

Domaine Courbis 2005s and 2006s Reviewed in Robert Parker's Wine Advocate

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DOMAINE COURBIS	2006	CORNAS CHAMPÉLROSE	(\$50.00-55.00)	RED	(87-90)
DOMAINE COURBIS	2005	CORNAS CHAMPÉLROSE	(\$50.00-55.00)	RED	88?
DOMAINE COURBIS	2006	CORNAS LES EYGATS	(\$55.00-60.00)	RED	(87-89)
DOMAINE COURBIS	2005	CORNAS LES EYGATS	(\$55.00-60.00)	RED	88
DOMAINE COURBIS	2006	CORNAS LA SABAROTTE	(\$75.00-86.00)	RED	(89-91)
DOMAINE COURBIS	2005	CORNAS LA SABAROTTE	(\$85.00)	RED	91

DOMAINE COURBIS	2006	ST.-JOSEPH	(\$25.00-30.00)	RED	(84-86)
DOMAINE COURBIS	2005	ST.-JOSEPH	(\$25.00-30.00)	RED	87
DOMAINE COURBIS	2006	ST.-JOSEPH LES ROYES	(\$35.00)	RED	(86-88)
DOMAINE COURBIS	2005	ST.-JOSEPH LES ROYES	(\$35.00)	RED	89

Domaine Courbis, run by brothers Laurent and Dominique Courbis, is the only Cornas producer located in the one-horse village of Châteaubourg, just north of the appellation of Cornas. They have 13.5 acres of vines in Cornas as well as some acreage in St.-Joseph. While they call their winemaking "classic," all of the Syrah is destemmed, and they have a fondness for new oak, with the Champelrose seeing a small percentage, Les Eygats around 25%, and the top cuvée, La Sabarotte, 65-70%. The wines are always very pure. The 2006s are lighter than the 2005s, but also more charming. While they remain tannic, they are not as formidably structured as their older siblings. The dense purple-hued **2006 Cornas Les Eygats** offers hints of *pain grillé*, chocolate, and black currants in a spicy, medium-bodied format. Give it 2-3 years of cellaring, and enjoy it over the following 12-15. Abundant new oak notes emerge from the **2006 Cornas Champelrose**, along with a certain austerity (unusual for this vintage), as well as copious quantities of sweet black fruits. However, the charred oak component is very strong at present. Always the densest, most seriously endowed cuvée, the **2006 Cornas La Sabarotte** exhibits notes of prunes, blackberries, cassis, crushed rock, and acacia flowers, followed by a wine with excellent depth, moderate tannin, and a beautiful finish. It should drink well for 12-15 years.

The 2005s are all closed and tannic. The **2005 Cornas Les Eygats**

displays a dark ruby/purple hue, plenty of new oak, and hints of underbrush, forest floor, and earthy black fruits. There is some dryness and austerity in the finish. Again, plenty of wood, a charred character, and attractive black cherry and black currant fruit along with a hint of fig are present in the **2005 Cornas Champelrose**. The finish is shut down, tannic, and backward. The safest bet is the **2005 Cornas La Sabarotte**. Its dense purple color is accompanied by notes of gamey meat, roasted herbs, blackberries, and asphalt. Give it 2-3 years of cellaring, and drink it over the following 10-12.

The **2006 St.-Joseph** exhibits ripe cherry and strawberry fruit, light tannin, and an elegant personality. Enjoy it during its first 4-5 years of life. It reveals more acidity than real tannin. Slightly bigger and richer with dark cherry fruit is the **2006 St.-Joseph Les Royes**. Medium-bodied and peppery with hints of herbs and spice, it should drink well for 5-7 years. The dark ruby/purple-tinged **2005 St.-Joseph** is tannic and structured as well as more well-endowed than its younger sibling. This is a rich, stylish example of the appellation. Revealing an inky/purple color to the rim as well as a big, sweet nose of toast, grilled meats, blackberries, currants, and cherries, the **2005 St.-Joseph Les Royes** is medium to full-bodied, moderately tannic, and best drunk between 2010-2017. Importer: Russell