

2015 Eric Et Joel Durand Cornas Premices

The 2015 Cornas Premices comes from a mix of granite terroirs and was mostly destemmed (75%) and aged in 20% new barrels. It offers an incredibly rich, opulent style in its plum, blackberry liqueur, lavender and peppery herb aromas and flavors. Thick, unctuous, and incredibly broad and expansive on the palate, with sweet tannin, it's the largest production cuvée from this estate and is going to be an incredible value! Don't miss it.

One of my favorite Cornas estate is that of brothers Eric and Joël Durand, who took over the running of this family estate in 1991. The winemaking is a mix of modern and traditional, with some destemming when needed, fermentations occurring in tank and concrete, and aging mostly in used barrels, with just a tiny amount being new. Their 2015s are certainly on par with what was produced in 2009 and 2010, and these are terrific, character filled wines I'd be happy to have in my cellar.

- Jeb Dunnuck (1/24/2018)

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