



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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HRH THE PRINCE OF WALES
WINE MERCHANTS
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LONDON

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS - 1780

DOMAINE
GEVREY
CHAMBERTIN
TRAPET

DOMAINE TRAPET

2016 VINTAGE, EN PRIMEUR

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“Men can know more than their ancestors did if they start with a knowledge of what their ancestors had already learned”

WALTER LIPPMANN
US author & journalist (1889 - 1974)

Jean-Louis Trapet has never been a slave to convention and tradition but has respect and pride in his predecessors. His perpetual questioning of what might invigorate his vineyards and his wines is as much about probing that which he has already changed as past practises.

There are no “sacred cows.” He believes everything can be questioned and ought to be. There is a remarkable sense of suspense here, as tradition and innovation are brought together under his meticulous care.

One critical change made at the Domaine was the conversion to biodynamic viticulture.

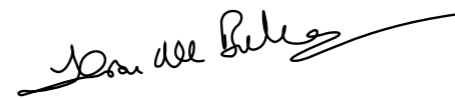
Initially Jean Louis restricted yields, introduced lower-yielding rootstocks, embarked on high density planting and green harvesting when required. The rewards were so obvious that a wholesale change in the way they had been working then seemed to be the logical next step.

Jean-Louis, a charming, mild-mannered man, who could moonlight as a Tsar Nicolas double, is clearly

a man of real vision, instinct and conviction. His decision to change to biodynamic viticulture in 1998 must have meant considerable upheaval for the entire family. Simplistically, it involves a holistic approach to vineyard management whereby planetary influences are taken into account when deciding what activities should be carried out and when, for optimal results. The lunar calendar is a hard taskmaster.

Corney & Barrow has enjoyed a long relationship with the Trapet family, dating back to the 1960s. Jean-Louis, currently steward, is the seventh generation here and under his guidance the reputation of Domaine Trapet has soared globally.

We are both delighted and proud to represent Domaine Trapet wines exclusively in the UK.



ALISON BUCHANAN
December, 2017

To find out more about Corney & Barrow visit
www.corneyandbarrow.com

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2016 VINTAGE REPORT

Bad news goes about in clogs, Good news in stockinged feet.

WELSH PROVERB

Let us start with the « *stockinged feet* ». The Trapet 2016s are extraordinarily fine, both in red and white.

Why extraordinary ?

Well, the heavens dealt a very challenging hand climatically, a series of highs and lows which were eloquently and honestly presented to us by Jean-Louis.

Having declared the outcome to be good, we have presented the *dénouement* yet there was much excitement in between.

Spring started with clogs. ...big clogs.

After a tentative, normal start to the growing season, there was a severe frost of between -2°C and -3°C on the 27th April.

Not every vineyard was effected but, after the frosts,

nature had more ammunition, casting rain which increased disease challenges. There were 25 days of rain between May and June.

Happily, everything turned a corner at the end of June, with a cavalry of hot, dry weather which remained until harvest. The *vignerons* could hardly believe the quality in front of them at harvest, June being a distant nightmare.

Harvest time was glorious – and dry... and the wines beautifully balanced.

Yet, with more clogs, quantities are pitifully small.

THE HOLDINGS

APPELLATION		HECTARES	PLANTED
Chambertin	<i>Grand Cru</i>	1.90	1919*
Latricières-Chambertin	<i>Grand Cru</i>	0.75	1938*
Chapelle-Chambertin	<i>Grand Cru</i>	0.60	1945*
Gevrey-Chambertin Clos Prieur	<i>Premier Cru</i>	0.40	1965
Gevrey-Chambertin Petite Chapelle	<i>Premier Cru</i>	0.40	1965
Gevrey-Chambertin	<i>Village</i>	3.00	1913*
Gevrey-Chambertin Ostrea	<i>Village</i>	2.50	1913*
Marsannay Rouge	<i>Village</i>	1.50	1979
Marsannay Blanc	<i>Village</i>	0.50	1979
Various	<i>Bourgogne</i>	3.85	Various

* Refers to original date of planting, although due to the age of these plots, a significant number of vines have been replanted.



2016 TASTING NOTES



WHITE WINES

BOURGOGNE BLANC

The Trapet white Burgundy has real personality and character, coming as it does from two limestone parcels within Marsannay. It combines orchard and stone fruit with clear peach elements and racy underlying acidity – harmonious and energetic – richer, honeyed pastry notes complemented by refined stony minerals. A Marsannay essentially under another name, in a year when, in fact, there was no Marsannay produced by this estate.

Corney & Barrow Score 16.5+ to 17
Recommended drinking from 2018 - 2021

£195/case of 12 bottles, in bond UK

TO ORDER

Please call

020 7265 2430 (London)

or

01875 321 921 (Edinburgh)

Please email

sales@corneyandbarrow.com

Please note: these wines are released *en primeur*. Delivery dates to be confirmed. All prices are quoted 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.

14 - 16	A VERY GOOD TO EXCELLENT WINE
16 - 18	AN EXCELLENT TO OUTSTANDING WINE
18 - 20	AN OUTSTANDING TO LEGENDARY WINE

Wines are judged within their peer group, e.g. Villages, Premier Cru, Grand Cru. A definitive score of a young wine is almost impossible.

We usually offer a spread (e.g. 14-16) that relates to a potential to achieve a higher mark. A '+' adds further to that potential.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes.

BOURGOGNE PASSETOUTGRAINS A MINIMA

The aim for A Minima is to achieve purity with absolutely minimal intervention and to produce a fitting tribute to Louis and Jean Trapet, Jean-Louis' grandfather and father respectively who planted 50% Gamay and 50% Pinot Noir here, back in 1965. As ever the nose presents a very pretty summer berry profile, cherries and a floral freshness. The palate is aromatic, lithe and bright.

Corney & Barrow Score 16.5+ to 17
Recommended drinking from 2018 - 2022

£175/case of 12 bottles, in bond UK

MARSANNAY

Historically, the wines of Marsannay were rated alongside Nuits-Saint-Georges and Gevrey-Chambertin in terms of quality. Jean-Louis' father, Jean, bought his first vines here in 1984 and the family now owns three parcels. Over the years, as Dijon's urban sprawl extended, Marsannay rather slipped off the radar, with attendant lower land prices. These are attracting significant interest among younger growers and those unable to extend their holdings elsewhere. The wines of Marsannay offer great value to consumers too. Marsannay and Gevrey-Chambertin are extremely similar in terms of soil composition, even if Marsannay has a little more clay.

Bright ruby- plum in colour, this presents a very floral nose, cherries and wild herbs with earthy minerals and dark chocolate notes on the finish. Layered, pepper-spiced - rather lovely.

Corney & Barrow Score 16.5 to 17
Recommended drinking from 2018 - 2023+

£265/case of 12 bottles, in bond UK



CÔTE DE NUITS VILLAGES LE MEIX FRINGUET

This parcel is new to the family, inherited from Jean-Louis' mother's family, and managed by one of Jean-Louis' cousins. It is an early ripening site, just 0.40 hectares in size, behind the church in Brochon. Upon taking over, Jean-Louis converted the plot to biodynamics. A lifted, red-berried nose, leading into a palate of lovely upbeat red cherry, strawberry, a little black pepper and lingering sucrosity.

Corney & Barrow Score 17
Recommended drinking from 2020 - 2030+

£275/case of 12 bottles, in bond UK

GEVREY-CHAMBERTIN VILLAGES

The Trapet family's Gevrey holdings cover 3 hectares, with eight individual parcels dotted across various *terroirs*. This invariably offers fresh, pure Pinot Noir, with Gevrey edginess and depth, slightly smoky black and red fruit underscored by graphite minerals. The palate, similarly, offers an array of fruit and flowers, with refined floral notes and a finely honed structure.

Corney & Barrow Score 17.5 to 17.5+
Recommended drinking from 2018 - 2028+

£495/case of 12 bottles, in bond UK



GEVREY-CHAMBERTIN CUVÉE OSTREA

Ostrea comprises two hectares and 50 rows over four parcels in the north of Gevrey, towards Brochon. The oldest vines, having been planted in 1913, contribute really attractive intensity. The nose presents a broad palate of fruit and flowers, blackberry and cherry, perfumed with violet and rose. There are shades of Black Forest gâteau here, macerated cherry, mocha and vanilla cream, underpinned with crunchy minerals and fine-grained tannins. This is generous and accessible, though obviously structured through to a protracted finish.

Corney & Barrow Score 17.5+
Recommended drinking from 2018 - 2028

£595/case of 12 bottles, in bond UK
£310/case of 3 magnums, in bond UK

GEVREY CHAMBERTIN 1ER CRU ALEA

Due to the limited production in 2016, there is only one *premier cru* – the first time this has happened since 2012. Even with the combined *crus*, the production was only 25hl/ha. The result is concentrated, harmoniously extracted, with an unearthly marriage of flowers, lavender, violet and rose complemented by smoky spice. There is a structure of filigree tannins with a touch of bitter chocolate on the protracted, perfumed, layered finish.

Corney & Barrow Score 17.5+ to 18
Recommended drinking from 2024 - 2034

£995/case of 12 bottles, in bond UK

CHAPELLE-CHAMBERTIN GRAND CRU

The 1937 plot, originally planted by Jean-Louis' grandfather, was replanted two years ago so production is even more limited and will be for the next 3-4 years. This is enticing, vibrant and intense, taut in this embryonic phase yet gently revealing *crèmes de cassis* and *mûre*, violet and rose. The palate is darkly fruited with silken tannins, layered and long.

Corney & Barrow Score 18
Recommended drinking from 2025 - 2040

£995/case of 6 bottles, in bond UK

LATRICIÈRES-CHAMBERTIN GRAND CRU

This parcel is very close to Jean-Louis' heart. Bought in 1904 by his great-grandfather, this was the first of the Domaine's *grands crus*. It is beautifully sited on well-drained, gravel soils, very close to a side valley (*combe*) through which air currents flow, refreshing the grapes. This makes for a longer growing season than elsewhere, which, in turn, enhances the intensity and complexity. The nose offers red and black cherries, blackcurrant and earthy minerals suffused by violets. The palate, similarly aromatic, is upbeat and lithe, with intriguing mineral intensity – rather regal and elegant.

Corney & Barrow Score 18.5
Recommended drinking from 2025 - 2040

£995/case of 6 bottles, in bond UK

CHAMBERTIN GRAND CRU

In 1919, Arthur Trapet, Jean-Louis' great, great-grandfather, bought his first parcel of Le Chambertin. It is a very special site indeed, with highly complex geological foundations. Lower down we find limestone and marl, then fine clay and, higher up, there is white marl. This combination slows down the growing cycle which, in turn, makes for a later harvest, intensifying the aromatics in the grapes. In 2016, 30-40% of the grapes were whole bunch pressed. This is smoky and dark, berried fruit and black cherries layered with bitter chocolate, refreshed by violet. Masculine in style, this is beautifully structured, harmonious and rather impressive with briny minerals underpinning the orchestral crescendo of a finish.

Corney & Barrow Score 19
Recommended drinking from 2025 - 2045

£1,575/case of 6 bottles, in bond UK
£1,595/case of 3 magnums, in bond UK



CONTACT US

LONDON

1 Thomas More Street
London E1W 1YZ
T +44 (0)20 7265 2400
F +44 (0)20 7265 2444
sales@corneyandbarrow.com

NEWMARKET

Belvoir House
High Street, Newmarket
Suffolk CB8 8DH
T +44 (0)1638 600 000
F +44 (0)1638 600 860
newmarket@corneyandbarrow.com

NORTH OF ENGLAND

Sedbury Stables
Sedbury Hall, Richmond
North Yorkshire DL10 5LQ
T +44 (0)1748 828 640
F +44 (0)1748 821 928
sedburyorders@corneyandbarrow.com

EDINBURGH

Oxenfoord Castle by Pathhead
Midlothian
Scotland EH37 5UB
T +44 (0)1875 321 921
F +44 (0)1875 321 922
edinburgh@corneyandbarrow.com

AYR

8 Academy Street, Ayr
Ayrshire, Scotland KA7 1HT
T +44 (0)1292 267 000
F +44 (0)1292 265 903
ayr@corneyandbarrow.com



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BARROW**
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