

2015 Domaine Courbis Les Eygats Cornas

The Winery

The origins of the Courbis family estate date back to the 16th century. More recently, the brothers Dominique and Laurent Courbis succeeded their father, Maurice, in the early 1990s. They have since firmly established themselves as leaders of the modern school of winemaking in St Joseph and Cornas. The Courbis style may be summarized as offering wines filled with intense aromas and concentrated fruit with great purity and length. This is in large part achieved by a combination of meticulous and sustainable vineyard work undertaken to attain perfectly ripe, healthy, concentrated grapes, together with fermenting in tanks and aging in barriques. The wines emphasize the expression of fruit while highlighting the specific character of the various St-Joseph and Cornas vineyard origins.

The vineyards are all on south and east facing slopes in the communes of Chateaubourg, Glun and Cornas. All the grapes are harvested by hand, rigorously sorted and 100% de-stemmed. The maceration period for the Syrahs lasts between two and four weeks. The wines mature in barriques which are new or up to three years old. The red wines are fined with egg yolks and are not filtered. They are bottled between one and half and two years after harvest.



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Retail Price: \$83.00

(Price subject to change without notice)

Product # 719385

Release Date: May 3, 2018

Classics

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Variety: 100% Syrah

Vintage: 2015

Region: Being situated on the right bank of the Rhone, dominating Valence, the terraces of Cornas stand out themselves as a big soil.

Perched at more than 250 meters in height on granite terraces, these vineyards of 14 years, exposed EST/SUD Est benefits from an exceptional climate.

Winemakers: Laurent & Dominique Courbis

Vinification: Recent cuverie. Manual, scratched, walked grape harvest. Wine making in closed, stainless tubs, thermoregulated. Temperature of controlled winemaking is 30-32°C.

Alcohol: 13%

Maturing: Vats (50%) and new casks (50%). The new barrels represent 25% of this vintage. Bottled after 18 months of maturation.

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ACCOLADES

*for Courbis' Cornas les Eygats
In Dec 30, 2016 issue of The Wine
Advocate:*

Even inkier-colored than the Sabarotte, the 2015 Cornas les Eygats is another single vineyard release that comes from a site located on the northern edge of the appellation. Aged in 50% new French oak (the balance is in once-used barrels), it offers sensational notes of plums, blueberries, crushed violets, pen ink and barbeque smoke in an utterly profound, decadent, layered, heavenly profile. There's ample tannin here, but sweet and polished, and it has an awesome finish. Don't miss it!

An estate that readers need to have on their radar is that of Brothers Laurent and Dominique Courbis, in the village of Châteaubourg. The entire lineup is a treasure trove of quality wines, which can generally be found at reasonable prices.

Rating: 95-97

Reviewed by Jeb Dunnuck