

Robert Parker Praises Domaine Courbis, naming it “one of the top producers of modern-styled Cournas”

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RATING SYSTEM

DOMAINE COURBIS	2005	CORNAS CHAMPELROSE	(\$45.00)	RED	(90-93)
DOMAINE COURBIS	2004	CORNAS CHAMPELROSE	(\$45.00)	RED	89
DOMAINE COURBIS	2005	CORNAS LES EYGATS	(\$45.00)	RED	(89-91)
DOMAINE COURBIS	2004	CORNAS LES EYGATS	(\$45.00)	RED	88
DOMAINE COURBIS	2005	CORNAS LA SABAROTTE	(\$75.00)	RED	(91-93)
DOMAINE COURBIS	2004	CORNAS LA SABAROTTE	(\$75.00)	RED	90
DOMAINE COURBIS	2005	ST.-JOSEPH	(\$25.00)	RED	(88-90)
DOMAINE COURBIS	2005	ST.-JOSEPH LES ROYES	(\$35.00)	RED	(88-90+)

One of the top producers of modern-styled Cornas, these dense, powerful wines, which tend to be barrique-aged, but rarely show too much new oak, are capable of aging well for 10-15+ years. Courbis did well with his three cuvées of 2004, with the **2004 Cornas Les Eygats** exhibiting some spicy oak, a deep ruby/purple color, and a sweet nose of wet rocks, acacia flowers, licorice, and black currant and cherry fruit. It is an attractive, mid-weight Cornas to drink over the next 6-7 years. The darker ruby/purple-colored **2004 Cornas Champelrose** has more smoke, scorched earth, espresso roast, and blueberry notes with sweet fruit, medium to full body, and attractive texture and richness. It should drink well for 7-8 years. The top cuvée, the **2004 Cornas La Sabarotte** is more gamey and earthy, with hints of new saddle leather, roasted meats, blackberry, crushed rocks, and flowers. It is elegant, rich, and a very impressive 2004. It should drink nicely for up to a decade.

To no one's surprise, the 2005s are richer, fuller-bodied, but also very structured, tannic, and backward. The **2005 Cornas Les Eygats** has blueberry and blackberry fruit intermixed with licorice, creosote, and earthy undertones. It is tannic, medium-bodied, and rather broodingly

backward. Give it 4-5 years of bottle aging, and drink it over the following decade. The formidable **2005 Cornas Champelrose** has an inky blue/purple color to the rim, and a sweet nose of blueberries, white flowers, *pain grillé*, and scorched earth. Deep, chewy, and mineral-laced, with impressive density, richness, and length, it will need 2-3 years of bottle age and should last 10-15+ years. Lastly, the richest and inkiest of all is the **2005 Cornas La Sabarotte**. Dense purple in color with a nose of liquid rocks intermixed with flowers, blackberry, blueberry, and cassis, the wine is intense, formidably endowed, massive, and unyielding. Give it 3-4 years of bottle age and drink it over the following 15 years.

Both cuvées of **2005 St.-Joseph** from Courbis reveal impressive potential with deep, sweet red and black fruits, striking minerality, zesty acidity, ripeness, and medium to full body. The **2005 Les Royes** seems to be more elegant, but at the same time more backward as well. It is probably the longer term prospect for aging (up to 10-12 years).

Needless to say, all of these wines are for patient connoisseurs.