



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

91+

**Price**

\$50 - 55

**Drink Date**

2014 - 2034

**Reviewer**

🍷 Robert M. Parker,

**Date Tasted**

23/12/2011

**Source**

198, The Wine Advocate

**Tasting Notes**

The 2009 Cornas Champelrose, which I loved last year, has closed down somewhat, but still reveals extraordinary minerality, a dense purple color, and more new oak than I remember from barrel. It is clearly the most modern-styled wine from Courbis, with huge power, richness and intensity. Give it 3-4 years of cellaring and drink it over the following two decades. Two brilliant vintages from Domaine Courbis include the more forward 2009s and the equally fine 2010s, which will require considerable patience. The 2010s have slightly higher acids, which tends to make the tannins more noticeable, but they are also extremely concentrated, with massive palate impressions. It is often said that Cornas is made for those with 19th century palates, but Courbis has tamed the uncivilized ruggedness and wilder aspects of Cornas, resulting in huge wines, but undeniably Cornas. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082

## 2009 Courbis St Joseph les Royes



Professional Tasting Notes

Other Tasting Notes

Wine Info

**RP**

89

**Price**

\$35

**Drink Date**

2011 - 2021

**Reviewer**

🏆 Robert M. Parker,

**Date Tasted**

23/12/2011

**Source**

198, The Wine Advocate

**Tasting Notes**

The two 2009 St.-Joseph cuvees I tasted are both seductive, appealing wines. More seriously endowed and richer, with more tannin as well as low acidity and oodles of black cherry and black currant fruit is the deep ruby/purple-colored 2009 St.-Joseph Les Reyes. Medium body, abundant fruit and light tannins suggest it will drink nicely for 7-10 years. Two brilliant vintages from Domaine Courbis include the more forward 2009s and the equally fine 2010s, which will require considerable patience. The 2010s have slightly higher acids, which tends to make the tannins more noticeable, but they are also extremely concentrated, with massive palate impressions. It is often said that Cornas is made for those with 19th century palates, but Courbis has tamed the uncivilized ruggedness and wilder aspects of Cornas, resulting in huge wines, but undeniably Cornas. Importer: Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082