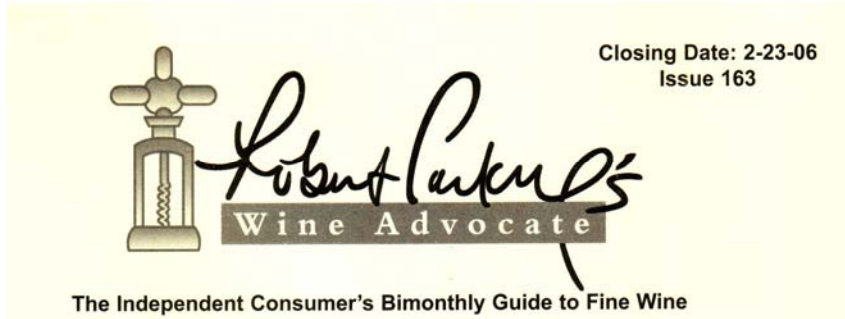


“...The finest wines Courbis has ever made,  
the 2003s are extraordinary across the board.”

— Robert Parker, The Wine Advocate



DOMAINE COURBIS	2004	CORNAS CHAMPÉLROSE	(\$45.00)	RED	(88-90+)
DOMAINE COURBIS	2003	CORNAS CHAMPÉLROSE	(\$45.00)	RED	92
DOMAINE COURBIS	2004	CORNAS LES EYGATS	(\$45.00)	RED	(88-90)
DOMAINE COURBIS	2003	CORNAS LES EYGATS	(\$45.00)	RED	89+
DOMAINE COURBIS	2004	CORNAS LA SABAROTTE	(\$75.00)	RED	(90-93)
DOMAINE COURBIS	2003	CORNAS LA SABAROTTE	(\$75.00)	RED	93+
DOMAINE COURBIS	2003	ST-JOSEPH	(\$27.00)	RED	90
DOMAINE COURBIS	2003	ST-JOSEPH LES ROYES	(\$35.00)	RED	92

Courbis is one of the undisputed stars of Cornas, with his 2004s among the finest of the vintage. His wines represent a combination of modern-styled winemaking and a respect for ancient traditions. He also fashions two spectacular St-Joseph cuvées. The dense purple-colored **2004 Cornas Champéleuse** exhibits a big, rich bouquet of cassis, crème de cassis, plums, and earth. Spicy, rich, and full-bodied, it should drink well for 10-12 years. Even better is the **2004 Cornas La Sabarotte**. Aromas and flavors of black truffles, roasted meats, crème de cassis,

blackberries, licorice, and charcoal emerge from this dense purple-tinged offering. With superb texture and richness, this impressive Cornas will benefit from 1-3 years of bottle age, and drink well for 12-15 years. The most mineral-dominated yet less concentrated and interesting texturally is the **2004 Cornas Les Eygats**. This high-class, dense ruby/purple-colored effort reveals scents of tar, crushed rocks, and white flowers. Medium-bodied and elegant without the persistence and length of its two siblings, it should drink well for 7-8 years.

17

The finest wines Courbis has ever made, the 2003s are extraordinary across the board. The most closed, with the highest level of noticeable tannin and feel as acidic, the **2003 Cornas Les Eygats** is a conventional-styled effort in a not-so-hot vintage. It is big, rich, backward, nearly impenetrable, but dense and promising. I was surprised by how much it has shut down since last year. Give it 2-3 years of cellaring, and drink it over the next 10-12 years. The opaque purple-colored **2003 Cornas Champéleuse** possesses enormous concentration and tannin, but it appears to be singing louder than Les Eygats with its broad, expansive bouquet and heady flavors of crème de cassis, blackberry liqueur, plums, scotch flowers, smoke, and toasty new oak. The wine reveals sweet persistence on the palate (nearly a minute) as well as high but silky tannin. This phenomenal Cornas can be consumed in 1-3 years, or cellared for 12-15. The black-colored **2003 Cornas La Sabarotte** may turn out to be one of the candidates for the Cornas of the vintage. A wine of remarkable intensity and richness, yet seamlessly put together, this full-bodied, superbly concentrated 2003 possesses amazing levels of

smoky crème de cassis and blackberry but intermixed with new saddle leather, truffles, and iron shavings. This distinctive, textured, full-throated Cornas should prove to be a wine for the ages. It should drink well young, yet last for 15-20 years or longer.

Somewhat under the radar, but well-worth buying by the case are the 2003 Courbis St-Josephs, which reached quality levels that transcend the appellation. The **2003 St-Joseph** exhibits gorgeously sweet, smoky black raspberry fruit interwoven with hints of graphite and earth. With a voluptuous texture, superb purity, and low acid, ripe flavors that are neither heavy nor over-the-top, this opulent St-Joseph can be enjoyed over the next 7-10 years. Even better is the **2003 St-Joseph Les Royes**. It exhibits an exceptionally inky/purple color as well as a sweet, provocative nose of blackberries, raspberries, blueberries, graphite, and truffles. Deep and full-bodied, with a luster of rock-like character, sweet tannin, and a long, delineated finish, this stunning wine should evolve for 10-12 years or longer.