

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.



www.mcowines.com
Phone: 905-562-1392
Email: mco@mcowines.com

2019 Domaine Courbis Les Eygats Cornas



Retail Price: \$71.95
(Price subject to change without notice)
Product # 719385
Release Date: TBA

2019 Domaine Courbis Les Eygats Cornas

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.

2019 Domaine Courbis Les Eygats Cornas

ACCOLADES

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

For 2018 vintage:

Jeb Dunnuck: Score 98 points

From a cooler parcel of pure granite soils, the 2018 Cornas Les Eygats is probably the most classic Cornas in the lineup (although these all have plenty of Cornas character) with its more mineral, iron, and almost bloody style. Loaded with massive amounts of blue and black fruits, violets, and crushed rock nuances, this full-bodied, multi-dimensional, seamless Cornas has polished tannins, flawless balance, and a monster of a finish. This broad, expansive, sexy Cornas should drink well for 20+ years. Maturity: 2020-2042. (jebdunnuck.com, Nov. 19, 2020)