

# 2019 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: \$68.00**  
(Price subject to change without notice)  
**Product # 719385**  
**Release Date: Sept 1, 2022**

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**Variety:** 100% Syrah

**Vintage:** 2019

**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*

### **Jeb Dunnuck: Score 97+ points**

The 2019 Cornas Les Eygats is much more inward and focused, with full-bodied power as well as gorgeous notes of crème de cassis, crushed stone, graphite, bacon fat, and violets. Where both the Champelrose and Sabarotte are expansive and opulent on the palate, this style is tight, chiseled, and incredibly precise. Given its purity and balance, it's another Cornas that offers ample pleasure today yet will benefit from 2-4 years in the cellar and drink fabulously well over the following 10-15. Tasted Feb 16, 2022

### **Vinous: Josh Raynolds: Score 94-96**

Ripe black/blue fruits, licorice, vanilla and an exotic spice quality on the mineral-inflected nose. Stains the palate with appealingly sweet, penetrating cassis, bitter cherry, blueberry and licorice flavors that deepen and turn sweeter through the midpalate. Youthfully gripping tannins frame a strikingly long, chewy finish that emphatically repeats the blue fruit and floral notes. Tasted March 2020