

## 2015 Domaine Courbis Les Royes St. Joseph Red

### *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: \$44.95**

(Price subject to change without notice)

**Product # 973719**

**Release Date: Oct 5, 2017**

**Classics**

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**Variety:** 100% Syrah

**Vintage:** 2015

**Region:** Genuine "cirque" the "Royes", a 4 hectares vineyard, is the most southerly of the St Josephs, produced by a privately owned wine cellar.

This spectacularly sited St Joseph vineyard, entirely south-facing is at the edge of the Cornas wine growing area.

**Terroir:** Chalky-clay soils. One of the rare St Joseph reds to emerge from an exclusively chalky soil.

**Winemakers:** Laurent & Dominique Courbis

**Vinification:** New vats. Manual harvest, cleaning, pressing. Vinification in sealed thermoregulated stainless steel vats. Temperature controlled at 30-32°C. Maximum color extraction. 3 weeks maturation

**Alcohol:** 13%

**Maturing:** New vats (1/3) 1 year old (1/3) 2 years old (1/3). Frequent and regular decanting. Fining with egg whites. Bottled after 18 months of maturation.

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### ACCOLADE:

#### 93-95: Wine Advocate

The inky black/blue-colored 2015 Saint Joseph les Royes from the Courbis team was brought up in one-third each of new, once and twice-used barrels. It offers sensational notes of crème de cassis toasted bread, licorice and pen ink in a massive, rich, concentrated, layered style that is shocking in its depth and richness. It's a crazy good St Joseph.

(Jeb Dunnuck. Issue date: Dec 30, 2016, Source 228)

*The Courbis brothers produce some of the most compelling examples of St. Joseph and Cornas being made today. They have successfully combined their long family experience with a modern style, and their achievement has earned them international recognition.*

*In a feature profile on the domaine in 2002, Wine Spectator noted that "Laurent and Dominique Courbis are giving Cornas added cachet with their sophisticated Syrahs."*

*Robert Parker sums it up in his book on Rhone wines: "Courbis is a name to watch in the Northern Rhone." And Parker has described recent vintages in these words: "After the brilliant success of their 2009 vintage, I thought it would be difficult for this estate to equal what they achieved, but the 2010s are all stunning and the 2011s are not far behind."*

*Courbis wines regularly receive rave reviews in Wine Spectator, International Wine Cellar, The Wine Advocate, the Bettane & Desseauve Grand Guide, and the Revue du Vin de France.*