

International Wine Cellar  
praises Domaine Courbis' 2005s and 2006s:  
"I'm impressed by the depth and clarity here"

Stephen Tanzer's

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# International Wine Cellar

the consumer's passport to fine wine

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**Domaine Courbis.** "The 2006 whites down here are fresher than the 2005s, unlike in Condrieu," Laurent Courbis told me. As for the 2005 reds, Courbis went on, "they are massive, with as much capacity to age as anything we've seen. Give the Saint-Josephs at least ten years and Cornas much longer. It would be a huge mistake to drink or judge them early, but I know that people will do just that." (Russell Herman/World Wine Source, Berkeley Heights, NJ)

2006 Saint-Joseph: Ruby-red. Spicy red berries and cherry on the nose, with a musky tobacco undertone. Bitter cherry and candied rose flavors are firm by vibrant acidity. Finishes with good youthful grip. 87-89.

2006 Saint-Joseph Les Royes: Bright ruby. Toasty raspberry and candied cherry on the nose, with a light vanilla overtone mounting with air. Fresh red fruit flavors are enlivened by zesty minerality and gain sweetness with air, picking up soft tannins that carry through the long, sappy finish. This should drink very well young. 88-91.

2006 Cornas Champelrose: Deep ruby. Pungent cherry and cassis aromas are complemented by smoky herbs, dried flowers and hot asphalt. Very Cornas on the nose, then surprisingly fresh in the mouth, offering dried cherry and blackberry flavors, silky tannins and good mineral lift on the close. 89-92.

2006 Cornas Les Eygats: Ruby-red. Explosively perfumed bouquet of fresh red and dark berries complemented by seductive Asian spices. Impressively sweet raspberry and blueberry flavors finish with terrific sweetness and grip. 89-92.

2006 Cornas La Sabarotte: Inky ruby. Seductive, oak-spiced raspberry and cherry-cola aromas are enlivened by smoky minerals and fresh violet. Deep, creamy and sweet, offering palate-staining blackberry and boysenberry flavors, along with floral pastilles and mocha. The tannins seem almost invisible. 91-94.

2005 Saint-Joseph (\$28): Ruby-red. Spicy raspberry and cassis on the nose, picking up suave florality with aeration. Shows more depth than last year, with ripe red berry and bitter cherry flavors and firm finishing grip. 88.

2005 Saint-Joseph Les Royes (\$42): Deep ruby. Ripe cherry and plum aromas are youthfully brooding, with smoky tobacco adding complexity. Weighty dark fruit flavors convey liqueur-like depth and a chewy texture, with the finish featuring serious tannins. 89(+).

2005 Cornas Champelrose (\$48): Ruby-red. Ripe red and dark berry aromas are complicated by cured tobacco and dried flowers. Nicely focused dark fruit flavors are firm by youthful tannins and gain sweetness with air, finishing with mounting sweetness and outstanding persistence. I'm impressed by the marriage of depth and clarity here. 90.

2005 Cornas Les Eygats (\$60): Bright ruby. Intense mineral and floral qualities complement fresh red and dark berries, with suave floral and smoked meat elements building with air. Plump dark berry liqueur flavor offers excellent depth and sweetness, with late-arriving tannins adding subtle grip. This is sexy stuff. 91.

2005 Cornas La Sabarotte (\$85): Inky ruby. Powerful dark berry aromas offer compelling depth, with suave oak spice and minerals adding a seductive quality. Strikingly sweet, with broad dark berry liqueur flavors complemented by exotic violet pastille and candied licorice. Finishes with superb focus, with no loose ends or rough edges. This should go straight into the cellar. 93.

2006 Saint-Joseph Blanc (\$25): Light yellow. Seductively spicy orchard and pit fruit aromas are brightened by brisk minerals and honeysuckle. Clean pear and white peach flavors offer good depth and finish with lemony snap. 87.

2005 Saint-Joseph Blanc Les Royes (\$42): Yellow-gold. Honeyed pear and peach on the nose, with salty minerality adding urgency. Fleshy and quite ripe but not weighty, offering brisk pit fruit flavors and a focused, stony finish. Floral honey lingers behind but doesn't distract from the energetic fruit. 89.