



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



BY APPOINTMENT TO
HIS MAJESTY THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780

DOMAINE DE LA ROMANÉE-CONTI

2015 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK



CORNLEY & BARROW



SOCIÉTÉ CIVILE
DU
DOMAINE
DE LA

ROMANÉE
CONTI

VOSNE-ROMANÉE
CÔTE D'OR

*“We see this sort of vintage 2 or 3
times a century. Very special.”*

AUBERT DE VILLAIN

DOMAINE DE LA ROMANÉE-CONTI



AN INTRODUCTION

Syzygy, siz-idg-i/ from the Greek súzugos, a kind of union, namely an alignment of three celestial bodies (for example the Sun, the Earth and the Moon)

Many years ago, when I was very small there was an old LP in my parents’ record library of Tchaikovsky’s violin concerto in D major. The soloist was Jascha Heifetz, the conductor Fritz Reiner and the orchestra The Chicago Symphony. It was on the back cover that I first came across what to me was an extremely grown up word “Syzygy” the application being the union of two (or three) living organisms while each maintains its separate identity. And that rather fancifully is how I see the Domaine’s 2015s, a profoundly great vintage umbilically connected to both man and *terroir* to produce something whose magical whole is greater than the sum of its parts.

6 Aubert may quite like this analogy but then put it rather more simply, “There is no such thing as great or poor vintages but rather easy and difficult ones. 2015 was easy”. And so it was. In two words? Hot and dry. Winter of 2014/15 had been mild apart from a usefully cold spike in the second week of February which reached -6°C (21.2°F), and with heavy rains for the water table that were to be more useful for the dryness that was to come later in the season. Spring likewise was warm and dry apart from two storms on May 1st and June 15th – as if again in anticipation of future need.

This hot and dry weather was accompanied by a benevolent and steady North wind, and gave an early, rapid and beautifully even flowering with no “*millerandage*” (malformed berries) and only a little “*coulure*” (failure of the grapes to develop). July offered just 14mm of rain with a heat wave between the 2nd and 8th and night temperatures of around 30°C (86°F). So warm was it that vegetative growth halted briefly although the berries began to change colour (*véraison*) in Romanée-Conti and Corton as early as the 27th. The vineyards liked this hot, dry weather, remaining perfectly green and with no signs of curling leaf that indicates stress, merely showing patience for the milder, more humid conditions of August. “The vineyards breathed again and ripened quietly”, said Aubert, as mid-*véraison* occurred around 9th August. The second half of the month was fabulously hot and dry, again with that

North wind set. The only difficulty was a latent oidium or powdery mildew, a fungus that grew from the rare, rainy periods in the Spring. Vineyard Manager Nicholas Jacob did a brilliant job in containing, this in particular because copper sulphate sprays (permitted under biodynamic regulations) became less effective in very high temperatures. He was helped by both the dryness and that keen North wind.

Harvesting began in Montrachet on September 4th with superbly golden grapes of absolute ripeness and intoxicating sugar levels. The hill of Corton was next on September 5th with Vosne-Romanée starting on the 7th and completed on the 14th, with Échézeaux (see vineyard holdings), the whole under beautiful conditions until the very end with a day of heavy rain on September 12th. The berries were small, fabulously ripe, thick skinned and with high, intense sugars. Almost as good as it gets really.

Cellar master Bernard Noblet and his team were responsible for the vinifications which were effected with whole clusters. Fermentations were powerful, rich and extremely long (between 21 and 23 days). Fascinatingly these included a proportion of ultra-ripe, raisined berries that were deliberately kept as they added a burst of richness to the must. The wines were then put to cask for the long secondary fermentation with final bottling in the Spring of 2017.

Please be guided by the tasting notes which are taken from two cask tastings and a final tasting from bottle in December 2017. Yields are only average, a small mercy after such a long run of “short” vintages. To help you we continue to formalise the process of allocation - see page 10.

Adam

ADAM BRETT-SMITH
January 2018



“They are all diamonds in the rough.”

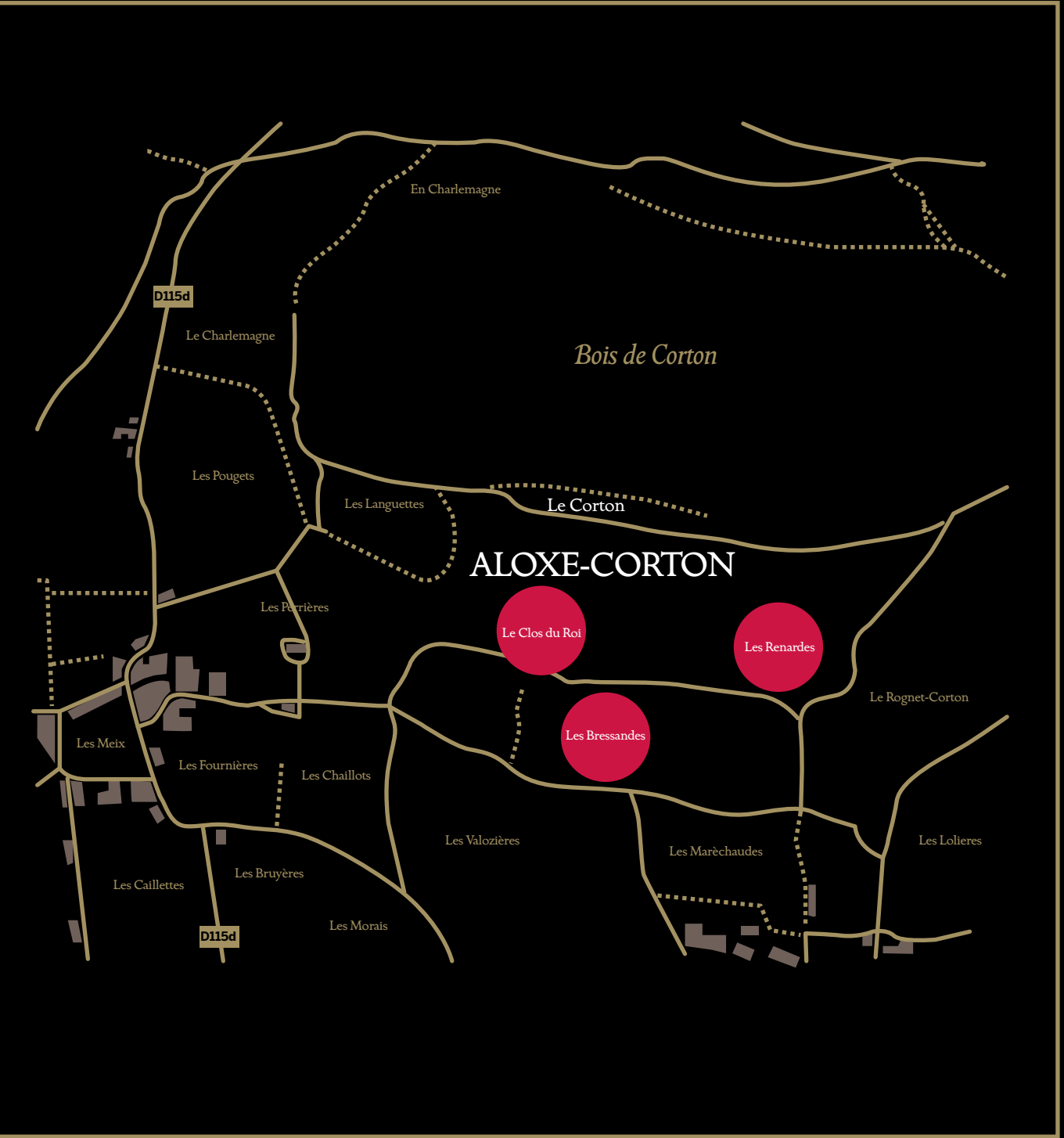
AUBERT DE VILLAINÉ

VOSNE-ROMANÉE



 Grands Crus du Domaine de la Romanée-Conti

CORTON



ALLOCATION PROCESS

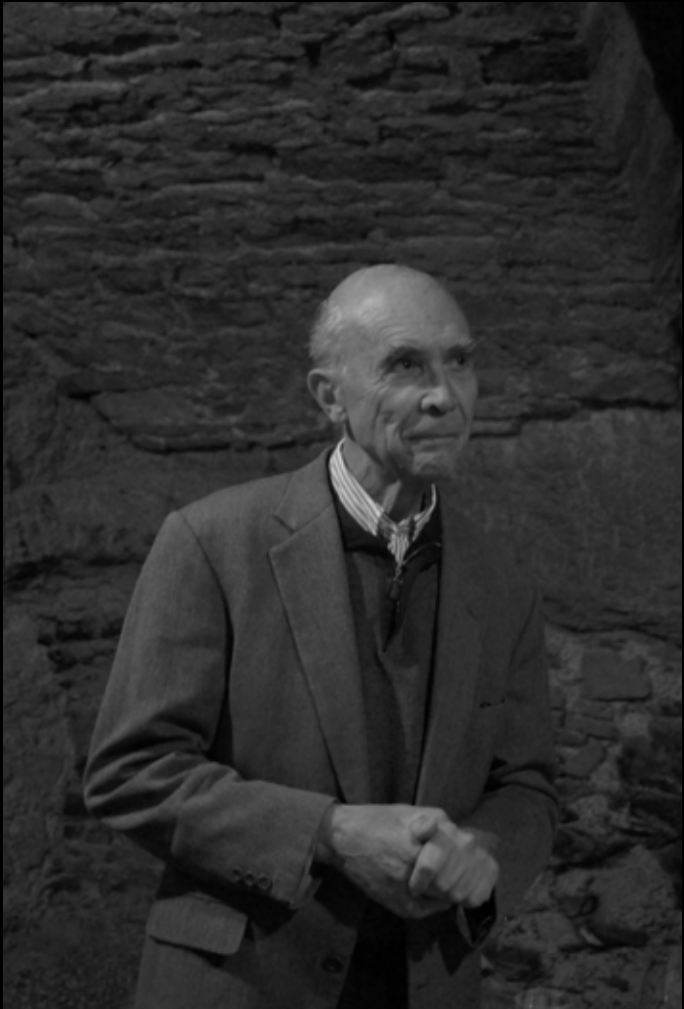
We have now worked with the Domaine for over 23 years and have seen the combined efforts of Aubert de Villaine and Henry-Frédéric Roch take this great estate to a supreme level of quality and almost unimaginable demand.

We therefore always aim to make our allocation process utterly transparent and fair. This is necessarily painstaking as each order is dealt with in minute detail – as it should be. We ask for your patience as we do this and, once again, thought it would be useful to set out the Domaines’ and, by extension, Corney & Barrow’s allocation criteria.

1. The Domaine’s focus is on the private customer and as a consumer rather than a speculator.
2. The Domaine’s wines are bought on the clear understanding that they will be stored and delivered in the UK only. Should you wish to sell the wine in the future, do please offer Corney & Barrow first refusal as this will ensure the integrity of secondary market distribution.
3. Should customers wish to sell their allocation (or part of it) within two years of initial release, it can be fairly assumed that the wines was bought with speculation in mind rather than future drinking. This may impact the level of future allocations to those customers.
4. Priority will be given to the Domaine’s and Corney & Barrow’s longstanding and best customers.
5. We will do our best to accommodate newer customers. To help in this, we have a range of older vintages in stock to help begin a collection.
6. May we please have your order by **16th February 2018**. Allocations will be completed by **23rd February 2018**. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve upon payment and once the wines have arrived in the UK. All orders are conditional upon UK storage only. We keep for the Domaine’s benefit a record of bottle numberings to help you in this.
7. May we please request that invoices are paid in full by **28th March 2018**. In all fairness, we reserve the right to reallocate your order to other customers on the waiting list if payment is not received by this time.
8. Do please speak to our sales team, who will be delighted to help you further.

PROVENANCE

Once again we continue to bang the drum on provenance and I can do no better than quote the Domaine’s own words: “We would like to take this opportunity to insist on something important that concerns all wine lovers – trade or private customers it is imperative that, without absolute certainty as to the authenticity and origin of the bottles they are offered, they buy wines only through our official distributor or from the merchant and wine shop that the distributor has appointed. This is the only way to secure the guarantee of integrity, authenticity and proper storage of our wines!” Enough said!





TASTING NOTES

CORTON

The hill of Corton has a majestic, swollen presence that dwarfs the two villages, Pernand-Vergelesses and Aloxe-Corton that nestle somewhat submissively on either side. It is perhaps ironic that the three vineyard plots “Le Clos du Roi” (0.57 hectares), “Les Renardes” (0.5 hectares) and “Les Bressandes” (1.2 hectares), should be, next to Romanée-Conti, itself, the smallest of the Domaine’s red holdings. And so different...

But how well Corton wears the vintage, the first vineyard to be harvested on the 5th September. Very firm ruby colour. The nose is concentrated, with a sort of compressed wildness of red and black fruits and a stony, earthy minerality (Renardes?). The palate is full, juicily sweet, richly so, almost fortified but with a lift of freshness that carries the sweetness well. The beauty is in the tannins – no grit in the oyster here – which are profound but very fine, and give the wine terrific poise and length. This is very, very good indeed, actually the best Corton to date and that includes the 2009.

Corney & Barrow Score 18
Recommended drinking from 2026 - 2030

£825.00/case of 3 bottles, in bond UK

ÉCHÉZEAUX

Last year we commented that this vineyard, lying just above Grands-Échézeaux was in about as perfect a state as it could be. It is often picked towards or at the end of the Domaine’s harvest and in 2015 it was the last to be brought in – on the 12-14th September. Almost solid ruby in colour. The nose is darkly rich, spicy, almost camphorous, with flashes of cedar and weirdly, mineral gun oil. The palate is...noble, tannic for sure but even at this early stage super refined, dry rich in flavour, layered, concentrated, chewy and long. There is a sort of clenched grandeur about this wine that is rather impressive.

Corney & Barrow Score 18
Recommended drinking from 2022 - 2030+

£1100.00/case of 3 bottles, in bond UK
£750.00/case of 1 magnum, in bond UK

GRANDS-ÉCHÉZEAUX

Beautiful deepest ruby in colour, unusually more dense than Échézeaux. The nose is initially subdued, dark, and has a sense of the monolithic, then flashes only of spice, root and black fruits. The palate by contrast is majestic, with that characteristic “iron fist in the velvet glove”, dense, rough silk tannins, a wild quality to the concentrated, almost clenched fruit and gusty concentration to the finish. When this (very Grand) Échézeaux settles down and the terroir seduces the vintage – which it will – this is going to be great.

Corney & Barrow Score 18 to 19
Recommended drinking from 2024 - 2035

£1635.00/case of 3 bottles, in bond UK
£1100.00/case of 1 magnum, in bond UK

ROMANÉE-ST-VIVANT

It is now customary to taste Romanée-St-Vivant after Richebourg but Aubert reversed this habit for 2015, perhaps because the vintage and Richebourg are such soul mates. In one of those rare moments of disengaged tranquillity I wrote in the margin that “although Romanée-St-Vivant coolly admires Richebourg what it (she?) really, really wants to be is Romanée-Conti.” Well, you know how it is...

Fascinatingly the vintage is more in the background here, the quality (vanity?) of Romanée-St-Vivant itself very clear. Slightly paler ruby colour than either Grands-Échézeaux or Richebourg. The nose is... quiet, a little elusive with a lightness of touch to the spicy red fruits of startling, crystalline purity. The palate is sweet, silken light, but with quite a profound grip underneath. The trick is in the finish, which balloons across the palate with a flare of subtly rich and concentrated flavours that lasts for minutes. This wine comes from behind. My score may be a little conservative.

Corney & Barrow Score 18
Recommended drinking from 2023 - 2030+

£2700.00/case of 3 bottles, in bond UK
£1810.00/case of 1 magnum, 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. You 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.

RICHEBOURG

“A vintage made for Richebourg” said Aubert and he’s right of course, “like a pig in clover” was my (rather rude) scribble in the margin. Whatever, this is a magnificent Richebourg. Supremely confident, effortlessly at ease, a thing of beauty. Deep, velvet ruby colour. All the goodies are in the shop window with an utterly gorgeous nose of sweet, toffeed, butterscotch perfume, almost degraded, certainly debauched (favourite word). The palate is silken dense, powerful, concentrated, big heart on sleeve, but with a sensual, layered quality to the power that rolls the finish almost endlessly. This wine is so at ease in its magnificence. I rather liked it. Probably the greatest Richebourg of the last 20 years.

Corney & Barrow Score 19
Recommended drinking from 2025 - 2035+

£2550.00/case of 3 bottles, in bond UK
£1710.00/case of 1 magnum, in bond UK

LA TÂCHE

Aubert suggested that in 2015 the wines are marked less by the vintage the higher you go. I am still trying to work out whether this was by topography or perceived seniority.

I would however call this a “Reverse of the Slope”* La Tâche in that to a degree its main strength remains concealed is unlike Richebourg in particular. On this day, (18th December 2017) there is an aristocratic (gulp) reticence to this magnificent wine with only the colour – dense ruby velvet – deferring to the vintage. The nose is carpaced with only flashes of spicily sweet, black fruits, perfumed tea and hints of rose petal. The palate is altogether different with fabulously supple but dark, chewy flavours, a fresh, creamy, lithe and dense structure and an effortlessly refined, layer upon layer, power that seems interminable. Again, my score may be slightly conservative.

Corney & Barrow Score 18 to 19
Recommended drinking from 2027 - 2035+

£3000.00/case of 3 bottles, in bond UK
£1000.00/case of 1 bottle, in bond UK
£2010.00/case of 1 magnum, in bond UK

* Military tactic used to conceal strength of resource behind a hill or slope.



Henry-Frédéric Roch

ROMANÉE-CONTI

Almost three years ago, at one of the bi-annual get-togethers at the Domaine of its representatives from around the world, there was a vertical tasting of... Romanée-Conti from 1919-1971. I shall remember it forever, not least because we have decided to enclose the tasting notes for your amusement with this offer in celebration of another legendary vintage and the election of “Les Climats de Bourgogne” to the World Heritage List.

In this tasting I tried (rather pathetically) to divide the wines into earthly and unearthly, that is to say that the wines which were grounded and physical and those which were seemingly atmospheric, ethereal. The point of this preamble is to simply say that the 2015 Romanée-Conti is...unearthly, a wholly inadequate word for an achingly beautiful wine. But there it is.

As always, slightly paler in colour than La Tâche, a calm, deep ruby. The nose offers that extraordinarily rare quality of perfume that grows in power even as you run out of breath, with a latent, sinuous array of fathomlessly old vine fruit, delicately rich and intricate. The palate possesses an opulence and profundity that is so light, so supple, so delicate that you finally realise that here is a wine that casually picks the very greatest qualities of all the other *Crus* and takes them, weightlessly, to heaven. What an absurd notion, but what a wine...

Corney & Barrow Score 20
Recommended drinking from 2030 - 2040+

£8775.00/case of 3 bottles, in bond UK
£2925.00/case of 1 bottle, in bond UK

LE MONTRACHET

“After this rough stuff, you have the feminine caress of Le Montrachet” said Aubert. Indeed...

This is my desert island white wine and one that has changed subtly these last few years, still picked seemingly and often actually after everybody else but spending slightly less time in oak than before. That fabulous opulence is now more latent, the insinuating elegance more marked. Yellow gold in colour. The nose possesses a nervy, racy richness, both utterly seductive and of unleashed, high tensile purity. The palate is silken, layered, sweetly rich, combining absolute power with absolute grace. A wine you can drink immediately and in 30 years. So good.

Corney & Barrow Score 19
Recommended drinking from 2020 - 2035+

£1900.00/case of 1 bottle, in bond UK



VINEYARD HOLDINGS

	Average Age of Vines	Average Production (doz)	Total Production (doz)	Yield (Hectolitres per Hectare)	Harvest Dates	Bottling Dates
Vosne-Romanée	---	---	---	---	---	---
Le Corton	45	413	382	22.30 hl/ha	5 th Sept 2015	15 th & 16 th Feb 2017
Échézeaux	35	1195	1147	25.70 hl/ha	12 th & 14 th Sept 2015	From 16 th to 20 th Feb 2017
Grands-Échézeaux	55	991	1056	30.42 hl/ha	11 th & 12 th Sept 2015	23 rd , 24 th & 27 th March 2017
Romanée-St-Vivant	37	1250	1398	26.26 hl/ha	9 th ,10 th & 11 th Sept 2015	from 21 st to 24 th Feb 2017
Richebourg	45	848	849	24.34 hl/ha	8 th & 9 th Sept 2015	24 th Feb / 14 th & 15 th March 2017
La Tâche	50	1386	1387	25.55 hl/ha	7 th & 8 th Sept 2015	15 th , 16 th , 17 th & 21st March 2017
Romanée-Conti	56	432	403	22.65 hl/ha	10 th Sept 2015	22 nd March 2017
Le Montrachet	65	200	215	30.36 hl/ha	4 th Sept 2015	23 rd Nov 2016



RECOMMENDED DRINKING DATES

We are regularly asked for more specific drinking dates for Burgundies, in particular from the great domaines.

Here therefore, are specific recommendations of drinking dates for every recent vintage. Of course taste is an extremely personal thing but having tasted and analysed these wines extensively over the last few years, we absolutely believe that opening these wines at the dates indicated will ensure maximum enjoyment. For your interest and reference we have included our original recommendations made at the launch of the new vintages below.

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REVISED DRINKING DATES	Vosne–Romanée 1er Cru Cuvée Duvault Blochet	Échézeaux	Grands-Échézeaux	Richebourg	Romanée–St–Vivant	La Tâche	Romanée–Conti	Le Montrachet
1995	N/A	Now	Now-2019	Now-2020	Now	Now-2020+	Now-2025+	Now
1996	N/A	Now	Now	Now-2019	Now-2020	Now-2021+	Now-2025+	Now
1997	N/A	Now	Now	Now	Now-2020+	Now-2020	Now-2024	Now
1998	N/A	Now-2019+	Now-2020+	Now-2022+	Now-2023+	2012-2022+	2015-2030+	Now
1999	Now-2018	Now-2019+	Now-2020+	Now-2022+	Now-2023+	2012-2024+	2015-2030+	Now
2000	N/A	Now-2018+	Now-2019+	Now-2020+	Now-2020+	Now-2023+	Now-2027+	Now
2001	N/A	Now-2020+	Now-2021+	Now-2022+	Now-2023+	Now-2023+	Now-2029+	Now-2019
2002	Now	Now-2020+	Now-2022+	Now-2023+	Now-2023+	2012-2023+	2015-2028+	Now-2020
2003	N/A	Now-2016+	Now-2017+	Now-2020+	Now-2019+	Now-2023+	Now-2025+	Now
2004	N/A	See below	See below	See below	See below	See below	See below	Now-2020
2005	N/A	See below	See below	See below	See below	See below	See below	See below
2006	Now-2022	Now-2019+	Now-2020+	See below	See below	See below	See below	See below
2007	N/A	Now-2020	See below	See below	See below	See below	See below	See below
2008	As below	See below	See below	See below	See below	See below	See below	See below
2009	As below	See below	See below	See below	See below	See below	See below	See below
2010	N/A	See below	See below	See below	See below	See below	See below	See below
2011	N/A	See below	See below	See below	See below	See below	See below	See below
2012	N/A	See below	See below	See below	See below	See below	See below	See below
2013	N/A	See below	See below	See below	See below	See below	See below	See below
2014	N/A	See below	See below	See below	See below	See below	See below	See below

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ORIGINAL DRINKING DATES	Vosne–Romanée 1er Cru Cuvée Duvault Blochet	Échézeaux	Grands-Échézeaux	Richebourg	Romanée–St–Vivant	La Tâche	Romanée–Conti	Le Montrachet
1995	N/A	From 2003	From 2005	From 2006	From 2005	From 2006	From 2008	From 2007
1996	N/A	From 1999	From 2000	From 2003	From 2001	From 2004	From 2006	From 2004
1997	N/A	From 2002	From 2003	From 2005	From 2005	From 2005	From 2007	From 2004
1998	N/A	From 2004	From 2005	From 2006	From 2005	From 2008	From 2008	From 2003
1999	From 2003	From 2006	From 2008	From 2010	From 2009	From 2012	From 2015	From 2006
2000	N/A	From 2004	From 2006	From 2009	From 2007	From 2009	From 2009	From 2007
2001	N/A	From 2005	From 2006	From 2007	From 2007	From 2008	From 2010	From 2008
2002	From 2006	From 2008	From 2009	From 2009	From 2009	From 2012	From 2015	From 2010
2003	N/A	From 2008	From 2009	From 2011	From 2010	From 2011	From 2012	From 2009
2004	N/A	From 2013	From 2015	From 2017	From 2016	From 2018	From 2020	From 2012
2005	N/A	From 2015	From 2020	From 2020	From 2020	From 2020	From 2025	From 2014
2006	From 2010-2015	From 2011-2016	From 2012-2017	From 2015-2020	From 2013-2020	From 2016-2022	From 2017-2025	From 2015-2020
2007	N/A	From 2012-2017	From 2015-2018	From 2016-2021	From 2016-2020	From 2017-2022	From 2020-2025	From 2012-2020
2008	From 2015-2020	From 2016-2020+	From 2018-2025+	From 2016-2021	From 2017-2022	From 2018-2026+	From 2020-2030	From 2018-2020+
2009	From 2015-2020	From 2018-2025+	From 2020-2030	From 2022-2030	From 2020-2028	From 2025-2035	From 2025-2035	From 2015-2025
2010	N/A	From 2019-2025+	From 2021-2030+	From 2023-2030+	From 2022-2029+	From 2025-2035	From 2026-2035+	From 2016-2025+
2011	N/A	From 2018-2024	From 2020-2028	From 2022-2030	From 2021-2020	From 2020-2030	From 2025-2035	From 2017-2022
2012	N/A	From 2020-2025	From 2020-2030+	From 2025-2032+	From 2025-2032+	From 2026-2035+	From 2027-2035+	From 2017-2025+
2013	N/A	From 2019-2025+	From 2021-2030	From 2022-2032	From 2020-2030	From 2023-2030+	From 2024-2034+	From 2019-2025
2014	N/A	From 2020-2030	From 2022-2030+	From 2023-2033+	From 2021-2031+	From 2025-2035+	From 2025-2037+	From 2019-2029



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