

# 2018 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: \$92.00**

(Price subject to change without notice)

**Product # 719385**

**Release Date: Aug 5, 2021**

**Classics**

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**Variety:** 100% Syrah

**Vintage:** 2018

**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:** 14%

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*

### **Wine Advocate: Score 91-93**

As typical of the style here, Courbis's 2018 Cornas les Eygats is full-bodied and plush. It's even a bit warm, with chocolate and roasted meat notes, yet it remains vibrant and lively on the palate and through the long, mouthwatering finish.

Reviewed by Joe Czerwinski Dec 19.2019

### **The Wine Society: 4 stars**

Dark red, full colour; the bouquet carries a sleek line of red berry fruits, with smoky oak in tow. It is underpinned by sunshine ripeness, a feel of that. The palate holds soaked red cherry or griottes flavours with a swirl of oak and tannin on the finish, low-key hints of Cornas spark from the granite soils. It develops through the palate, and sets out a solid stall into the finish. The fruit brio is appealing here. It can become rather handsome, and pretty authentic, too, once the first modernity has receded. From 2023 at the earliest. 2041-43

Tasted Dec 2019