

Praise from Robert Parker for Domaine Courbis 2009s and 2010s

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DOMAINE COURBIS	2010	CORNAS CHAMPÉLROSE	(not yet released)	RED	(91-93)
DOMAINE COURBIS	2009	CORNAS CHAMPÉLROSE	(\$50.00-55.00)	RED	91+
DOMAINE COURBIS	2010	CORNAS LES EYGATS	(not yet released)	RED	(92-94)
DOMAINE COURBIS	2009	CORNAS LES EYGATS	(\$50.00-55.00)	RED	94+
DOMAINE COURBIS	2010	CORNAS LA SABAROTTE	(not yet released)	RED	(92-94)
DOMAINE COURBIS	2009	CORNAS LA SABAROTTE	(\$55.00-60.00)	RED	95
DOMAINE COURBIS	2009	ST.-JOSEPH	(\$28.00-32.00)	RED	88
DOMAINE COURBIS	2009	ST.-JOSEPH LES REYES	(\$35.00)	RED	89

Two brilliant vintages from Domaine Courbis include the more forward 2009s and the equally fine 2010s, which will require considerable patience. 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. 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 cuvée. Notes of roasted meats, cassis, blackberries, licorice and truffles are found in this full-bodied, sensational Cornas that should drink well for 20 years. 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.

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. The dense purple-hued **2010 Cornas Champelrose** exhibits notes of licorice, spring flowers, roasted coffee, white chocolate, blackberries and cassis. Pure and rich, with little noticeable oak, it should be drinkable between 2017 and 2035. The **2010 Cornas Les Eygats** reveals even more intense, blacker fruits as well as more forest floor, truffle, camphor and subtle smoke characteristics along with an undeniable liqueur of wet rocks/minerals. This intense, full-bodied, powerful 2010 will need 5-8 years of cellaring and should keep for two decades or more. A fabulous effort (one of the candidates for wine of the vintage in Cornas), the **2010 Cornas La Sabarotte** boasts an opaque black/purple color as well as copious black fruit (blackberries, blueberries and cassis), spring flower, graphite, smoked game and sweet foresty/earthy notes intermixed with a notion of smoky oak. This stunning Cornas should drink well for 25-30 years.

The two 2009 St.-Joseph cuvées I tasted are both seductive, appealing wines. The **2009 St.-Joseph** reveals pretty strawberry and licorice-infused notes intertwined with hints of tobacco leaf and damp earth. With soft tannins and an elegant, medium-bodied style, this effort is Burgundian-like in its delicacy and mid-weight style. Consume it over the next 5-6 years. 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.