



DOMAINE MARQUIS D'ANGERVILLE 2015 VINTAGE, EN PRIMEUR

BACKGROUND

Domaine Marquis d'Angerville, once part-owned by the Dukes of Burgundy, lies at the very heart of Volnay, both geographically and emotionally. Indeed, the Clos des Ducs, one of the prime vineyards of the village, is Guillaume d'Angerville's back garden. The domaine consists of 14 hectares (ha) of vines. 12.5 ha are Volnay *premier cru* (there being no *grands crus* in Volnay), representing over 10% of the appellation total.

Guillaume is the current Marquis. Previously a banker working in Paris, he has been in charge here since the death of his father, Jacques, in 2003. The domaine has been in the family for over two centuries, having been acquired in 1805. Guillaume has been supported since 2003 by his brother-in-law, Renaud de Villette, who had worked with Jacques for many years. François Duvivier is the domaine's *régisseur* (manager), overseeing both the vineyards and the cellar.

The Marquis d'Angerville Pinot Noir clones are unique, producing particularly small grapes. The vines were replanted following phylloxera by Guillaume's grandfather, Sem, in the first decade of the twentieth century. In 2006, the domaine began conversion to biodynamic viticulture and is now wholly biodynamic.

In the cellar, the grapes are cooled before fermentation. Extraction focuses on *remontage* (pumping over) rather than *pigeage* (punching down). Around a quarter new oak tends to be the maximum; the 2015 *premier crus* have 20% on average. The wines remain in barrel for 15-18 months and are customarily bottled unfined and unfiltered.

These are Volnays of reference: elegantly perfumed on the nose, with layered, textured palates. They manage to combine finesse (the word filigree might have been invented for this domaine) with architectural complexity and power. Just occasionally, they display a sense of weightlessness which takes your breath away, the soaring flavours seemingly borne from thin air. At the top end, they both demand and repay substantial cellaring.

2015 VINTAGE NOTES

"Drought is better than hail"

Guillaume d'Angerville, December 2016

2015, in common with 2014, had more autumn and winter rainfall than normal. Nonetheless, in 2015 these water reserves were not enough to compensate for the drought that was to come later. December was the only real month of frost, with temperatures falling to a low of -8°C. February dipped below zero, with cold weather in early March holding back vegetative growth. Dry conditions started at the beginning of spring and continued into a warm April. Early season development was in line with average.

Heavy rains at the beginning of May were immediately followed by warm, dry weather. The vines grew quickly, accelerating ahead of the norm. The first flowers appeared towards the end of May, flowering then completing apace, thanks to a week of glorious weather. June was near-perfect: a little rain in the first half and temperatures 2°C above average. Warm weather and scarce rainfall meant the vines

remained mildew-free, development progressing rapidly. Guillaume d'Angerville noted, no doubt with relief, that his vines seemed unaffected by the previous three successive years of hail.

The turning point of the season came in late June and early July. Temperatures remained well above 30°C for most of July, with virtually no rainfall between the 15th June and the 3rd August. The risk of sunburnt grapes was largely averted however: they seemed to adjust to the high temperatures and lack of rain. As Guillaume stresses, “drought is better than hail”. Nonetheless, the 50 millimetres of rain that fell between the 3rd and 8th August was welcomed with open arms. In Guillaume's sanguine words, “better late than never”.

The vines' development, which had been slowed and momentarily blocked by combined heat and drought, regained momentum after the rain. *Véraison* (colour change) was sudden, in early August. Indeed, August contrasted sharply with July: temperatures were 1°C below average and sunshine hours a good 25% below. Fortunately, the increased moisture did not cause mildew or botrytis. The vines ended the season in perfect health. A final biodynamic preparation was sprayed on the 25th August.

Picking started on the 4th September, in perfect conditions and almost a week earlier than had been forecast at the point of flowering. The grapes were ripe, with excellent potential alcohol levels. As usual, they were 100% destemmed and subjected to very gentle extraction, with no punching down. Most *cuvées* completed their fermentation within two and a half weeks.

Due to the June-July drought, average yields were again low. Hectolitres of wine per hectare of vines (hl/ha) were in the mid-twenties, versus an average at the domaine of 35-38. Fresh acidity has been maintained in these 2015s – the word “juicy” seems to crop up frequently in my tasting notes. Thanks to this acid backbone, whilst both fruit and tannins are ripe, there is an overarching elegance. Wines, in Guillaume d'Angerville's words, with both “depth” and “breeding”.



GUY SEDDON
January, 2017

DOMAINE MARQUIS D'ANGERVILLE HOLDINGS

DOMAINE MARQUIS D'ANGERVILLE HOLDINGS VINEYARD	HECTARES	AVERAGE AGE OF VINES (YEARS)
Volnay 1er Cru Clos des Angles	1.07	40
Volnay 1er Cru Fremiet	1.57	30
Volnay 1er Cru Champans	3.98	35
Volnay 1er Cru Clos des Ducs	2.15	45
Volnay 1er Cru Caillerets	0.65	10
Vonay 1er Cru Taillepieds	1.07	35
Volnay 1er Cru	0.97	35
Pommard 1er Cru Combes Dessus	0.38	30
Volnay Villages	0.54	50
Meursault 1er Cru Santenots	1.04	30

TASTING NOTES

POMMARD 1ER CRU COMBES DESSUS

Combès Dessus is on the boundary with Volnay, which perhaps explains a charm more commonly associated with its neighbour. It is a *premier cru* vineyard which the domaine has in the past released as a village wine. It is now certainly *premier cru* material, as seen from the dense, lifted black cherries, ripe and expressive, with sweet spice on the nose. The palate displays powerful, grippy yet ripe tannins and dark forest fruits, refreshed by lovely juicy acidity.

CORNEY & BARROW SCORE 16.5+

RECOMMENDED DRINKING FROM 2020 - 2025

£315.00 CASE OF 6 BOTTLES, IN BOND UK

VOLNAY

A dense, saturated ruby colour. Exotic spices on the nose, with intense red and black berries, pure and detailed – no new oak here. On the palate, a certain juiciness of fruit makes this supremely approachable, with ripe red cherries holding sway through to a long finish on which rose petals linger.

CORNEY & BARROW SCORE 16.5

RECOMMENDED DRINKING FROM 2020 - 2024+

£215.00 /CASE OF 6 BOTTLES, IN BOND UK

VOLNAY 1ER CRU

This is a blend of two *premier cru* parcels, Mitans and Pitures. Supple, resonant red berries, delicate and airily fruited. This is lifted, classical Volnay on the nose. The palate is then rather more seductive, with a generosity of fruit and a juiciness of acidity, before some firm tannins assert themselves on the finish. Give this some time in the cellar. 20% new oak here, as with all the *premiers crus*.

CORNEY & BARROW SCORE 17.5

RECOMMENDED DRINKING FROM 2021 - 2029+

£250.00 /CASE OF 6 BOTTLES, IN BOND UK

VOLNAY 1ER CRU CLOS DES ANGLES

Bright red cherries on the nose, lifted and polished. More corporeal on the palate, which is dense and richly fruited, with a fine but firm tannic grip towards the finish. Indeed, the tannins are supple, supporting rather than asserting. The first appearance of a vein of minerality here, although the fruit holds sway at present.

CORNEY & BARROW SCORE 16.5 to 17

RECOMMENDED DRINKING FROM 2020 - 2028+

£300.00 /CASE OF 6 BOTTLES, IN BOND UK

VOLNAY 1ER CRU LES FREMIETS

This vineyard lies just across the road from Clos des Angles but is higher – mid-slope – where there is greater potential for complexity. Floral and perfumed on the nose, with a hint of exotic spice. In the mouth, there is a similar lightness of touch on the attack, but it quickly builds... ripe red berries, some viscosity, then firm, fruit-coated tannins... and then a ballooning of perfume. Structure, density, nervy excitement. A pick.

CORNEY & BARROW SCORE 17.5 to 18

RECOMMENDED DRINKING FROM 2022 - 2032+

£315.00 CASE OF 6 BOTTLES, IN BOND UK

£330.00 CASE OF 3 MAGNUMS, IN BOND UK

VOLNAY 1ER CRU LES CAILLERETS

This is a 0.65 hectare holding, with approximately 60 year old vines. Lifted and ripe morello cherry on the nose, with forest fruits. Pure, with less fruit sweetness and more mineral drive – a signature of this vineyard. A dense, focused style, but richly layered. On the palate however, the weighty 2015 fruit holds sway and will ensure this has a long and rich life ahead. A compact, self-contained wine which will repay cellaring.

CORNEY & BARROW SCORE 17.5+

RECOMMENDED DRINKING FROM 2022 - 2032+

£395.00 /CASE OF 6 BOTTLES, IN BOND UK

VOLNAY 1ER CRU TAILLEPIEDS

Marquis d'Angerville has one hectare of Taillepieds, although a 0.6 hectare plot was replanted in 2015 and will be out of production until 2017-18. Only 50 kilograms of grapes were harvested in 2015, so only two barrels were made! Always a hard wine to get hold of, this year it will be nigh-on impossible... Fresh, bright red cherry on the nose, with some creamy density and a saline, mineral seam. A juicy fore palate leads into a pure red berried mid, with fine but firm tannins channelling the fruit towards a linear, chiselled finish. Joe Muller confidently asserted that this will be “a graceful old lady”.

CORNEY & BARROW SCORE 17+

RECOMMENDED DRINKING FROM 2022 - 2032+

£395.00 /CASE OF 6 BOTTLES, IN BOND UK

£410.00 CASE OF 3 MAGNUMS, IN BOND UK

VOLNAY 1ER CRU CHAMPANS

Champans was the first wine to go through malolactic this year – “the mystery of malo” according to François Duvivier. An open nose of ripe red Pinot notes and then some darker fruit, assertive and primary. Fine yet grippy tannins meet the palate upfront. An elegant wine, but buzzing with energy – more than a little of the energetic teenager about it at present. Don’t let the vivacity here distract you from the power and focus however. This will repay patience, as evidenced by the rich, velvety fruit which drives through to the finish.

CORNEY & BARROW SCORE 18

RECOMMENDED DRINKING FROM 2023 - 2033+

£395.00 /CASE OF 6 BOTTLES, IN BOND UK

£410.00 /CASE OF 3 MAGNUMS, IN BOND UK

£295.00/CASE OF 1 JEROBOAM, IN BOND UK

VOLNAY 1ER CRU CLOS DES DUCS

This is the parcel of vines behind the domaine, a 2.15 hectare postage stamp of a vineyard, planted on stony white marl. South to south-east facing and steeply sloping, as if someone has picked up one of its corners, this is a warm site thanks to the reflective white soils. Sweet, sumptuous red fruit, with soaring perfume on the nose. Fine yet rigorous tannins on the palate, which currently constrain the dense fruit and keep it under wraps, although the juicy acidity tries its best to carry the flavours. A powerful Clos des Ducs, with seams of graphite and minerality. Bide your time here though: there is more than enough delicacy and finesse, but the structure needs to soften for the flavours to be released.

CORNEY & BARROW SCORE 18+

RECOMMENDED DRINKING FROM 2025 - 2035+

£725.00 /CASE OF 6 BOTTLES, IN BOND UK

£740.00/CASE OF 3 MAGNUMS, IN BOND UK

£505.00 /CASE OF 1 JEROBOAM, IN BOND UK

WHITE

MEURSAULT 1ER CRU SANTENOTS

White peach and pastry on the nose, which perhaps falls just to the ripe side of classical. However, pared-back stony minerality and a sense of chalkiness greets the palate, with just a frisson of riper tropical melon around the edges. A very nice meeting of *terroir* and fruit, and unless you are an arch-traditionalist, this comes recommended. Worth mentioning that Joe tasted it as slightly less ripe than me, arguing that “the floral and mineral tones are in the driving seat”.

CORNEY & BARROW SCORE 17.5

RECOMMENDED DRINKING FROM 2018 – 2022+

£345.00 /CASE OF 6 BOTTLES, IN BOND UK

£360.00 /CASE OF 3 MAGNUMS, IN BOND UK

TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

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