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HER MAJESTY THE QUEEN  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON



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HRH THE PRINCE OF WALES  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
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**CORNEY &  
BARROW**

INDEPENDENT WINE MERCHANTS-1780

# BURGUNDY

2016 VINTAGE, EN PRIMEUR

# WELCOME TO 2018 AND WELCOME TO 2016 BURGUNDY!

As ever, January marks the general launch of the Burgundy season, lasting through various releases from November through to April.

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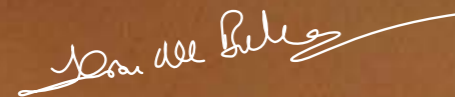
Well, as far as 2016 is concerned, everyone was well-warned. Looking at Guy Seddon's notes from last year, he repeated time and time again how infinitesimally small were the quantities produced in 2016 – reductions caused by the savage frost described in Guy's vintage report on the next page. Some producers lost 70 to 80%, their cellars echo with emptiness... there is so little wine available. Happily 2017 promises both quality and quantity at last, although Chablis has been hit once again.

Whilst we gave ample warning about quantities in 2016, we had no idea how lovely the wines would be. The ravages of nature served as a drastically severe pruning but that, in turn, resulted in extraordinary intensity and heightened quality.

As our collection of Burgundy producers grows, it is all too easy to lose track of releases so as of last year, we have therefore included a list of all growers whose wines we offer *en primeur*. As always we have set this out in geographical order, from north to south, for simplicity.

As you can see from the individual producer sections, some domaines' wines are released as standalone offers. Growers whose wines are released as separate offers include Bonneau du Martray, Domaine Trapet, Domaine Leflaive, Domaine de la Romanée-Conti, Domaine Comte Georges de Vogüé, Clos de Tart, Domaine François Carillon, Domaine Jacques Prieur, Domaine Marquis d'Angerville, Domaine Pierre Labet and Château de la Tour.

We taste in Burgundy several times a year with the presence of several members of the Buying and Sales Teams, including Adam Brett-Smith, Guy Seddon, Will Hargrove, Joe Muller, Rebecca Palmer and myself. Keeping the show on the road, as always, were Christelle Chédeville, Kate Leney and Tanya Schaller, as well as the team which collect the samples for the tastings in January – ensuring they are pristinely fresh.



ALISON BUCHANAN  
January, 2018

## TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple scoring 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 team.

Tastings were, as always, conducted in silence and the scores, remarkably consistent in past years, are only discussed later.

# 2016 VINTAGE OVERVIEW

Following a visit in September 2016, I wrote, “2016 is still on the vine, but the crop has been severely reduced by frost and then mildew. Losses range from around a third to the point where you wonder if it is worth sending in the pickers at all.”

The good news is that no hail materialised in the Côte d’Or and the weather throughout September continued fine and sunny. The first proper rains started on Saturday 1<sup>st</sup> October,

by which time all but the final vestiges of the harvest were in. A very good vintage has been salvaged from the jaws of disaster. But the quantities...



## THE GREAT FROST OF 2016

What exactly happened on the devastating night of 26<sup>th</sup>-27<sup>th</sup> April 2016? Temperatures dropped to zero, causing the nascent buds to freeze on the vine. The sun then rose in a clear blue sky. Before the frozen buds had a chance to thaw, the solar rays used them as tiny magnifying glasses, frazzling their delicate contents. As flies to wanton boys...

Due to the angle of the rising sun, in some places the higher plots (typically the *premiers* and *grands crus*) were worse affected than the *villages* sites lower on the slope. This was far from clear-cut however. In the Côte de Nuits, Chambolle-Musigny was badly hit, as was Clos de Vougeot and Échézeaux, but Morey Saint-Denis was largely spared. The Côte de Beaune’s northern and southern extremities – Corton and Puligny-Montrachet – escaped, whereas Beaune, Pommard, Volnay and Meursault suffered terribly.

Domaine Lafarge in Volnay lost 65-70% of its crop. Domaine Jacques Prieur suffered 50-60% losses in its parcels in Clos de Mazeray, Le Montrachet, Clos de Vougeot, Échézeaux and Musigny, the first two being particularly heavily hit. Further south, in Beaujolais, two heavy hailstorms hit Domaine Labruyère’s holdings in Moulin-à-Vent, on 27<sup>th</sup> May and 24<sup>th</sup> June. Domaine Labruyère’s losses ranged from 30-90% in its various plots, with heavy losses from some of its most prized parcels.

The apparent randomness of the April frost has raised questions as to the exact cause of the damage. Trying to make sense of the frost pattern, Frédéric Mugnier appeared genuinely perplexed with the ‘sun/magnifying glass’ explanation, musing that it “does not make scientific sense”.

Much hope was placed on a second growth of buds. Indeed, some did appear – for example, Domaine Lafarge was able to make 900 bottles of Meursault, exclusively from this second growth. However, the general picture was as related by Clive Coates MW: “As far as a second generation is concerned, this is elusive. One grower was heard joking to his team: by all means come back and help me pick, but not until the 18<sup>th</sup> of November.”

Finally, mention must be made of Chablis, where 2016 could be described as a ‘3G’ vintage – nothing to do with mobile phone masts, but rather *gel* + *grêle* + *grillure* (frost + hail + sun-grilling). Following the April frost, Chablis suffered *two* episodes of hail. The first, on 13<sup>th</sup> May (Friday 13<sup>th</sup>, as it happens), saw a massive hailstorm savage the northern part of the appellation, including some *premier cru* vineyards. The second, even more dramatically destructive, was an afternoon hailstorm on 27<sup>th</sup> May, which completed the trail of havoc at the southern end of Chablis. The final insult was an intensely hot end to the growing season, with five days in late August over 40°C, meaning the precious remaining berries risked a scorching. Vincent Dampit’s experience is revealing: whilst at the lower levels, Vincent’s holdings were harshly struck, the wines in this offer escaped relatively lightly. *1er Cru* Vaillons as a whole was less affected by the frost, although one of Vincent’s parcels was smashed by the hail, meaning his production is 35% down. *1ers Crus* Les Lys and Côte de Lechet were spared the hail but the frost effects (combined with their old vines) made for losses here too: Les Lys ended up losing 40% of a normal crop. Vincent’s *Grand Cru* Bougros was exceptionally lucky, escaping both frost and hail, as well as the worst excesses of heat later in the season.



## LOOKING FORWARD, LOOKING BACK

Just to put things in context, here is a brief status-check on the past five years...

**2017:** Recently picked when we visited – and still fermenting in some cases – this was the reason for so many smiles on the faces of growers. A return to quantity, for the first time since 2009. And the quality looks very exciting too... *C'est correct, enfin.* Interestingly, frost returned on exactly the same night as in 2016, but in a wonderful collective effort, growers throughout the region coordinated to light early-morning bonfires, whose smoke prevented the widespread sun-burning damage caused in 2016.

**2015:** A cracker of a vintage for reds and an ebullient, pleasure-giving one for whites (whose lower acidities look likely to make them earlier-drinking in style). Healthy flowering made for reasonable volumes overall, but there was local variation due to the knock-on effects of the 2014 hail and some hydric stress and sunburn later in the season. Warm weather made for small berries, meaning reds with naturally high tannins. High ripeness resulted in supple, concentrated fruit.

**2014:** A year which will go down as one of the greats for whites throughout the region. A very good one for reds too, which were underestimated, as tends to be the way in more 'classical' years. Parts of the Côte de Beaune were for the third year running badly affected by hail, some losing over half their crop. This was the year

of the Asian fruit fly *Drosophila suzukii*, which made careful sorting crucial.

**2013:** A cooler season, some of whose wines are increasingly emerging as underrated gems. Notoriously difficult in Bordeaux, which for some reason always skews our esteem for the Burgundy vintage (perhaps that is a UK quirk). The *premiers crus* 2013 whites have begun to hit their stride in the past six months or so; their initially piercing acidity has resolved into a beautiful upbeat freshness.

## THE 2016 SEASON, MONTH-BY-MONTH

**Winter to April:** Winter 2015-16 was the mildest since 2010. April was cold however, the marked change culminating in the catastrophic frost of 26<sup>th</sup>-27<sup>th</sup> (see above).

**May:** Cool and wet – drizzle interspersed with storms, with temperatures barely rising above 20°C. Hail in Chablis and Beaujolais.

**June:** Rain continued, until around the third week, when the first real heat of the year was felt. Prolonged flowering, which mercifully was concluded safely.

**July:** Pleasant, largely dry (bar the odd minor thunderstorm), warm, occasionally even hot. Worries at this point included mildew, which flourished malignantly throughout the region. Uneven ripening.

**August:** Early August saw a pattern of a rainy day followed by several days of warm sunshine. Many

growers spoke of the high diurnal temperature differences: the cool nights staved off threats of rot and preserved fresh acidity. Heat continued to build, in a moderate way, but under sunny skies. As Clive Coates MW put it, "It is as if nature has been conspiring to make up for the miserable weather in April and May."

**September:** Wonderfully warm, a month to fall in love with Burgundy, with just enough moisture early in the month to oil the wheels. Growers returned from their summer breaks tanned and relaxed, to find the same weather in the Côte d'Or that they had left on the Côte d'Azur. Driving up into the hills at lunchtime between visits, all was bucolic tranquility, as if the lamentable spring had never happened. As the grapes eased into maturity, picking in the Côte d'Or started in the third week of the month and was concluded under clear, dry skies.

## AND SO?

How do you follow the white wine majesty of 2014 and the red wine panache of 2015? Alongside the exuberance of 2015, the 2016 vintage is cut from more traditional cloth. Certainly more Savile Row than Vivienne Westwood. The whites do bear a resemblance to 2014 and 2010 – we are in the happy middle kingdom of stone and orchard-fruit, rather than 2015's ebullience or 2013's citric pucker. If pushed, I think the reds will turn out to be the great success story of the vintage – there is a brightness and luminosity, combined every now and then with a weightless thrill – that fairground lurch in your stomach, the electric

connection to a higher plane. Will the prices of the 2016s be regarded as high? Possibly – some growers clearly need to charge more in the fifth year of low production out of six, whilst others have proved refreshingly keen to exert restraint. In the longer term, release prices from the Côte d'Or are only going to go one way. Lesser-known appellations are set to blossom in this context. We are very pleased to have added a young grower from Santenay this year, Justin Girardin (nephew of Vincent Girardin), whose 2016s are simply gorgeous. Also look out for Domaine Labruyère from Moulin-à-Vent and, for the third vintage, Domaine Lafarge Vial, the new Fleurie project of Volnay's Frédéric Lafarge.

Change is certainly in the air in Burgundy. We have seen some big names sold over the past year and there is a palpable fear of more to come. We teeter on the threshold of Corporation Burgundy – a sobering prospect. Recent short vintages, combined with rocketing land values, have made even starker the disconnect between the value of a domaine and the income from its wine. Add to that a pernicious inheritance tax regime and many high profile family-owned estates approaching a generational hand-over. It is certainly a recipe for reflection!

In the meantime, let us revel in another *en primeur* Burgundy season. We love these wines and we know you will too.

Guy Seddon  
January 2018

# WINES OFFERED IN THIS RELEASE

CHABLIS	See Page	Case size	£/Offer IB price per case
<b>Domaine Vincent Dampit</b>			
Chablis 1er Cru Vaillons	15	12	£215
Chablis 1er Cru Les Lys	15	12	£215
Chablis 1er Cru Côte de Léchet	16	12	£215
Chablis 1er Cru Côte de Léchet '350'	16	12	£295
Chablis Grand Cru Bougros Maison Dampit	16	12	£445

CÔTE DE NUITS	See Page	Case size	£/Offer IB price per case
<b>Domaine Rossignol-Trapet</b>			
Gevrey-Chambertin Vieilles Vignes	22	12	£325
Beaune 1er Cru Les Teurons	22	12	£395
Gevrey-Chambertin 1er Cru Clos Prieur	22	12	£675
Gevrey-Chambertin 1er Cru Petite Chapelle	23	12	£675
Latricières-Chambertin Grand Cru	23	6	£645
Chapelle-Chambertin Grand Cru	23	6	£645
Chambertin Grand Cru Magnum	23	3	£1095

<b>Domaine des Varoilles</b>			
Gevrey-Chambertin Clos du Meix des Ouches Monopole	25	6	£240
Gevrey-Chambertin 1er Cru Champonnets	25	6	£290
Gevrey-Chambertin 1er Cru La Romanée Monopole	26	6	£345
Gevrey-Chambertin 1er Cru Clos des Varoilles Monopole	26	6	£325
Charmes-Chambertin Grand Cru	26	6	£495

<b>Domaine de l'Arlot</b>			
Nuits-Saint-Georges Blanc La Gerbotte	36	6	£195
Nuits-Saint-Georges Blanc 1er Cru Clos de l'Arlot Monopole	36	6	£395
Côte de Nuits-Villages Clos du Chapeau	37	6	£160
Nuits-Saint-Georges 1er Cru Clos de l'Arlot Monopole	37	6	£365
Vosne Romanée 1er Cru les Suchots	37	6	£550
Nuits-Saint-Georges 1er Cru Clos des Forêts Saint-Georges Monopole	37	6	£365

CÔTE DE NUITS continued...	See Page	Case size	£/Offer IB price per case
<b>Domaine Gilles Jourdan</b>			
Côte de Nuits-Villages Blanc	40	12	£210
Bourgogne Pinot Noir Vieilles Vignes	40	12	£145
Côte de Nuits-Villages	40	12	£210
Côte de Nuits-Villages La Robignotte Monopole	40	12	£245

CÔTE DE BEAUNE	See Page	Case size	£/Offer IB price per case
<b>Domaine Cyrot-Buthiau</b>			
Volnay	46	12	£275
Pommard	46	12	£275
Pommard 1er Cru Les Arvelets	46	12	£415

<b>Domaine Michel Lafarge</b>			
Bourgogne Passetoutgrain L'Exception	53	6	£80
Bourgogne Pinot Noir	53	6	£95
Volnay	53	6	£225
Beaune 1er Cru Clos des Aigrots	53	6	£275
Beaune 1er Cru Grèves	53	6	£295
Pommard les Pézerolles	53	6	£495
Volnay 1er Cru Les Mitans	54	6	£450
Volnay 1er Cru Les Pitures Magnum	54	3	£475
Vonay 1er Cru Les Caillerets	54	6	£495
Volnay 1er Cru Clos des Chênes	54	6	£525
Volnay 1er Cru Clos du Château des Ducs	54	6	£525
Bourgogne Aligoté Raisins Dorés	55	6	£80
Meursault	55	6	£195
Beaune Blanc 1er Cru Clos des Aigrots	55	6	£295

## CÔTE DE BEAUNE continued...

See Page Case size £/Offer IB price per case

### Domaine Patrick Javillier

Savigny-lès-Beaune 1er Cru Les Serpentières	58	6	£145
Bourgogne Cuvée des Forgets	58	6	£89
Bourgogne Cuvée Oligocène	58	6	£115
Meursault Les Tillets	58	6	£215
Meursault Les Clousots	58	6	£240
Meursault Cuvée Tête de Murger	58	6	£345

### Domaine Matrot

Bourgogne Pinot Noir	61	12	£165
Maranges Vieilles Vignes	61	12	£185
Maranges 1er Cru La Fussièrre	61	12	£245
Monthélie	61	12	£265
Meursault Rouge	61	12	£275
Auxey-Duresses	61	12	£260
Volnay 1er Cru Les Santenots	62	12	£475
Blagny 1er Cru La Pièce sous le Bois	62	12	£515
Bourgogne Chardonnay	62	12	£150
Saint-Romain	62	12	£245
Meursault	63	12	£395
Meursault 1er Cru Blagny	63	12	£545
Meursault 1er Cru Les Charmes	63	12	£595
Meursault 1er Cru Les Perrières	63	12	£695
Puligny-Montrachet 1er Cru Les Chalumeaux	63	12	£595
Puligny-Montrachet 1er Cru La Quintessence	63	12	£595

### Domaine Henri Darnat

Puligny-Montrachet Villages	65	12	£425
Meursault 1er Cru Clos Richemont Monopole	65	12	£495

### Olivier Leflaive

Montagny 1er Cru Bonneveaux	69	12	£225
Puligny-Montrachet 1er Cru Les Referts	69	12	£330
Chassagne-Montrachet 1er Cru Abbaye De Morgeot	69	6	£310
Meursault 1er Cru Les Poruzots	69	6	£310
Pernand-Vergelesses	69	6	£125

### Domaine Justin Girardin

Santenay 1er Cru Beauregard	71	6	£135
Santenay 1er Cru Maladière	71	6	£125
Santenay 1er Cru Clos Rousseau	71	6	£125
Pommard	71	6	£185

## CÔTE CHALONNAISE

See Page Case size £/Offer IB price per case

### Domaine de Villaine

Mercurey Les Montots	74	6	£135
Bouzeron Bourgogne Aligoté	74	12	£195
Rully Les Saint-Jacques	74	12	£225
Rully 1er Cru Gresigny	74	12	£375

## MÂCONNAIS

See Page Case size £/Offer IB price per case

### Domaines Leflaive

Mâcon-Verzé	77	12	£240
Mâcon-Verzé Magnum	77	6	£270

### Domaine Cornin

Mâcon-Chaintré Les Serreuxdières	79	12	£135
Pouilly-Fuissé Clos Reyslié	79	12	£250
Pouilly-Fuissé Les Plessys	79	12	£250
Pouilly-Fuissé Chevières	79	12	£265

## BEAUJOLAIS

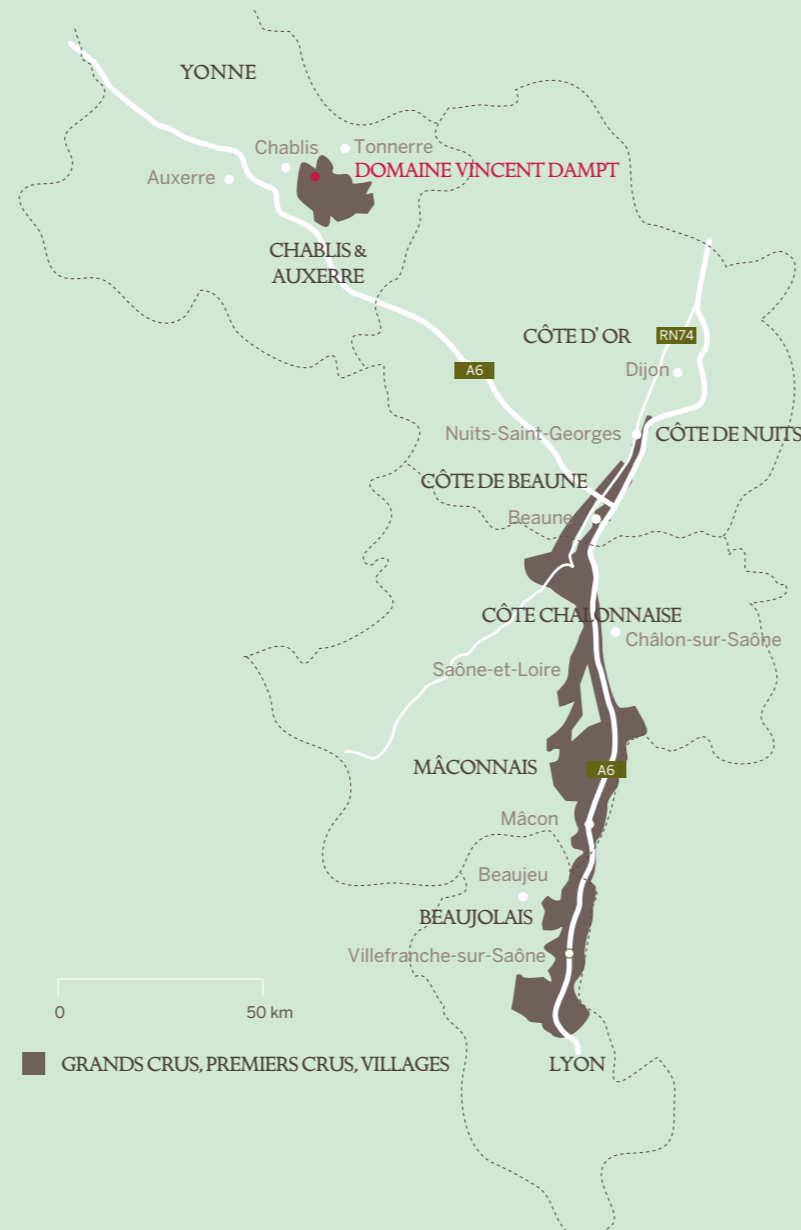
See Page Case size £/Offer IB price per case

### Domaine Lafarge Vial

Chiroubles	83	12	£245
Fleurie Joie du Palais	83	12	£275
Fleurie Joie du Palais Magnum	83	6	£285
Fleurie Clos Vernay	83	12	£285
Fleurie Clos Vernay Magnum	83	6	£295
Côte de Brouilly	83	12	£285
Côte de Brouilly Magnum	83	6	£295

# CHABLIS

Located some 100 miles north of the Côte d'Or, Chablis lies apart from the rest of Burgundy, ideologically as much as geographically. This northern outpost arguably has more in common with the Loire and Champagne, with which it shares a geological base – the Paris basin. These fossil-rich soils and the marginal climate are key to the flinty minerality at the heart of all great Chablis.



## DOMAINE VINCENT DAMPT

Vincent is now into his second decade making wine, these 2016s being his twelfth vintage. Having spent time working in Puligny-Montrachet and in New Zealand, Vincent returned to the family domaine, where he makes his own wines alongside those of his father Daniel and brother Sébastien.

Vincent's vines are planted on Chablis' quintessential Kimmeridgian soils. These consist of calcareous clay, containing limestone and marlstone with fossilised marine organisms, which some would claim contributes to Chablis' hallmark minerality.

We are used to saying that Vincent's *premiers crus* are unoaked. As of 2016 however, there is a new face in the line-up, in the form of the 1er Cru Côte de Léchet '350'. This takes its name from the 350 litre barrels in which it is aged, half of which come from the François Frères cooperage and half from Seguin Moreau. An exciting new string to Vincent's bow – see the tasting notes below for the detail. His *grand cru*, Bougros, is fermented in old oak, as befits its more powerful concentration of fruit, giving a fuller, sturdier character.

When to drink top Chablis is a subject of some debate. As always, our drinking dates are conservative. Having tasted the family's 1989 Côte de Léchet in the recent past, I am left in no doubt as to the ageing potential here. With age, these wines will develop a gently caramelised, cheesecloth character.

## CHABLIS 1ER CRU VAILLONS

Vaillons is known for its generous fruit, power and poise, due to its favourable south-eastern aspect as well as its Kimmeridgian soils. Vincent's parcel is particularly rich in clay, with vines averaging 35 years old, giving expressive wines. 2016 has yielded a concentrated Vaillons, with generous orchard fruit, perfumed and tangy, underpinned by the customary *chablisien* steel.

Corney & Barrow Score 18.5+  
Recommended drinking from 2018-2024

£215/case of 12 bottles, in bond UK

## CHABLIS 1ER CRU LES LYS

Les Lys is a small sub-section of the Vaillons cru, where Vincent Dampt owns a small parcel of vines, planted nearly 60 years ago by his grandfather. Yields are unsurprisingly minuscule, even more so this year. Refined and elegant, less forward than Vaillons, the 2016 offers concentrated mineral and creamy layers belying a precise filigree structure.

Corney & Barrow Score 18.5  
Recommended drinking from 2018-2024

£215/case of 12 bottles, in bond UK



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## CHABLIS 1ER CRU CÔTE DE LÉCHET

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This is a special site, with its 38% gradient and 40-year old vines that have a tendency to *millerandage* resulting in tiny yields. As elsewhere in Chablis in this year of extremes, the triple effects of frost, hail and the August heat-wave slashed crop levels, concentrating the fruit that survived. As a result all elements of this wine appear heightened: the mayblossom notes, delicate but simultaneously savoury, the creamy length on the palate longer, richer.. yet pulled tight as ever by the unmistakable steely tang and tension of the *cru*.

Corney & Barrow Score 18.5+  
Recommended drinking from 2018-2025

£215/case of 12 bottles, in bond UK

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## CHABLIS 1ER CRU CÔTE DE LÉCHET '350'

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We are thrilled to bring you 350, Vincent's new wine, borne of a year of extreme challenge. The fruit of the best vines of the *cru* - this vineyard was planted in 1964 by Vincent's grandfather - this is a blend of two 350 litre barrels of different origins. According to Vincent, this low-yielding year seems to have amplified site-specific characters, and this wine feels like Léchet through a magnifying glass, its hallmarks brought into precise focus: the characteristic tang of dark minerals and mayblossom, rich fruit yet taut and absolutely precise; the creamy layers on the palate supported and lengthened by oak, that will integrate over time. Beautifully styled, a new classic.

Corney & Barrow Score 18.5+  
Recommended drinking from 2018-2025

£295/case of 12 bottles, in bond UK

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## CHABLIS GRAND CRU BOUGROS, MAISON DAMPT

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Significantly reduced yields this year have reinforced not only the fruit but the sense of structure to Bougros in this challenging vintage. There is an expansive quality to this wine with its supple apple fruit, lifted by vanilla-cardamom spice and acacia honey, just exotic enough. Textural *crème fraîche* layers on the palate are kept in check by the wine's mineral undertow, deceptively firm, bringing the wine back to centre. A contemplative wine, that will drink beautifully now and in future.

Corney & Barrow Score 18.5+  
Recommended drinking from 2018-2026

£445/case of 12 bottles, in bond UK



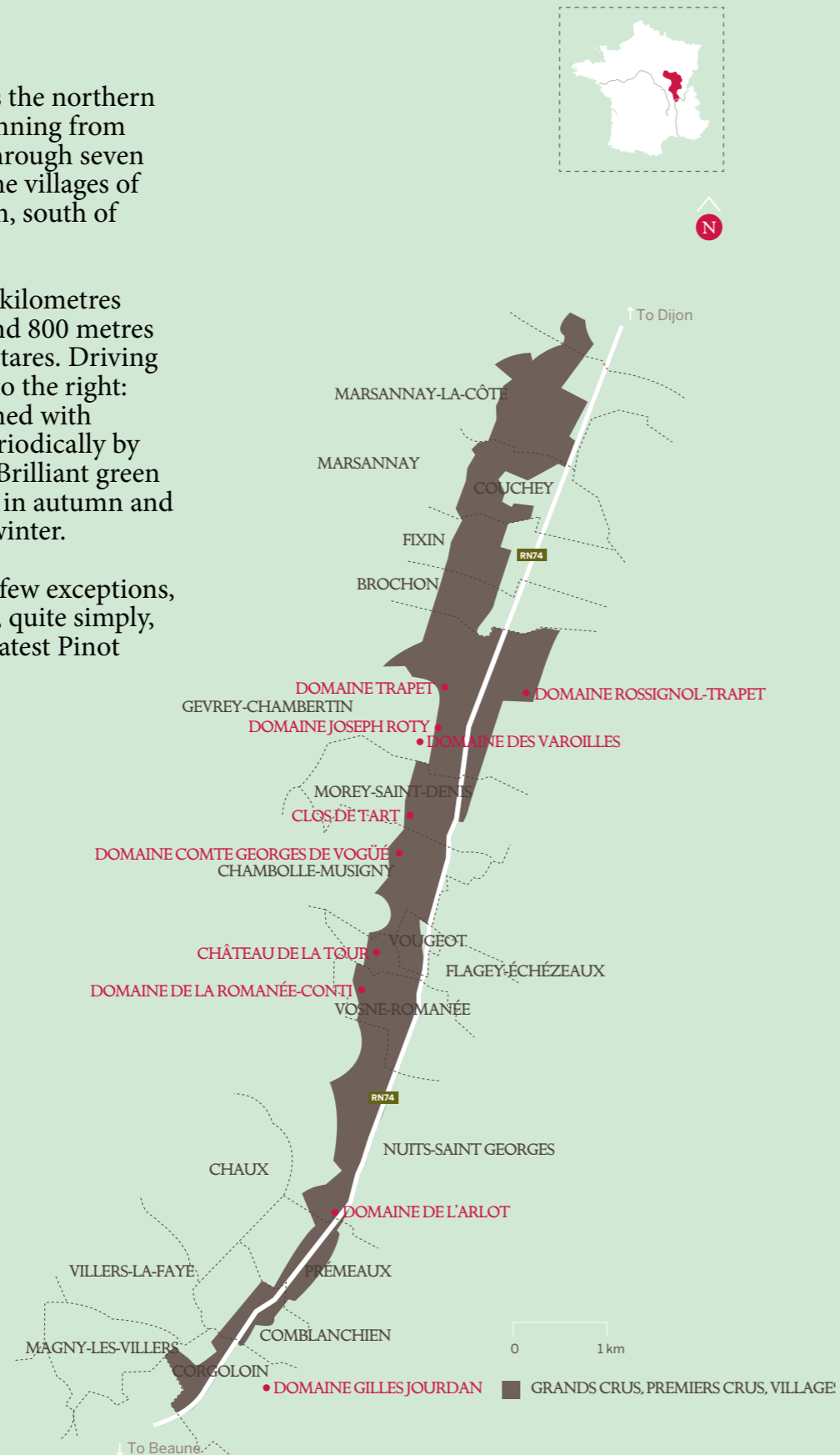
# CÔTE DE NUITS

The Côte de Nuits forms the northern half of the Côte d'Or, running from the outskirts of Dijon, through seven famous communes, to the villages of Prémieux and Corgoloin, south of Nuits-Saint-Georges.

The region is around 20 kilometres long and between 200 and 800 metres wide. It covers 3,600 hectares. Driving south from Dijon, look to the right: you will see slopes adorned with vineyards, broken up periodically by barren, rocky outcrops. Brilliant green in summer, intense gold in autumn and forebodingly barren in winter.

The Côte de Nuits, with few exceptions, is red wine country. It is, quite simply, home to some of the greatest Pinot Noirs in the world.

18



JEAN-LOUIS & ANDRÉE TRAPET

19

## GEVREY-CHAMBERTIN

Gevrey-Chambertin is a large commune comprising 410 hectares, stretching from Brochon in the north, to Morey-Saint-Denis in the south. A mix of terroirs, with patches of limestone contributing to the complexity of the best Gevrees and to the great variety of styles. Only red wines may be labelled Gevrey-Chambertin.

## DOMAINE TRAPET

Jean-Louis Trapet is a cousin of the Rossignol-Trapets. The Domaines are a stone's throw from one another. Following the union by marriage of the Rossignols and the Trapets, the Trapet holdings were split, as related on page 21.

The Domaine is biodynamic and practises partial destemming. Jean-Louis, the seventh winemaking generation, is married to Andrée, from Alsace. They now split their time between Alsace and Gevrey-Chambertin, also running Andrée's family domaine in Alsace, Domaine Trapet Alsace.

Corney & Barrow is the exclusive UK agent for Domaine Trapet. The 2016 vintage was released in a standalone offer in December 2017. A few wines remain. Please ask the sales team for details.

[VIEW 2016 DOMAINE TRAPET OFFER](#)  
[CLICK HERE](#)



DOMAINE ROSSIGNOL-TRAPET

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## DOMAINE ROSSIGNOL-TRAPET

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The Rossignols of Volnay were linked by marriage to the Trapet family when Jacques Rossignol married Jean-Louis Trapet's aunt, Mado. The original Trapet holdings were split when the sons of both families – David and Nicolas Rossignol and Jean-Louis Trapet – returned from their studies.

Domaine Rossignol-Trapet was established in 1990. In 2005 Nicolas and David began the conversion to biodynamic viticulture. The wines of today are imbued with a greater purity and concentration and the vines themselves are healthier and stronger. The vineyards were officially certified organic and biodynamic in 2008. These are classical Gevreys, built for medium term ageing.

### THE 2016 VINTAGE AT DOMAINE ROSSIGNOL-TRAPET

David Rossignol started frankly: “The 2016 vintage started badly.” After a good start to vegetative growth in April, there was a frost of -2°C to -3°C on the morning of the 27<sup>th</sup> April, in cloudless sunny weather and high humidity. The result: a black frost as had not been seen for decades (some say since 1981 or even 1945).

Some areas of the estate were severely affected, including Beaune, Bourgogne Rouge, the Domaine's entire plot of Chambertin and some villages parcels. By contrast, the *premiers crus* were unscathed.

Then the exceptionally wet spring triggered strong mildew pressure. There were 25 days of rain during May and June! As the Rossignols recounted, “The vines could no longer fight – organic winemakers did not even make it to the party!”

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*“A wet season followed by a dry season, 2016 was a year defined by the weather. Unsurprisingly, the quantities harvested were in line with forecasts: very low in those parcels affected by frost. Millésime très bourgignon!”*

Nicolas Rossignol | October 2017



Fortunately the weather suddenly relented at the end of June, with the arrival of dry, hot weather, which lasted until harvest. It was during this period that flowering took place – rather late, starting in the wet and ending amid dry, hot weather.

Looking back in autumn, it was hard to imagine the “state of degradation” that existed in June. The harvest began on the 24<sup>th</sup> September, under beautiful, dry skies.

In the cellar, the Domaine has not practised *pigeage* (punching down) in 2015, 2016 or 2017, choosing *remontage* (pumping over) instead, in order to aerate the must. The percentage of new oak in 2016 was broadly similar to the norm, being 15% for the *villages* wines, 20% for the *premiers crus* and around 50% for the *grands crus*. In 2016, 30-40% whole bunch fermentation was used for the *premiers crus* and around 50% for the *grands crus*.

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## GEVREY-CHAMBERTIN VIEILLES VIGNES

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The vines here are 40-80 years old, planted in eight different parcels. A spicy, dark-fruited nose heralds a palate which is fleshier and more giving than the aromas suggest. A building sense of salty, rocky minerality gives steel to the juicy dark berry fruit, driving towards an assertive finish. Very drinkable, and age-worthy with it.

Corney & Barrow Score 17+  
Recommended drinking from 2022–2028

£325/case of 12 bottles, in bond UK

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## BEAUNE 1ER CRU LES TEURONS

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This is on the high part of Teurons, next to Aux Cras, leading to a more elegant style of Teurons. These are 35 year old vines, planted on a 1.5 hectare plot. Ripe blackberries prevail on the nose, again with a little black pepper. The palate is marked out by fine tannins on the entry, with fruit and acidity working in tandem to flesh out the mid-palate. This has a lovely line to it, a nice meeting of crunchiness and flesh.

Corney & Barrow Score 17  
Recommended drinking from 2021–2028

£395/case of 12 bottles, in bond UK

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## GEVREY-CHAMBERTIN 1ER CRU CLOS PRIEUR

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From a 0.25 hectare plot planted in 1986, just down the slope and across the road from Mazis-Chambertin. Crushed black pepper and dark berries on the nose. The palate is juicy and upbeat on the entry, with fine, firm tannins making themselves felt from the mid-palate onwards. Some sweeter red fruit and a seam of iodine too, serious but approachable. A little exotic spice thanks to the use of 30-40% whole bunches.

Corney & Barrow Score 17.5  
Recommended drinking from 2022–2032+

£675/case of 12 bottles, in bond UK

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## GEVREY-CHAMBERTIN 1ER CRU PETITE CHAPELLE

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Petite Chapelle is often more introvert than Clos Prieur at this stage, but not this year, veritably soaring out of the glass on the nose, rose petals, liquorice and general perfumed loveliness. This is a very clay-rich soil, giving more density, for which reason Nicolas and David never do *pigeage* (punching down) on their Petite Chapelle. In fact, for the last three vintages, they have done no *pigeage* on any of the wines. The palate is indeed denser and more assertive, but retains the soft touch seen on the nose, detailed by fine, confident tannins.

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2022–2032+

£675/case of 12 bottles, in bond UK

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## CHAPELLE-CHAMBERTIN GRAND CRU

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This is a warm site, directly below Clos de Bèze, with a mere 50 centimetres of soil above the rock. Earlier maturity than the other *grands crus* – only by around two days, but when you can gain 0.25% potential alcohol per day at the end of the season, this is not insignificant! A voluminous nose detailed by a fine line of perfume, violets, crushed taffeta and dried herbs. The palate is expressive, much more so at this stage than the Petite Chapelle, with pure dark berries, blueberry and a disarming intensity of perfume.

Corney & Barrow Score 18+  
Recommended drinking from 2020–2030+

£645/case of 6 bottles, in bond UK

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## LATRICIÈRES-CHAMBERTIN GRAND CRU

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Nicolas noted last year that Latricières is always the most open of the *grands crus*. This is situated at the same level on the slope as Chambertin, on similar soils. One parcel here dates from the 1930s and another was planted after the 1956 frost. This has a fine smoky nose, giving little away at this early stage. The palate is much more open, with violets, ripe dark cherry, blackcurrant, marked tea leaf and exotic spice. The acidity works perfectly with the fine, firm tannins, great wine.

Corney & Barrow Score 18+  
Recommended drinking from 2022–2035

£645/case of 6 bottles, in bond UK

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## CHAMBERTIN GRAND CRU

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This comes from two parcels, imaginatively called ‘north’ and ‘south’. Powerfully charged on the nose, this is expressive off the bat, with a strong sense of chalky minerality and ripe, dark berries. The palate is lifted immediately by buoyant acidity and upbeat ripe blackcurrant. Supremely fine tannins on the mid-palate, which channel the fruit imperceptibly. The finish is both precise and powerfully mineral, the structure coming to a clipped point while the perfume goes on and on... There is so little of this (four barrels only, versus the usual 20+), it will be bottled entirely in magnum.

Corney & Barrow Score 19  
Recommended drinking from 2025–2045+

£1095/case of 3 magnums, in bond UK



GILBERT HAMMEL

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## DOMAINE DES VAROILLES

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Domaine des Varoilles combines a number of spectacular vineyards from *village* to *grand cru* level. The arrival of Gilbert Hammel in 1990 marked a turning point for the domaine. Gilbert, of Swiss descent, has made Domaine des Varoilles a go-to producer of a succulent, rounded and supremely approachable style of Gevrey-Chambertin. The Varoilles holdings include two very special *premiers crus monopoles*, La Romanée and Clos des Varoilles.

### THE 2016 VINTAGE AT DOMAINE DES VAROILLES

Domaine des Varoilles was not affected by the April frost, fortunately. However, there was extreme cold during April, with two nights at -3°C, followed by some problems at flowering. The months of July, August and September then saw ideal conditions.

Picking began on the 7<sup>th</sup> October at the domaine. This was the latest harvest of recent times and a whole month after the 2015s. Most of the Domaine's parcels achieved a very respectable 13.5% potential alcohol in 2016, a vindication of the team's patience.

The Domaine cropped at an average of 32 hectolitres per hectare in 2016, making 2016 very similar to 2015 in volume. "Modest", in Gilbert's words, in line with the low average of the past five years.

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*"Surprise and exceptional quality. Without doubt, a great vintage, promising excellent ageing potential."*

Gilbert Hammel | October 2017

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### GEVREY-CHAMBERTIN CLOS DU MEIX DES OUCHES, MONOPOLE

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This small parcel, just one hectare of 'village' wine, is a monopole - ie. solely owned by the Domaine. The soil here resembles 1er Cru Champonnets its neighbour, from which it is separated by a narrow road. There is 10% new oak in this, as usual. Dark berries on the nose, ripe and inviting. The palate is juicy and assertively textured, with a growing vibrancy of sweet, silky red fruit on the mid-palate. Ripe, fruit-coated tannins exert a gentle grip on the finish, meaning this will benefit from a couple of years in the cellar.

Corney & Barrow Score 17  
Recommended drinking from 2019-2024+

£240/case of 6 bottles, in bond UK

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### GEVREY-CHAMBERTIN 1ER CRU CHAMPONNETS

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This is a 0.7 hectare plot which is even more stony than neighbouring Clos du Meix des Ouches. There is 15% new oak here, adding a touch of makeup without detracting from the pretty perfume on the nose, which has a sliver of chalky minerality. Bright red berries, with a lovely vivacity of fruit on the palate, really effusive and light on its feet. The finish is long, with a good density of ripe red fruit persisting.

Corney & Barrow Score 17.5  
Recommended drinking from 2020-2027

£290/case of 6 bottles, in bond UK

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### GEVREY-CHAMBERTIN 1ER CRU LA ROMANÉE MONOPOLE

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This, the highest of the Domaine's vineyards, just above the Clos des Varoilles, comprises one hectare of vines, with an average age of around 60 years. The soil is very shallow here, over a gravel and limestone bedrock, naturally low-yielding. This has 20% new oak in 2016, a little less than last year. Nicely red-fruited, with juicy red berries, violets, fruits of the forest and a nod to the *sauvage*. Ripe chalky tannins currently exert a squeeze on the finish – give this a few years in the cellar to meld.

Corney & Barrow Score 17.5  
Recommended drinking from 2022–2030

£345/case of 6 bottles, in bond UK

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### GEVREY-CHAMBERTIN 1ER CRU CLOS DES VAROILLES MONOPOLE

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26 Just down the slope from La Romanée, this six hectare vineyard produces a more red-fruited, aromatic style of wine. A lifted, red cherried nose, with a charming ripeness of fruit and rose petal perfume. The palate is ingratiatingly supple and juicy, really delectable, with a vibrant energy running through it, driving the mid-palate towards a confident, poised finish. A little toasty spice gives complexity. Whilst I preferred La Romanée last year, this time Clos de Varoilles takes it! 25% new oak in 2016, supported effortlessly by its impressive structure.

Corney & Barrow Score 18+  
Recommended drinking from 2022–2032+

£325/case of 6 bottles, in bond UK

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### CHARMES-CHAMBERTIN GRAND CRU

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This is a single 0.8 hectare parcel, opposite Latricières-Chambertin, on a gentle slope. The *grand cru* patriarch of the domaine sees just over 50% new oak, a mixture of 'medium' and 'medium-plus' toast from the Rousseau *tonnellerie*. Sweet spices and luscious dark berries on the nose, which is really rather decadent and lovely. The palate has excellent concentration and forceful drive. It requires patience, to be sure, currently being marked by the assertive new oak, but give this a little cellar time and it will repay it in spades. Undergrowth and *crème de cassis* fill out the palate.

Corney & Barrow Score 18  
Recommended drinking from 2025–2035

£495/case of 6 bottles, in bond UK

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### DOMAINE JOSEPH ROTY

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This is a 'late release domaine', so our upcoming offer will be of the 2015 vintage.

Domaine Roty is a tiny estate in the heart of Gevrey-Chambertin whose hallmark is elegance, richness and underlying, understated power. The late Joseph Roty, a large personality who was renowned for chain-smoking through tastings, was succeeded by his son Philippe in 2008, although Philippe had run the domaine for several years previously.

Philippe himself sadly died in 2015 aged 46. He had been increasingly assisted by his brother Pierre-Jean, who is now firmly in charge of the domaine, in close partnership with the rest of the Roty family. We tasted the 2015s with Pierre-Jean, his first solo vintage. Ripe, poised and assured, they are a wonderful tribute to his brother.

The wines will be released towards the end of January 2018.



PIERRE-JEAN ROTY

## MOREY-SAINT-DENIS

After Vougeot, Morey-Saint-Denis is the smallest village of the Côte de Nuits, with just 150 hectares of vines. Somewhat under the radar compared to its neighbours, Gevrey-Chambertin to the north and Chambolle-Musigny to the south, it aspires to balance, whilst certainly displaying some of the power of Gevrey. The *grands crus* here are Clos des Lambrays, Clos de la Roche, Clos St-Denis and Clos de Tart. Perhaps the abundance of walled vineyards speaks to the insular nature of this alluring but enigmatic village.



## CLOS DE TART

The walled vineyard of Clos de Tart is situated at the very heart of Morey-Saint-Denis, one of five *grands crus* within the village and, under sole ownership, a *monopole*. 7.53 hectares in size, it traces its history back to 1141. Jacques Devauges has been *régisseur* since 2015, following the departure of the highly acclaimed Sylvain Pitiot after nearly 20 years in the role.

Created in 1141, Clos de Tart was owned by the Bernardines de Tart (an order of Cistercian nuns), the Marey-Monge family (post revolution) and then the Mommessin family from 1932. At the end of 2017, the Clos was sold to François Pinault and his family. Their holding company also owns Château Latour, Eisele Vineyard in Napa, Château Grillet in the Rhône and, also in Burgundy, Domaine Eugénie.

Clos de Tart is one of only seven *grands crus monopoles* in France, five of which are in Burgundy (the others being Romanée-Conti, La Tâche, La Romanée and La Grande Rue). Corney & Barrow is Clos de Tart's exclusive UK agent. The 2016 vintage will be released in April 2018.

## CHAMBOLLE-MUSIGNY

As well-worn as the expression is, Chambolle-Musigny is the quintessential iron fist in a velvet glove. Perfumed and delicate on the nose, before the *terroir* makes itself felt on the palate, Chambolle at its best reconciles the ephemeral and the earthly.

Its two *grands crus* are Musigny and Les Bonnes Mares, which lie at opposite ends of the village. The principal *premier cru* is Les Amoureuses.

## DOMAINE COMTE GEORGES DE VOGÜÉ

Domaine Comte Georges de Vogüé is the largest holder of the Musigny vineyard by some distance, owning 7.12 hectares of the total 10.85. De Vogüé is a producer of reference in Chambolle-Musigny, making a weightless yet flavour-packed style.

Established in 1450, the current owners are Comtesse Claire de Causans and Marie de Ladoucette. The team comprises the poetical François Millet (technical director), Eric Bourgogne (vineyard manager) and Jean-Luc Pépin (sales and marketing director).

The 2016s will be released in March 2018. Corney & Barrow is the exclusive UK agent of Domaine Comte Georges de Vogüé.



## CLOS DE VOUGEOT

The Clos de Vougeot is a historically important 50 hectare plot, bestowed with *grand cru* status in its entirety. Beneath this rather broadbrush approach to classification lie nuanced variations in quality, meaning here even more than elsewhere in Burgundy, it really matters which Clos de Vougeot you buy.

We think we have a rather good one...

## CHÂTEAU DE LA TOUR

Château de la Tour, established in 1890, is the largest proprietor of the Clos de Vougeot. Family owned, there are six hectares of vines, some 12% of the appellation. The vines are in two parcels close to the château building, which is one of only three buildings in the Clos de Vougeot. The vines have an average age of 50 years.

The property is owned by Jacqueline Labet and Nicole Déchelette, mother and aunt respectively of François Labet, who makes the wines.

We are exclusive agents for Château de la Tour in the UK and Singapore. The wines will be released later this year.





DOMAINE DE LA ROMANÉE-CONTI

## VOSNE-ROMANÉE

The most prestigious address in the Côte de Nuits? La Romanée-Conti is the bull's-eye of this charmed village, with a gaggle of *grands crus* vineyards clustered around it, including La Tâche, Les Gaudichots, La Grande Rue, La

Romanée, Les Richebourgs and Romanée-Saint-Vivant. The adjacent commune of Flagey-Échezeaux houses the Échezeaux vineyards before giving way to Clos de Vougeot to the north.

## DOMAINE DE LA ROMANÉE-CONTI

Located in the wonderfully named Rue du Temps Perdu, Domaine de la Romanée-Conti is part of the very fabric of Burgundy. It is often referred to as simply "the Domaine", the definite article sufficing for a property which so many aspire to.

The Domaine is co-directed by Aubert de Villaine and Henry-Frédéric Roch. All of the holdings are *grands crus*, although a *premier cru* is also released in certain years. Corney & Barrow is the exclusive UK agent for Domaine de la Romanée-Conti.

Following the confiscation of the vineyards of Prince de Conti during the French Revolution, the domaine was acquired by Monsieur Duvault-Bloch in 1869. La Tâche was acquired in 1933. Romanée-Saint-Vivant was managed from 1966, being purchased outright in 1988. A Corton has been made since 2009, from three plots on which the domaine has a long term lease.

Domaine de la Romanée-Conti now owns in entirety the vineyards of Romanée-Conti and La Tâche, half of Richebourg, a third of Grands Échézeaux, a seventh of Échézeaux and more

than half of Romanée-Saint-Vivant. Its only official white wine is Le Montrachet, although some Bâtard is produced hitherto for private use.

The Domaine is totally biodynamic. When vines need replacing, cuttings are taken from a selection of vines within the Romanée-Conti vineyard. To minimise soil compaction, horses cultivate the vineyards of Romanée-Conti and Le Montrachet. In the cellar, an average of 60% whole bunches is used, along with 100% new oak. There is no filtration and barely any fining.

The two Échezeaux are generously fruited, with Romanée-Saint-Vivant more elegantly perfumed. Richebourg is rich and dark-fruited and broadly structured. La Tâche has even greater intensity and depth of colour. Romanée-Conti itself combines intensity and supreme elegance. The Domaine's Montrachet is both extrovert and tense. In certain years, a young vine *cuvée* is made, Vosne-Romanée 1er Cru, Cuvée Duvault-Bloch.

The wines of Domaine de la Romanée-Conti are released once bottled, meaning 2015 will be the next *en primeur* vintage release, in late January 2018. Due to very high levels of demand, these wines are on strict allocation.

## NUITS-SAINT-GEORGES

Nuits-Saint-Georges is the most southerly of the famous Côte de Nuits appellations. It is also the town from which the Côte de Nuits takes its name. As is the way in Burgundy, the town of Nuits appended the name of the best-known local vineyard, the premier cru Les Saint-Georges.

Nuits-Saint-Georges has extremely varied soils and aspects, comprising a substantial 300 hectares of vines, 142 of which are *premiers crus*. This is an appellation without *grand cru*, perhaps surprisingly for its renown. Known for red wines, there are in fact seven hectares dedicated to white wine production.

## DOMAINE DE L'ARLOT

Domaine de l'Arlot is a fourteen hectare property in the commune of Prémieux, just south of the town of Nuits-Saint-Georges. It has been run along biodynamic lines since 2003. 2015 was the first vintage wholly made by Géraldine Godot, technical director and successor to Jacques Devauges, now of Clos de Tart.

The level of detail provided by Géraldine on the growing season – both in writing and in person – speaks volumes about her approach to wine production. Domaine de l'Arlot is definitely in safe hands.

Domaine de l'Arlot is owned by AXA Millésimes, the wine division of the insurance company, as part of a portfolio which also includes Quinta do Noval in the Douro and the Bordeaux Châteaux Suduiraut, Petit-Village and Pichon-Baron.

The flagship here is Clos de l'Arlot, a wholly-owned monopole adjacent to the domaine, planted with both Pinot Noir and Chardonnay.

## THE 2016 VINTAGE AT DOMAINE DE L'ARLOT

*“Despite difficult climatic conditions at the beginning of the season the wines of 2016 will make winemaking history thanks to their remarkable, unexpected quality.”*

Géraldine Godot, Technical Director

We concur.

Small appears to be beautiful and perfectly formed – but it is the smallest harvest for more than twenty years.

In Géraldine's view, there is very little difference between 2015 and 2016 at Domaine de l'Arlot, except the reduced quantity. Essentially 70% of the crop was lost and across the Domaine (including uneffected Vosne) was a mere 10hl/ha.

## THE GROWING SEASON

The winter of 2015/2016 was the warmest since 1990 but, just as spring was anticipated, there

was a wintery cold snap. Despite this, bud burst occurred at the beginning of April but then rain delayed progress, despite rising temperatures in April and May.

So far so acceptable but the night of 26<sup>th</sup>/27<sup>th</sup> April saw frosts which struck the shoots and first leaves. Prémieux–Prissey suffered badly, Vosne-Romanée, happily, was spared. Flowering began on the 21<sup>st</sup> June and with warm temperatures prevailing, mid –August saw the start of *véraison* – when the grapes change colour.

The rest of the growing season was benign, mild right through to harvest. Picking began on the 27<sup>th</sup> September at Clos de l'Arlot, with Chardonnay and Pinot Noir and finished on the 2<sup>nd</sup> October. The harvest was in good health, though drastically small.

If one can ignore the limited number of barrels, first impressions in the cellar were instantly positive, the red wines beautifully coloured with exemplary balance and fine tannins whilst the whites combine rich fruit with attractive tension.



GÉRALDINE GODOT

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### NUITS-SAINT-GEORGES BLANC LA GERBOTTE

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Made from the young vines behind the Domaine, this is a voluntarily declassified *premier cru* although it could, legally, form part of Clos de l'Arlot Blanc. It is fermented in barrel before being aged in 20% new oak. A pretty green gold, this offers an attractive blend of orchard and stone fruit, peach and melon. There is good concentration, lovely intensity of fruit and balanced acidity - pink grapefruit and delicate spice, warm shortcake and vanilla cream.

Corney & Barrow Score 17.5 to 17.5+  
Recommended drinking from 2019–2023

£195/case of 6 bottles, in bond UK

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### NUITS-SAINT-GEORGES BLANC 1ER CRU CLOS DE L'ARLOT MONOPOLE

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This is from grapes grown on the steeply sloping amphitheatre of Clos de l'Arlot, a site which provides opulence, structure and density. 20% new oak adds further texture and character.

This has a lovely, exotic personality - pears and apricot complemented by attractive, stony minerality. There is a lovely balance on the palate, textured and silky yet with tension and focus – impressive.

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2020–2023

£395/case of 6 bottles, in bond UK

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### CÔTE DE NUITS-VILLAGES CLOS DU CHAPEAU

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Brilliant jet-ruby in colour, this offers pears poached in red wine, pink pepper spice and cherry compote –beguiling. Super-ripe fruit, lovely, with fine, filigree tannins – this is very attractive. Dried violet aromatics pervade both the nose and palate. There is an attractive balance. This is a really pretty wine, protracted with a poised finish. Paradoxically both crunchy-fresh and silky.

Corney & Barrow Score 17.5  
Recommended drinking from 2019–2023

£160/case of 6 bottles, in bond UK

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### NUITS-SAINT-GEORGES 1ER CRU, CLOS DE L'ARLOT MONOPOLE

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2016 saw this being 70% whole bunch pressed. A really intense jet-ruby, it offers *crème de cassis*, warm fruitcake and pain au raisin on the nose, supported by 50% new oak. *Crème vanille* comes through on the palate, allied to rich, filmy tannins, supple in texture and so, so fine. Violet and rose, lavender and lilac come through in layers – echoes of Black Forest Gâteau – macerated cherry, mocha and cream. This has remarkable intensity, long and superbly elegant through a protracted finish.

Corney & Barrow Score 18 to 18.5+  
Recommended drinking from 2020–2030+

£365/case of 6 bottles, in bond UK

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### VOSNE-ROMANÉE 1ER CRU LES SUCHOTS

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This is 100% whole bunch pressed - *vendange entière*. You just want to dive in here. It seems like a basketful of warm fruit, stewed plums and cherry compote. It has a lovely structure - attractive freshness, bright, vibrant and upbeat in style. Rather exotic, there are also shades of dried violets with earthy minerals. All of the elements are there but this needs time - quite big boned for a Vosne, handsome rather than pretty.

Corney & Barrow Score 17.5 to 18+  
Recommended drinking from 2020–2030+

£550/case of 6 bottles, in bond UK

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### NUITS-SAINT-GEORGES 1ER CRU CLOS DES FORÊTS SAINT-GEORGES MONOPOLE

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This was 45% to 50% whole bunch pressed, the vines now, including the younger parcels, averaging 40 to 45 years. Really dense inky jet purple, the nose presents sweet cherry compote and liquorice – super-fresh, concentrated blackcurrants with hints of citrus providing added vitality. The palate is dense, intense, super-ripe with a wonderful texture. This is possibly the best Forêts I have tasted at this stage - substantial, fine tannins, generous and mineral.

Corney & Barrow Score 18 to 19  
Recommended drinking from 2023–2032+

£365/case of 6 bottles, in bond UK



## DOMAINE GILLES JOURDAN

Domaine Gilles Jourdan is located in the sleepy village of Corgoloin, well off the beaten track. There are just five hectares, including a *monopole*, La Robignotte, which is a blue marl slope, adjacent to the small track which winds its way up into the Hautes-Côtes.

Gilles' cellar is tiny. A central garage-like space is crammed with bottling equipment and a small tasting table, with a cellar to one side used to store bottled wines whilst the other contains the most recent vintage in barrel. Despite the small scale here, Gilles has 40 pickers to call upon at harvest. He tends to harvest later than his neighbours, as demanded by his older, low production vines.



GILLES JOURDAN

*“Vins très élégants, d'une grande richesse aromatique, parfums intenses de fruits rouges et noirs accompagnés de notes épicées. La bouche est fraîche tout en étant ronde et charnue.”*

*The wines are very elegant, of great aromatic richness, intense aromas of red and black fruits with spicy notes. On the palate, fresh as well as round and meaty.”*

Gilles Jourdan | October 2017

### THE 2016 VINTAGE AT DOMAINE GILLES JOURDAN

Following a mild winter, no-one would have anticipated the savage frost at the end of April which immediately reduced potential production severely.

The deed was done. June saw a return to benign weather and sunshine. What remained on the vine re-established its growth cycle, flowering, and ripening without impediment throughout a lovely autumn, through to harvest which started on the 5<sup>th</sup> October. It was simply that fateful night of 26<sup>th</sup> - 27<sup>th</sup> April which savaged quantities.

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## CÔTE DE NUITS-VILLAGES BLANC

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This is a young vineyard – just over a decade old – planted mid-slope on limestone, with a little clay in the mix. 11 months in 10% new oak gives a touch of richness here, slightly toasted notes and background opulence. Full and ripe on the palate we find melon, stone fruit, lemongrass, quince and apricot rising to a crescendo with a lemon pastry finish. Attractive texture and fruit.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2019–2022

£210/case of 12 bottles, in bond UK

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## BOURGOGNE PINOT NOIR VIEILLES VIGNES

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This is made from just one parcel, 1.8 hectares in size, of around 70 year old vines. Jet purple in colour, this is super-concentrated, with wonderfully intense black fruit. The aromatics are fabulous – a dramatic array of violet, rose, lavender and lilac. Whilst super-mature, and very lovely this is a tiny harvest – just 2500 bottles – very impressive.

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

£145/case of 12 bottles, in bond UK

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## CÔTE DE NUITS-VILLAGES

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This is a blend of three parcels, creating complexity. The 2016 presents a jet plum colour, to a bramble rim. The nose offers black cherry and wild blackberry with some liquorice notes. There is attractive fruit intensity and structure, chunky tannins enrobed with rounded fruit. Earthy, dark and mineral with coffee-ed notes, dark fruit, layered and long, this has a real sense of place – great value, in fact.

Corney & Barrow Score 16.5+ to 17  
Recommended drinking from 2019–2023+

£210/case of 12 bottles, in bond UK

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## CÔTE DE NUITS-VILLAGES LA ROBIGNOTTE MONOPOLE

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Gilles Jourdan is the sole owner of this exceptional little parcel of blue marl, which is less than one hectare in size. It rather miraculously escaped the frost in 2016. 10% whole bunches were pressed. Profound in colour, this has the nose of chocolate Kirsch batons.

20-22% new oak provides texture underlying rounded, ripe, supple fruit. Dark chocolate and mocha, earthy minerals, coffee and *pain aux raisins* all play a role and there's a crunchiness to the fruit profile. Gilles allows one week of chilled pre-fermentation maceration at 12 degrees which adds to the overall purity and freshness. La Robignotte is a very special parcel and, treated with kid gloves, produces an exceptional wine at this level. The finish is long, with a haunting violet and rose perfume – lovely wine.

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2019–2026+

£245/case of 12 bottles, in bond UK

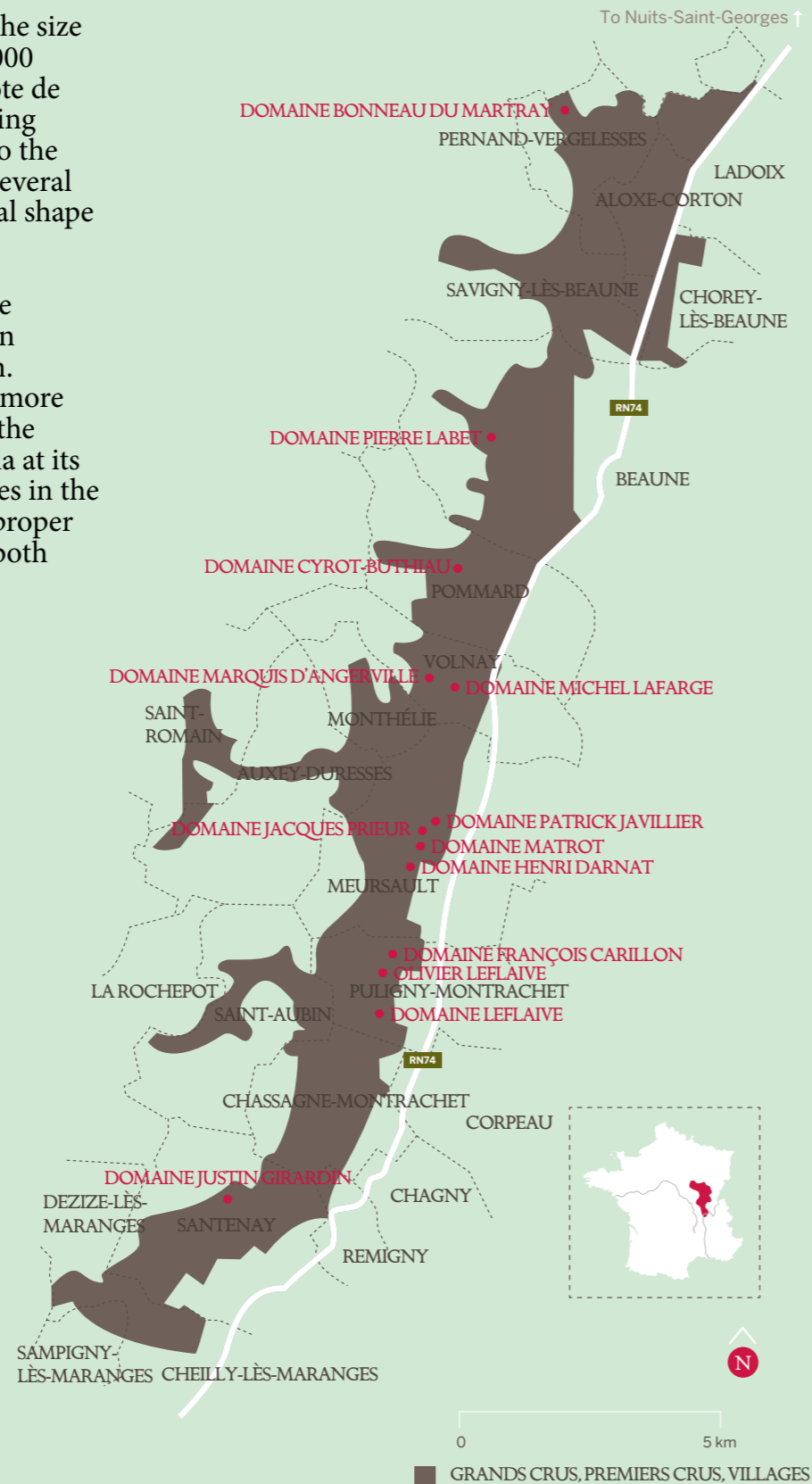


# CÔTE DE BEAUNE

The Côte de Beaune is almost twice the size of the Côte de Nuits, with around 6,000 hectares under vine. Whereas the Côte de Nuits is an elongated strip of east facing slopes, the gradient rising steeply into the hills above, the Côte de Beaune has several side valleys, making it more of an oval shape on a map.

Travelling north to south, the Côte de Beaune makes a dramatic entrance, in the shape of the iconic Hill of Corton. This southern region is certainly the more rugged half of the Côte d'Or. Whilst the Côte de Nuits encroaches on suburbia at its northern extreme and marble quarries in the south, the Côte de Beaune feels like proper countryside. The appellation covers both white and red wines.

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## CORTON-CHARLEMAGNE & CORTON

Three villages lay claim to the grand cru Corton-Charlemagne and Corton appellations: Aloxe-Corton, Ladoix-Serrigny and Pernand-Vergelesses. Corton-Charlemagne is a white wine appellation, half of which consists of the Charlemagne and En Charlemagne vineyards. Corton is a red wine appellation. Growers may attach the name of a specific *lieu-dit* (such as Corton Bressandes or Corton Clos du Roi), or can make a generic Corton from a blend of vineyards.

## DOMAINE BONNEAU DU MARTRAY

Look at almost any image of the unmistakable hill of Corton and you will, essentially, be looking at the Bonneau du Martray estate. With 9.5 hectares in one block, this is the largest single vineyard holding in the Pernand-Vergelesses village and is the same piece of land which was given to the Abbey of Saulieu by Emperor Charlemagne in 775.

Domaine Bonneau du Martray has changed ownership in the past year. Having been owned by the Le Bault de la Morinière family, only the third owners in twelve centuries, it has been bought by Enos Stanley Kroenke, known for iconic California wines Screaming Eagle, Jonata and The Hilt, as well as Arsenal Football Club. The Domaine makes just two wines, both *grand cru*: Corton-Charlemagne (white) and Corton (red).

Corney & Barrow is the exclusive UK agent for Domaine Bonneau du Martray. The 2016s will be released later this year.

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## BEAUNE

Beaune is a large appellation and, sharing its name with the urban nucleus of the Côte d'Or, tends to confuse people. Add to that the nearby appellations of Savigny-lès-Beaune and Chorey-lès-Beaune (the 'lès' signifying 'close to') and you can see the unfortunate extent of Beaune's image problem.

The good news is that with some guidance, you can still find some relative bargains here. In the present offering, the Beaune wines of Domaine Rossignol-Trapet and Domaine Lafarge should not be missed (see pages 21 and 48 respectively), whilst Domaine Jacques Prieur and Domaine Pierre Labet have extensive Beaune holdings.

## DOMAINE PIERRE LABET

In addition to overseeing Château de La Tour in the Clos de Vougeot, François Labet owns holdings in Beaune, Meursault and Gevrey-Chambertin. These wines are produced organically and although François has an operational base in Beaune, *élevage* takes place in Château de la Tour's cellars in the Clos de Vougeot.

Corney & Barrow represents these wines exclusively in the UK and Singapore. They will be released in March 2018.



FRANÇOIS LABET



MARC-EMMANUEL CYROT

## POMMARD

Pommard used to be the fashionable sibling of nearby Volnay, its clay soils making for a more corporeal, muscular style than Volnay's delicate, ephemeral wines. Changing tastes meant the tables have turned somewhat, but a handful of quality producers are making exciting wines. As a red wine enclave in white wine country, Pommard is underrated and consequently well worth exploring.

## DOMAINE CYROT-BUTHIAU

Marc-Emmanuel and Olivier Cyrot are the fourth winemaking generation of this family Domaine. They own six hectares of vines across Pommard, Volnay, Santenay and Maranges.

In admirable ecological fashion, the cellars of Domaine Cyrot-Buthiau are dug into the side of a rocky escarpment, under a vineyard in Pommard. The wines are made traditionally: harvested by hand, de-stemmed and cold-macerated before fermentation.

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## VOLNAY

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This wine comes from five plots, two of which were purchased in 1995, sited in the middle of the appellation: Les Lurets and Les Famines. In 2010, two further plots were added, another in Les Lurets – this is a parcel divided into *village* and *premier cru* – and one in Les Paux Bois. Excellent fruit ripeness here, with juicy red berries and firm, fruit-coated tannins. A corporeal style of Volnay but with lovely perfume. Approachable young but don't be afraid to cellar this.

Corney & Barrow Score 16.5  
Recommended drinking from 2021–2026

£275/case of 12 bottles, in bond UK

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## POMMARD

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A blend of 15 parcels on the Volnay side of Pommard. The Domaine owns more than three hectares of Pommard. This is 100% destemmed and given five days of cold maceration. The tannins are extracted by *remontage* (pumping over). Lovely bright red berry perfume on the nose, leading into a palate of steely acidity and forceful red cherry, with a little crunchiness on the finish and some cedary volume from 25% new oak.

Corney & Barrow Score 17  
Recommended drinking from 2021–2026

£275/case of 12 bottles, in bond UK

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## POMMARD 1ER CRU LES ARVELETS

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Les Arvelets is a 0.5 hectare south-facing sloping site of red clay, giving high ripeness levels, located adjacent to the Domaine's *cuvée*. Delectable fleshy red berries, offset by the stern forceful tannins which come in behind, channelling the fruit. The acidity is lifted and carries the flavours nicely. A marked step up from the *village* Pommard.

Corney & Barrow Score 17+  
Recommended drinking from 2022–2028

£415/case of 12 bottles, in bond UK





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## DOMAINE MARQUIS D'ANGERVILLE

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This Domaine, once part-owned by the Dukes of Burgundy, lies at the very heart of Volnay, both geographically and emotionally. Guillaume d'Angerville has been in charge here since the death of his father Jacques in 2003. The d'Angerville Pinot Noir clones are unique, producing particularly small grapes. The wines have, to my palate, a little more oak influence in youth than those of Domaine Lafarge, although no more than 20% new oak is customarily used. These are long-lived Volnays, at the very top of the quality ladder.

The wines will be released later in 2018.



## VOLNAY

Silky, seductive, beguiling and ethereal. Volnay can be all of these things.

Despite being surrounded by Chardonnay, this outpost of Pinot has many parallels with Chambolle-Musigny. Aromatics to the fore, these wines can soar. A relatively small commune, Volnay lies between Pommard and Meursault. The vineyard slopes, facing east and south, descend steeply, before inclining more gently towards the road below. The soils are marls, with a bedrock of limestone.

A little roadside restaurant with panoramic views over the vines has become an annual lunch venue during our tastings. I can think of worse ways to spend a lunchtime than with a bottle of Volnay, looking out over the deep gold autumnal slopes (although alas we never seem to find time for such things...)

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## DOMAINE LAFARGE

*“A joyous vintage, which tastes to perfection even at this early stage and will give an enormous amount of pleasure.”*

Frédéric Lafarge | October 2017

Domaine Lafarge traces its history back to the early 19<sup>th</sup> century, the iconic Clos du Château des Ducs having been bought by Michel's father (Frédéric's grandfather) in 1900. The first wines bottled at the Domaine in 1934 included Clos des Chênes, the Domaine's largest Volnay *premier cru* holding and one of its flagships. Michel started working with his father in 1949, with his son Frédéric joining in 1978.

Winemaking is conventional, with whites pressed in whole bunches and reds 100% destemmed. Michel and Frédéric converted to biodynamic viticulture in 1996 and the Domaine is now at the forefront of the movement. There is nothing showy here, to which a visit to the mould-covered cellars will attest. The wines are pure, age-worthy and yet quite beautifully delicate.



FRÉDÉRIC LAFARGE



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## THE 2016 VINTAGE AT DOMAINE LAFARGE

Frédéric Lafarge's opening comment on the 2016 vintage unsurprisingly concerned the April frost. "*Millésime compliqué*"... He noted that the temperatures in Volnay from the 27<sup>th</sup> to the 29<sup>th</sup> April had dropped to -5°C. As a result of the frost on the morning of the 27<sup>th</sup>, the Domaine, whose year had started well, lost a heart-rending 65-70% of the crop. Frédéric put it starkly as "a grilling of the frozen grapes on the vine in the clear sky".

Fortunately (relatively speaking), the regional and *village* parcels were worse-affected than the *premiers crus*. Also, a small second budding emerged, meaning that in Meursault, the Domaine was able to make 900 bottles, or three barrels. From late June onwards, summer arrived. September was sunny and allowed excellent maturation of the grapes.

Frédéric describes the end result of 2016 in glowing terms, although it was also a vintage which took its toll: "very tiring, requiring constant vigilance". The cold spring meant vegetative growth was very slow, with moisture then bringing high mildew pressure. Flowering was late, taking place in the second fortnight of June.

The harvest started on the 21<sup>st</sup> September, with Clos du Château des Ducs being the first plot picked (by horse, and then destemmed by hand). There was no sorting necessary: what little was harvested was in excellent condition, thanks to the beautiful late season. Frédéric pointed to a marked expressiveness in the 2016s, with each speaking strongly of its terroir and pointing to long ageing potential.

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## BOURGOGNE PASSETOUTGRAIN L'EXCEPTION

This is 50% Pinot Noir, 50% Gamay, inter-planted. The two varieties tend to reach maturity at the same time. These are very old vines – 89 years old. Smoky and assertively fruited on the nose, this opens onto a palate of dark cherries and fine tannins, a happy, balanced wine with upbeat acidity. Joe Muller declared this "The best I have had at this stage."

Corney & Barrow Score 16.5+  
Recommended drinking from 2019–2024

£80/case of 6 bottles, in bond UK

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## BOURGOGNE PINOT NOIR

This wine is from four low-lying plots of vines between the village of Volnay and the road. Lovely bright red cherries and raspberries on the nose, a little spicy. The palate has plum and kirsch, dark ripe fruits, and some bitter chocolate. Pretty serious for a '*Bourg Rouge*'! The weather may have been tricky, but the wine is effortless and upbeat.

Corney & Barrow Score 17  
Recommended drinking from 2019–2024

£95/case of 6 bottles, in bond UK

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## VOLNAY

There is just one *cuvée* of Volnay this year, just as in 2012, due to the very low volumes produced. Only twelve barrels were made (there should be 35), from three hectares. Very fragrant perfume on the nose, both crystallised and pure red fruits. The palate is smooth and silkily textured on the entry, with a brightness and vivacity of raspberry, through which runs a chalky mineral core.

Corney & Barrow Score 17+  
Recommended drinking from 2020–2026

£225/case of 6 bottles, in bond UK

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## BEAUNE 1ER CRU CLOS DES AIGROTS

Last year, the yield here was a paltry 15 hectolitres per hectare, thanks to the cumulative effect of three vintages of hail. 22 hl/ha this year: a little better but dominated by *millerand*, small berries (good for quality, less good for volume). Raspberries on the nose, pure and pretty. A Beaune made in the image of Volnay! The palate is finely textured and grounded – terrestrial – rather than soaring as the Volnays can. Excellent length.

Corney & Barrow Score 17.5  
Recommended drinking from 2021–2031

£275/case of 6 bottles, in bond UK

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## BEAUNE 1ER CRU LES GRÈVES

Frédéric Lafarge believes Grèves is the greatest *terroir* in Beaune. The vines here are 95 years old, the oldest in the Domaine but still perfectly healthy, and lie at the heart of this gravelly vineyard, a part of which was replanted in 2017. Firmer, assertively fruited and finely textured, this is a step up in every sense. Poised between red and black berries, with a little peppery spice and a strong sense of gravelly minerality. A complex wine, punching above the reputation of the appellation.

Corney & Barrow Score 18+  
Recommended drinking from 2023–2032

£295/case of 6 bottles, in bond UK

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## POMMARD LES PÉZEROLLES

One 50 litre *foudre* was produced of this. Spicy and intensely red-fruited on the nose, leading into a palate which definitely has its feet in the soil, but is very prettily presented, forceful sweet raspberry and voluminous rose petal perfume. This *cuvée* was made in 2015, but previously had not been seen for several years due to hail.

Corney & Barrow Score 17.5  
Recommended drinking from 2024–2033

£495/case of 6 bottles, in bond UK

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### VOLNAY 1ER CRU LES MITANS

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Frédéric Lafarge said last year that “Mitans is the Volnay that we all imagine – finely perfumed, with power and tannic presence in the mouth”. Firmly textured on the palate, a notch up in terms of structural rigour, with darker berry fruit. It was keeping its cards close to its chest when tasted but clearly had ample reserves of power just waiting to be unleashed.

Corney & Barrow Score 18+  
Recommended drinking from 2022–2032

£450/case of 6 bottles, in bond UK

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### VOLNAY 1ER CRU LES PITURES

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This is the last *premier cru* before Pommard, perhaps explaining its firmer build. Whiter soil, giving firm tannins. Only one barrel was produced in both 2015 and 2016, all of which will be bottled in magnum in both years. Gorgeously perfumed on the nose, leading into a muscular and forthright palate, giving away the Pommard influence. The tannins are firm but beautifully extracted, with darker plummy fruit and a great line of energetic acidity.

Corney & Barrow Score 17.5+  
Recommended drinking from 2025–2032

£475/case of 3 magnums, in bond UK

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### VONAY 1ER CRU LES CAILLERETS

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Caillerets has fallen victim to hail more often than not over the last few years and this year lost 50% to the frost. A particularly mineral nose, chalky, leading into an even more intensely mineral palate, taut and tensile on the entry, with super-fine tannins channelling the red fruit. You can almost taste the soil here. The palate is fleshed out by intense, quite exuberant blackberry and dark spices.

Corney & Barrow Score 18.5  
Recommended drinking from 2022–2032

£495/case of 6 bottles, in bond UK

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### VOLNAY 1ER CRU CLOS DES CHÊNES

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Always shown in tastings before Clos du Château des Ducs, but in many ways the quintessential wine of the Domaine. Clos des Chênes is always the most forceful and assertive of the *premiers crus*. Again, 50% of the Lafarges’ holding in this vineyard was lost to frost. Powerful and strident on the nose, red compote and lifted rose petal perfume. The palate has fine tannins but they are forceful and balance effortlessly with the generous, voluptuous fruit. As if the potency of this terroir has bolstered it against the ravages of 2016.

Corney & Barrow Score 18+  
Recommended drinking from 2023–2033

£525/case of 6 bottles, in bond UK

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### VOLNAY 1ER CRU CLOS DU CHÂTEAU DES DUCS

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The vineyard behind the Domaine. Hand destemmed this year, by extended family and friends of the Lafarges, to give extra attention to the tiny 2016 yield. Horses were used to bring in the grapes from the Clos, following which the family held a harvest party to mark the vintage. Grapes are rolled by hand on the sorting table. Frédéric places real attention on the human energy behind this wine – “*très Zen*”. A beautiful, complex nose, of sweet red berries, fine black peppery spice and a charge of chalky minerality. The palate is fine and poised on the entry, filigree tannins making their presence felt on the mid-palate, holding the liquid in a surface tension which ensures it finishes precise and clipped, its energy persisting.

Corney & Barrow Score 18.5+  
Recommended drinking from 2022–2035

£525/case of 6 bottles, in bond UK

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### BOURGOGE ALIGOTÉ RAISINS DORÉS

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From a parcel of 75-year-old vines of Aligoté doré, the superior Aligoté clone, found also at Domaine A & P de Villaine (see page 73). Wakes you up in the morning (I tasted it at 8am, first of the day...), with brilliantly upright acidity and crunchy orchard fruit. The Domaine’s white wines were harvested at an average of 30 hectolitres per hectare.

Corney & Barrow Score 16.5+  
Recommended drinking from 2018–2021

£80/case of 6 bottles, in bond UK

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### MEURSAULT

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This comes from a plot beneath Santenots du Milieu, including the 60-year-old vines that usually go into the Vendanges Sélectionnées *cuvée*. There is some natural phenolic grippiness here, meaning the domaine prefers to use no new oak. Orchard fruit, bright pithy apple, zesty citrus and a fine line of chalky minerality, with brilliantly linear acidity. Just three barrels were made, from second generation buds as noted in the above vintage notes, but they are seriously good.

Corney & Barrow Score 17  
Recommended drinking from 2019–2024

£195/case of 6 bottles, in bond UK

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### BEAUNE BLANC 1ER CRU CLOS DES AIGROTS

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The Domaine’s holdings in *premier cru* Clos des Aigrots, from which both a white and a red are made, date back to 2005. A bright, pretty nose of green melon, pear, lemon zest, white flowers and a touch of almond. The palate is assertively weighted, with white peach, wet-stone minerality and fine grippy precision towards the end. Elegant and poised, good wine.

Corney & Barrow Score 17.5  
Recommended drinking from 2018–2023

£295/case of 6 bottles, in bond UK



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MEURSAULT

## MEURSAULT

The largest village of the Côte de Beaune, Meursault lies in the centre of the appellation, with Volnay to the north and Puligny-Montrachet to the south. Although we have come to expect volume and ‘butteriness’ from Meursault, there is in fact a lot of limestone and corresponding nervy tension here. The best Meursaults need little makeup.

Meursault is primarily Chardonnay country but there are islands of Pinot Noir, notably Les Santenots (confusingly labelled Volnay-Santenots – see Thierry Matrot’s excellent example on page 62). As with Nuits-Saint-Georges, it is surprising that a village of this renown has no grands crus. Meursault has perhaps suffered historically by comparison with Puligny and Chassagne from not having ‘Montrachet’ appended to its name. Whatever the reason, it can be argued convincingly that the best Meursault *premiers crus* are of *grand cru* calibre.

## DOMAINE PATRICK JAVILLIER

Patrick Javillier is an engaging, quietly-spoken man with a disarming smile. Having taken over from his father, his first harvest was in 1974. He has expanded the Domaine’s holdings to today’s ten hectares. Marion, one of Patrick’s two daughters, is now responsible for vinifying the red wines and her brother-in-law Pierre-Emmanuel makes whites alongside Patrick who is officially *retired*. Clearly from Marion’s face “retired” is questionable.

This is an estate where exceptional wines are made from some not so exceptional parcels of land. There is a wonderful complexity, balance and a capacity for moderate age.

### THE 2016 VINTAGE AT DOMAINE PATRICK JAVILLIER

57

*“It is a beautiful vintage,  
balanced, pure, with character,  
body and a sense of place”*

Marion Javillier, November 2017

As elsewhere 2016’s fate rested in the attack of frost at the end of April. That said, the damage varied across the Domaine with production down in some parcels and severely reduced in others. The wines which were produced are however very good. It is a beautiful vintage, balanced, pure, with character, body and a sense of place.

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### SAVIGNY-LÈS-BEAUNE 1ER CRU LES SERPENTIÈRES

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Deep cherry in colour, the nose offers agile summer berry fruit, perfumed with violet, rose and pepper spice. Lithe, pretty and ripe with good density and fine tannins in support, this is always a favourite when shown at our annual Burgundy tasting.

Corney & Barrow Score 17+  
Recommended drinking from 2019–2023

£145/case of 6 bottles, in bond UK

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### BOURGOGNE BLANC CUVÉE DES FORGETS

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This comes from 3 parcels on the Volnay side of Meursault, on clay-rich soil which delivers density. This is enriched by 22% new oak. The nose offers citrus zest, pink grapefruit and minerals underpinning apples, pears, stone fruit and pastry shop warmth and richness. The attack is lovely, citrus elements providing refreshment to rounded orchard fruit – lovely balance.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2017–2019

£89/case of 6 bottles, in bond UK

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### BOURGOGNE BLANC CUVÉE OLIGOCÈNE

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From vines on the Puligny (southern) side of the village, with limestone-rich soils, sited below Meursault 1er Cru Les Charmes Dessous. Green-gold in colour, this presents very ripe, rounded, generous nose, white flowers followed by definitive pastry notes, lemon drizzle cake and tarte tatin opulence. The texture is lovely, luxuriant and leesy, poised yet flamboyant with attractive vivacity and fresh aromatics on the finish.

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

£115/case of 6 bottles, in bond UK

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### MEURSAULT LES TILLETTS

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Here we have 30% new oak, ballast given very poor soil here. On the Puligny side, this missed the frost suffered so heavily elsewhere. Here we find a bright, lemon puff pastry nose, icing sugar and cream. The palate then presents a combination of orchard and stone fruit, honeysuckle, melon, white flowers and delicate spice. There is such attractive concentration and intensity. Really ripe this nonetheless maintains mineral focus as well as being both supple and seductive.

Corney & Barrow Score 17+ to 18  
Recommended drinking from 2018–2021

£215/case of 6 bottles, in bond UK

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### MEURSAULT LES CLOUSOTS

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This is a delight. It presents honeysuckle and orchard fruit on the nose. The palate is seductive, unguarded on attack, rippling with energy within undeniable opulence. There is a good citric and mineral complement to a rounded, layered and complex palate, which is reminiscent of lemon tart with toasted notes and a long, buttery finish. The complexity here derives from complementary terroirs, the deep clay soils of Les Clous and limestone of Crotots.

Corney & Barrow Score 17.5+  
Recommended drinking from 2018–2023+

£240/case of 6 bottles, in bond UK

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### MEURSAULT CUVÉE TÊTE DE MURGER

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This is another blend of two sites, vinified separately, Les Murgers de Monthélie and Les Têtes de Murger. Hints of fennel and dill on the nose, complementing orchard fruit, white peach and melon. The palate proves warm apple pastry, gently spiced and layered with vanilla cream. This treads that very finely judged line between opulence and energy, luxuriant fruit offset by pink grapefruit definition and underlying minerals – an exciting wine, beautifully handled.

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2020–2024+

£345/case of 6 bottles, in bond UK



MARION JAVILLIER



ELSA AND ADÈLE MATROT

## DOMAINE MATROT

Thierry Matrot started working with his father in 1976, taking over from the 1983 vintage. After 33 years at the helm, he is now in the process of handing over himself. His daughters Adèle and Elsa are now in charge, although we were greeted by the “retired” Thierry, on arrival. 2016 is the daughters' first solo vintage.

The Domaine has been totally organic since 2000, making both reds and whites. In recent vintages it has been hit particularly hard by hail and frost.

### THE 2016 VINTAGE AT DOMAINE MATROT

The 2016 vintage ought to have been announced with a fanfare – the first Matrot sisters' vintage – where, even if Thierry is looking over their shoulders, all of the choices, vinification and *élevage* lie within Elsa and Adèle's remit, albeit well within the family tradition.

The quality of the wines is exceptional – but, sadly we have, yet again, a sad story in terms of quantity. With a warm winter the growing season started early only to be literally “nipped in the bud” by that ghastly frost of the night of 26<sup>th</sup> - 27<sup>th</sup> April.

Not everywhere was affected – but there was a lot of damage, 80% was lost in generic Bourgogne parcels but, happily the *crus* were spared. In total, they lost 60% across the piece.

Harvest started on the 20<sup>th</sup> September with the reds, in full sunshine. On the Meursault side the whites exhibit lovely tension and minerality whilst Puligny for the Domaine show more opulence. The reds present vibrant, charming fruit, with rounded, gentle tannins.

## BOURGOGNE PINOT NOIR

This now comes solely from the family's own vineyards. This, a brilliant ruby in colour, offers violet, rose and cherry on nose and palate, beautifully perfumed, red fruit, flowers and stony minerals to the fore, extending through a protracted finish.

Corney & Barrow Score 16 to 16.5+  
Recommended drinking from 2019–2021+

£165/case of 12 bottles, in bond UK

## MARANGES VIEILLES VIGNES

A little-known appellation, only created in 1989, this wine was introduced by Adèle and Elsa Matrot. A pretty ruby-cherry in colour, this enjoyed particularly good maturity in 2016. The nose is really pretty, red berries and roses to the fore, supremely floral with mineral undercurrents. The aromatics are reflected on a sprightly palate, supported by fine-grained tannins and 10% new oak.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2019–2023

£185/case of 12 bottles, in bond UK

## MARANGES 1ER CRU LA FUSSIÈRE

Thierry bought the Domaine's Maranges vineyard in 2011, consisting of nearly two hectares, after two years of trial buying in the grapes.

Violets, cherries and summer pudding berries prevail on the nose and palate - vibrant fruit supported by well-integrated grainy tannins. The team worked hard to avoid over extraction and in fact the tannins are less than in 2015. The result is intense, with a long rather spiced finish.

Corney & Barrow Score 17 to 17+  
Recommended drinking from 2020–2025

£245/case of 12 bottles, in bond UK

## MONTHÉLIE

Brilliant deep cherry-ruby this has a lovely colour. The nose presents a gorgeous array of red fruit and flowers, hints of mocha and stony minerals whilst the palate is structured with quite dry, grainy tannins – a fine Monthélie.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2019–2023

£265/case of 12 bottles, in bond UK

## MEURSAULT ROUGE

Prior to last year, we had been unable to offer this since 2011, as quantities had been almost non-existent. It made a very welcome return to the line-up in 2015 but here with 2016 only 5 barrels were made out of a potential 20. With quantities so reduced, the wine is more muscular. It has a very pretty nose however - rose violet and cherry with an earthy, mineral backdrop. Violet-scented, vibrant, with good acidity, the palate is super-perfumed, really floral with wild blackberry fruit and *Crème de mûre*, succulent and pepper-spiced, with good backbone.

Corney & Barrow Score 17 to 18  
Recommended drinking from 2020–2025

£275/case of 12 bottles, in bond UK\*

## AUXEY-DURESSES

Really lovely nose - a lovely blend of sweetly perfumed pint and savoury intrigue. The palate is supple, aromatic and fleshy, supported by 15% new oak. There is no ‘dur’ (hardness) in this ‘Duresse’. Violet and rose, fresh and dried, are allied to red cherry – structured and elegant throughout a layered finish – very attractive.

Sadly this was one of Adèle Matrot's “catastrophe” when describing quantities.

Corney & Barrow Score 16  
Recommended drinking from 2019–2022

£260/case of 12 bottles, in bond UK\*

\*Very limited quantities

## VOLNAY 1ER CRU LES SANTENOTS

Santenots is at the more structured end of the spectrum amongst the delicate, perfumed wines of Volnay. Indeed, the vineyard actually lies over the boundary in Meursault, but takes the Volnay name to avoid confusion. The Matrot family have three parcels. The two lower ones were a “catastrophe” in 2016, the higher parcel “normal”. In all they lost 80%. What remained has resulted in a wine of great elegance and innate power. This is a brilliant jet-shot ruby in colour. It has a rather charming nose, summer berries, perfumed and delicately spiced with pink pepper all layered with mocha and dark chocolate and sweet well-integrated oak, 20% new. Vibrant, this has lots of energy, drive and charm with hints of liquorice on a long, highly aromatic, layered finish. So lovely, so little.

Corney & Barrow Score 17+ to 17.5+  
Recommended drinking from 2021–2027

£475/case of 12 bottles, in bond UK\*

## BLAGNY 1ER CRU LA PIÈCE SOUS LE BOIS

This comes from a plot just above Sous le Dos d'Âne (as cultivated most notably by Domaine Leflaive) and directly beneath the wood of Blagny, hence the name. This would be more lucratively Chardonnay territory, but Pinot Noir works well here and is something of a Corney & Barrow favourite. This 2016 presents bakewell tart and black cherry yoghurt on the nose, blueberry with some red fruit lift. The palate is aromatic, floral and white pepper spiced, very pure, driven, focused and upbeat, finishing with fresh vitality and perfume. This is a sleeping giant with quasi citrus brightness – a lovely wine, with a layered, poised finish.

Corney & Barrow Score 17.5+ to 18  
Recommended drinking from 2021–2028

£515/case of 12 bottles, in bond UK

\*Very limited quantities

## BOURGOGNE CHARDONNAY

This offers a really lovely nose - cooked orchard fruit, lemon shortcake, white flowers, melon and peach. The palate reflects the aromatics of the nose, with hints of pink grapefruit for added vitality. The texture is creamy- as melted ice cream – enriched by 5% to 10% new oak - very pretty and seductive yet with an attractive tension.

Corney & Barrow Score 16.5  
Recommended drinking from 2018–2020

£150/case of 12 bottles, in bond UK

## SAINT-ROMAIN

Matrot's Saint-Romain has 30% new oak in 2016, adding a certain hedonistic opulence. This offers a really attractive, floral nose, white flowers, honeysuckle, lemon drizzle cake and orchard fruit pastries – fresh - with almond notes. The palate is fleshy but upbeat with attractive acidity - allied to peach and melon tropical notes. Exotic, extrovert and rather lovely.

Corney & Barrow Score 17 to 17.5  
Recommended drinking from 2018–2021

£245/case of 12 bottles, in bond UK

## MEURSAULT

Initially restrained, this offers pastry shop notes on agitation, buttery apple pastries, with an opulent mid palate and complementary minerality. Stylish, driven, perfumed and focused, complex really with white flowers contributing to a rather Puligny-esque style. Very pure, there is no new oak here as there is no need with such rich *terroir* – a lovely wine, beautifully crafted.

Corney & Barrow Score 17 to 17.5+  
Recommended drinking from 2018–2021

£395/case of 12 bottles, in bond UK

## MEURSAULT 1ER CRU BLAGNY

This is an attractive, shimmering pale gold in colour. Rich buttery pastry commands the nose, combined with an appealing sense of minerals. Here orchard fruit and warm *tarte tatin* are lifted by grapefruit notes and almond. Although this sees no new oak there is still a toasted quality. The palate is rounded and opulent with a stony complement – a lovely wine with limestone adding freshness.

Corney & Barrow Score 18  
Recommended drinking from 2022–2025

£545/case of 12 bottles, in bond UK

## MEURSAULT 1ER CRU CHARMES

There is an inviting, accessible nose here with flamboyant pastry shop warmth and richness, orchard fruit and white peach, layered with vanilla cream and all complemented by briny minerals. The texture is sublime, rounded and fleshy, complementary crushed shells providing added focus and complexity. This is a stunning wine, elegant, rich and sophisticated with an extremely long, poised finish.

Corney & Barrow Score 18 to 18+  
Recommended drinking from 2021–2025+

£595/case of 12 bottles, in bond UK

## MEURSAULT 1ER CRU PERRIÈRES

This sees no new wood, just oak at one to three years old. This has a very attractive nose, tremendously gregarious with almond, flowers, white peach, melon and warm apple pastries – very inviting. The aromatics are mirrored in beautifully textured palate, orchard fruit with hints of the exotic, all refreshed by citrus. Here we have commendable intensity and concentration, a complex, layered, serious wine – long and elegant.

Corney & Barrow Score 17+ to 18.5  
Recommended drinking from 2021–2025

£695/case of 12 bottles, in bond UK\*

## PULIGNY-MONTRACHET 1ER CRU LA QUINTESSENCE

As ever there is 50% new oak here, a nod in effect to the American market, but the wine has earned considerable traction here in the UK too. Extraordinary, given there is no new wood in previous wines, this presents a similar nose, vanilla ice-cream and warm apple tart allied to lemon shortcake. Very unlike Matrot's general style, this combines opulence with buttered toasted notes – finishing long.

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2021–2025

£595/case of 12 bottles, in bond UK

## PULIGNY-MONTRACHET 1ER CRU LES CHALUMEAUX

Tasted after Quintessence, this felt like a return to the Matrot *délicatesse* - white flowers, almond blossom and crushed shell minerals in evidence. The palate is quite taut – adroit – so young, orchard and stone fruit waiting in the wings. Pure, fresh, lithe and with lovely focus, this is refined and complex extending through to a protracted finish.

Corney & Barrow Score 17+  
Recommended drinking from 2021–2025

£595/case of 12 bottles, in bond UK\*

\*Very limited quantities



## DOMAINE JACQUES PRIEUR

Domaine Jacques Prieur belongs in the Meursault section by virtue of the location of the Domaine buildings, but its holdings comprise a pantheon of great names stretching the length of the Côte. This is an expansive roll-call of some of the best in class, assembled piecemeal over the years and now on a trajectory back to the very highest level in Burgundy.

Three events are key to the recent history of the Domaine. The first was the purchase of the majority share from the Prieur family by the late Jean-Pierre Labruyère in 1988. Second was the appointment in 1990 of Nadine Gublin as head winemaker. Third was the succession of Jean-Pierre Labruyère's son Edouard to manage the estates in 2008.

We are proud to be exclusive UK agents and will release the wines in later in 2018.

## DOMAINE HENRI DARNAT

Henri Darnat's aim is to make wines which are both drinkable in youth and age-worthy. He is a restless character, in the best of ways, always striving to innovate. Henri's relationship with oak is illustrative of this studied avoidance of fashion. Having eliminated new oak from his wines at the same time as he went organic over a decade ago, he is now experimenting once more. These are wines of early pleasure but which repay cellaring.

We were told before tasting that Henri produced only 7 to 8 barrels instead of 45 – "*problématique*."

## PULIGNY-MONTRACHET

This will not be bottled until July 2018. The nose offers compote of apple and pear – a good concentration of fruit - mature and ripe, with well-integrated oak. Buttery pastry and lemon shortcake are balanced by upbeat freshness – appetising.

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

£425/case of 12 bottles, in bond UK

## MEURSAULT 1ER CRU CLOS RICHEMONT MONOPOLE

This really wears its heart on its sleeve, with clear buttered pastry richness, exotic fruit, warm lemon shortcake and rich, toasted biscuit notes – vanilla rich with some spiced character.

Corney & Barrow Score 16+  
Recommended drinking from 2020–2023

£495/case of 12 bottles, in bond UK

## PULIGNY-MONTRACHET

## DOMAINE LEFLAIVE

Among the most famous white wine Domaines of Burgundy, Domaine Leflaive has recently welcomed a new incumbent, Brice de La Morandière. The Domaine dates back to 1717, with Joseph Leflaive (1870-1953) bringing the wines to the world's attention. His two sons Vincent and Jo took over, followed by Anne-Claude Leflaive, who assumed sole control in 1994, until her death in 2015.

Corney & Barrow is the lead importer of Domaine Leflaive in the UK, Singapore and Thailand. The Domaine Leflaive 2016s were among the first wines released, in December 2017.



BRICE DE LA MORANDIÈRE



FRANÇOIS CARILLON

## DOMAINE FRANÇOIS CARILLON

François Carillon is part of a lineage going back to 1520, with François being the sixteenth generation. Despite this rich heritage, the Domaine in its current form was established in 2010, following the retirement of François' father Louis, when François and his brother Jacques decided to go their own ways, as is so often the case in Burgundy.

We are delighted to represent Domaine François Carillon exclusively in the UK. The 2016s will be released in March 2018.

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## OLIVIER LEFLAIVE

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In the three decades since Olivier Leflaive was established, this Burgundy house has quietly forged an impressive reputation. The standard, consistency and depth of Olivier Leflaive's wine range are bound to the relationships with 100 or so small growers, from whom Olivier Leflaive sources grapes. These relationships lie in the hands of Franck Grux and Philippe Grillet, who run the vineyards and cellars.

For many years now Olivier Leflaive has made special wines exclusively for Corney & Barrow

from particular vineyards to which we – customers and staff alike – have become loyal over time. We commit to purchase early in the year in order to secure allocations, as well as preferential prices. This arrangement is testament to the long relationship between Corney & Barrow and Olivier Leflaive.

The 2016s were released last July, as always the leaders of the pack by a long way. We still have stock of several wines however, so please speak to the sales team.

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## MONTAGNY 1ER CRU BONNEVEAUX

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Speaking in June 2016, Olivier Leflaive's technical director Franck Grux likened the *premier cru* Bonneveaux vineyard to a little Eden compared to the scant leaf-cover of frost-stricken vines at the bottom of the village. This high vineyard benefited from largely clement weather conditions, and produced lovely wines. Silky, ripe but sprightly with fresh mineral acids to balance generous creamy fruit, Bonneveaux is a wine forged in sunshine.

Corney & Barrow Score 18.5+  
Recommended drinking from 2018–2020

£225/case of 12 bottles, in bond UK

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## PULIGNY-MONTRACHET 1ER CRU LES REFERTS

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Premier cru Les Referts sits cheek by jowl with Meursault Les Combettes and there is a certain richness to Referts reminiscent of the latter. Its white flower scent flashing with saline, Referts is ripe yet refined, graceful and fluid, with taut curve and incisive mineral acidity. A wine of supreme poise - not to be missed. Limited availability.

Corney & Barrow Score 18.5 to 19  
Recommended drinking from 2018–2023+  
Estimated arrival UK: March 2018

£330/case of 6 bottles, in bond UK

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## CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT

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Chassagne-Montrachet was one of the appellations hardest hit by 2016's catastrophic frost, and some vineyards failed to yield a single berry. Some sectors of premier cru Abbaye de Morgeot recovered sufficient forces to produce a small crop from secondary buds, and Olivier's vines yielded a minuscule 25hl/ha; enough for a few barrels. Displaying great typicity of site, Morgeot 2016 shows impressive concentration balanced by firm, focused acids. Impeccable tailoring. Limited availability.

Corney & Barrow Score 18.5  
Recommended drinking from 2019–2023+  
Estimated arrival UK: March 2018

£310/case of 6 bottles, in bond UK

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## MEURSAULT 1ER CRU LES PORUZOTS

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Particularly rich and complex in this low-yielding vintage, Poruzots this year shows more than ever, the potential of this small mid-slope *lieu-dit*. There is a sense of freshness and bite too, offsetting the wine's silky-textured layers. Deeply mineral, satisfying and complete. Limited availability.

Corney & Barrow Score 18.5  
Recommended drinking from 2018–2023+  
Estimated arrival UK: March 2018

£310/case of 6 bottles, in bond UK

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## PERNAND-VERGELESSES

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Pernand-Vergelesses was stricken by frost in 2016, with just a few rows of vines producing grapes. In fact, yields were so tiny that Olivier Leflaive incorporated the fruit of his premier cru vines into his village *cuvée*, simply to make one single barrel.

Pernand's moniker of 'poor man's Corton-Charlemagne' feels particularly apposite this year – this wine has much of that fine bone structure, flash of exotic scent, and the exquisite tension between fruit and acidity. Just a few cases available.

Corney & Barrow Score 18.5  
Recommended drinking from 2018–2021

£125/case of 6 bottles, in bond UK  
Very Limited quantities



## SANTENAY

## DOMAINE JUSTIN GIRARDIN



We are delighted to incorporate in this offer for the first time the wines of Justin Girardin. We started working with Justin in the 2015 vintage, his inaugural solo year at the helm of this family domaine.

The Girardin family traces its Burgundian roots back to 1570, with Justin Girardin being the 13th generation of *vignerons*. Following studies in Beaune and Bordeaux, and a vintage in Tasmania, Justin returned to the Domaine in 2010. He worked alongside his parents, Valérie & Jacques, who had bought the domaine from his uncle, the renowned Vincent Girardin, at the same time as Vincent shifted his focus to Meursault. 2015 was the first vintage labelled under Justin's own name.

Domaine Justin Girardin is a 17 hectare estate, based in Santenay, with holdings stretching north to Pommard and Savigny. Viticulture follows *lutte raisonnée* principles, adhering as closely as possible to natural disciplines without being fully organic. The soils here are similar to those of Chassagne-Montrachet, which lies immediately to the north.

We have chosen to offer three *premier cru* Santenays and a *village* Pommard. The latter is juicy and delectable... from an appellation that doesn't usually abound in these traits – highly recommended. How to choose between the Santenays though? The two extremes are Clos Rousseau, for age-worthiness and substance, and Beauregard, for delicacy and approachability, with Maladière sitting between the two stylistically.

### SANTENAY 1ER CRU BEAUREGARD

Beauregard is the highest-lying of Justin Girardin's Santenay sites, around 50 metres above the others, on the Chassagne side of the appellation. The most immediately attractive of the three, suited to earlier drinking. This sees 20% new oak, as do all the *premiers crus*. Bright red berries, with fine, assertive tannins, which steer the fruit admirably. Lovely buoyant acidity lifts the mid-palate, through to a crisp, clipped finish. Great stuff, hugely drinkable. 6,000 bottles have been made from each of the last two vintages.

Corney & Barrow Score 17.5  
Recommended drinking from 2020–2026

£135/case of 6 bottles, in bond UK

### SANTENAY 1ER CRU MALADIÈRE

There is an extra dimension of fruit ripeness here, together with a heightened sense of juicy delectability. A lovely fleshiness of fruit, combined with clove, aniseed and lavender. Maladière occupies the Domaine's middle ground stylistically: pretty yet substantial, the best of both worlds perhaps. In 2016, just 2,500 bottles were produced. 20% new oak.

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2021–2027

£125/case of 6 bottles, in bond UK

### SANTENAY 1ER CRU CLOS ROUSSEAU

Clos Rousseau has deeper soils and its vines' roots have dug further, which seems to confer a greater profundity and concentration on the resulting wine. The most age-worthy of the three. Candied red berry and kirsch on the nose. The palate is crunchily red fruited and almost shockingly pure on the entry, with sucrosity building on the mid-palate, through to a sweetly fruited finish. The tannins are chalky and substantial, without being overbearing. Good ageing potential here. In 2016, 12,500 bottles were made.

Corney & Barrow Score 18  
Recommended drinking from 2022–2028

£125/case of 6 bottles, in bond UK

### POMMARD

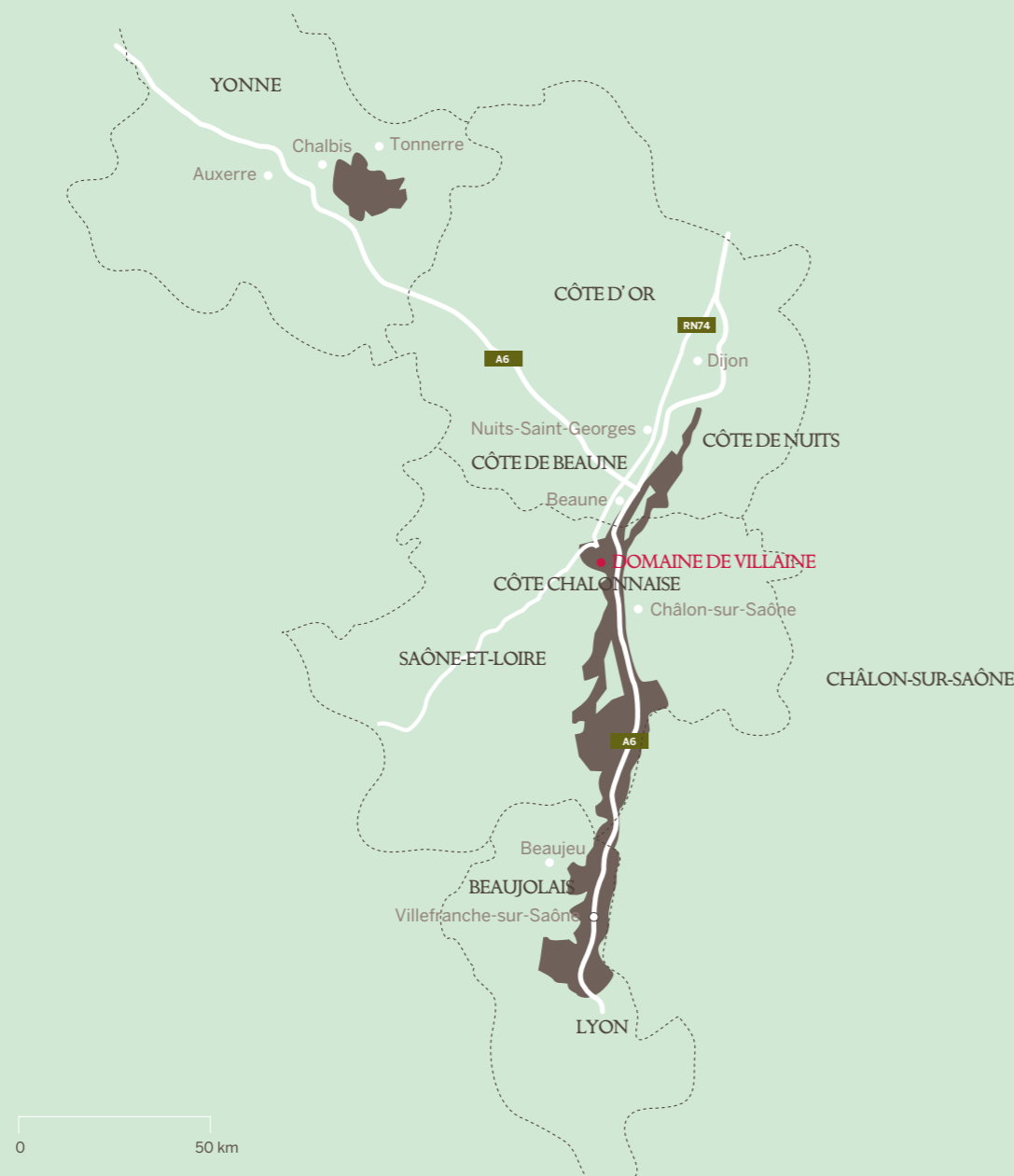
The Domaine's Pommard is made from four parcels, two in Les Vignots, one in Les Cras and another in Les Combes. This saw 23% new oak in 2016. Darkly fruited, as befits this more structured appellation, but with a sweetness of fruit and fresh lightness of touch which is truly commendable. In 2016, 3,600 bottles were produced.

Corney & Barrow Score 17.5+  
Recommended drinking from 2020–2026

£185/case of 6 bottles, in bond UK

# CÔTE CHALONNAISE

The Côte Chalonnaise is an undulating landscape to the south of the Côte de Beaune, stretching from Bouzeron to Montagny. The soils are similar to the Côte de Beaune: a mixture of limestone, gravel and clay. Although further south and therefore enjoying fractionally more sunshine, it is actually more exposed than the Côte d'Or. Five villages stand out: Givry, Montagny, Mercurey, Rully and Bouzeron.



## DOMAINE DE VILLAINÉ

This Domaine is owned by Pamela and Aubert de Villaine, better known as the much-respected co-director of Domaine de la Romanée-Conti. It is managed by their nephew, Pierre de Benoist. Bouzeron being somewhat further off the beaten track than Vosne-Romanée, these wines remain relatively unknown.

Bouzeron is the sole Aligoté-only appellation in Burgundy. This rather overlooked grape variety finds its finest expression here. Plantings here are of the superior Aligoté Doré clone rather than the more prosaic Aligoté Vert.

Domaine de Villaine also produces wines from neighbouring Rully and Mercurey. Managed organically since 1986 and certified in 1997. The new cellar, finished three years ago, was designed along Roman architectural lines. The cellar's brick walls were chosen by Pierre for their porosity and the consequent natural accumulation of yeast cultures.

The Domaine achieved an average of 14% potential alcohol in 2016, resulting in wines of richness and extract. The wines are vinified in barrel and large oak *foudre*, with practically no new oak.

Please note the Rully 1er Cru Grésigny Premier Cru is the 2015 vintage. The Domaine releases their *premiers crus* a year later.

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## MERCUREY LES MONTOTS

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Following the first vintage of this wine in 1991, the Domaine replanted this plot in 1999 with top quality clones from Nuits-Saint-Georges. Red perfume on the nose, open and pure, leading into a palate of upbeat red berries. Pierre described this in typically poetic terms as, “An old countryside peasant who is tough and wizened but who has smile marks on his face.” Indeed, it is honest and approachable, content in its own skin.

Corney & Barrow Score 17+  
Recommended drinking from 2019–2025

£135/case of 6 bottles, in bond UK

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## BOUZERON BOURGOGNE ALIGOTÉ

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Made from nine hectares of Aligote Doré vines, which Pierre described as having an “ancestry in aromatic varieties”. It also has a little more acidity than Chardonnay. Flowering complications meant that the domaine has produced 42,000 bottles in 2016, versus 50,000 bottles in 2015 and 80,000 in 2014. Bright orchard fruit on the nose, with a palate of adroit acidity, opening into a creamy, nicely plump mid-palate, which finishes precise and gently grippy.

Corney & Barrow Score 17.5  
Recommended drinking from 2017–2021+

£195/case of 12 bottles, in bond UK

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## RULLY LES SAINT-JACQUES

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This is a 1.7 hectare plot, which was struck by the frost in 2016, meaning just 12 barrels and one *foudre* were produced, in place of a maximum of 30 barrels. Gently smoky on the nose, delectable and quite rich, with a phenolic crunchiness and a tangible grip on the end of the palate. You can ‘eat’ this, as Pierre would say (this being a good thing).

Corney & Barrow Score 17  
Recommended drinking from 2019–2023

£225/case of 12 bottles, in bond UK\*

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## RULLY 1ER CRU GRESIGNY 2015

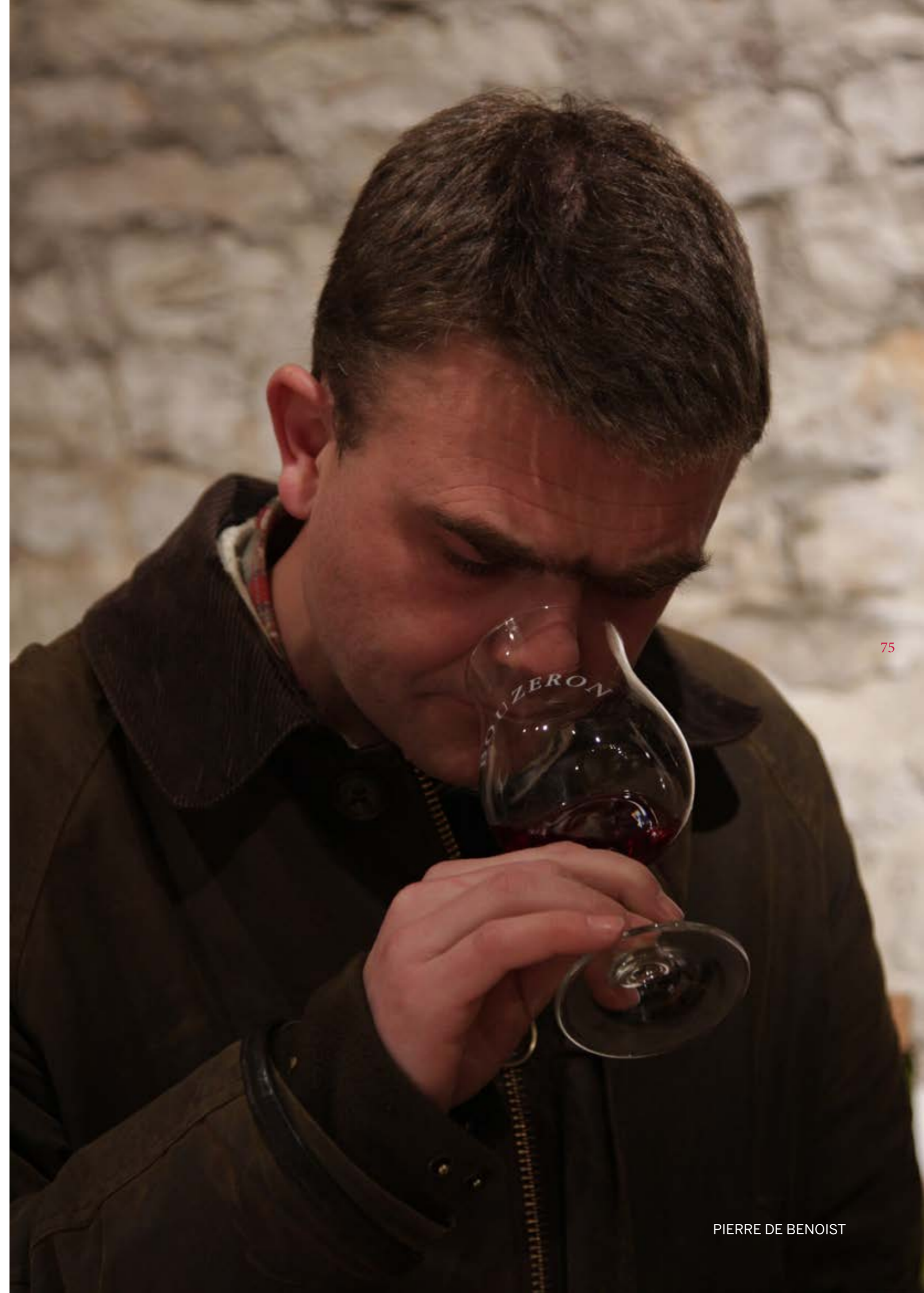
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A tiny plot, 0.5 hectares only, bought by Pierre in 2010. This area is called Les Fiards and forms part of Bouzeron. It is planted with 80 year old vines – rare for Chardonnay in Burgundy – which have developed an extensive root system. This is a massal selection, one part being from Puligny. A nice cedary toastiness on the nose, with broad stone-fruit and a promise of saltiness. The palate is breathtakingly pure, with great salty definition.

Corney & Barrow Score 18  
Recommended drinking from 2019–2025

£375/case of 12 bottles, in bond UK\*

\*Very limited quantities



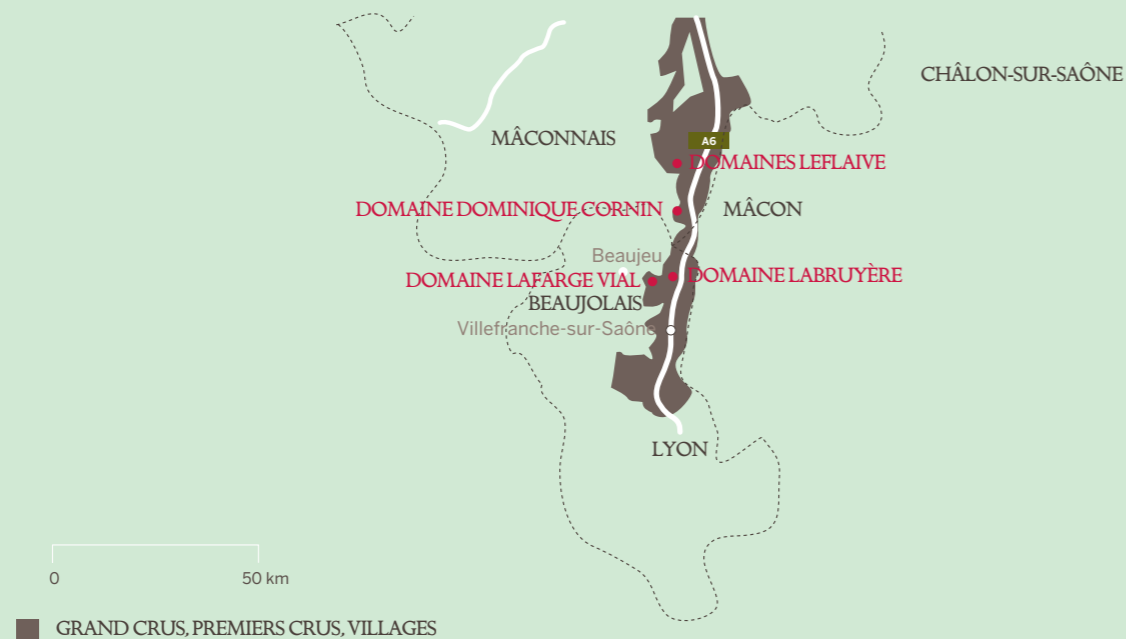
# MÂCONNAIS

Mâcon lies 45 minutes by *autoroute* to the south of Chalon-sur-Saône. It is closer to Lyon than Beaune. For a style of wine sometimes confused with Chablis, it is worth noting that there are 219 kilometres between the two towns, making for real differences in climate. In simple terms, there is more fruit ripeness here and less piercing acidity.

The quality hierarchy in the Mâconnais starts with generic Mâcon, which may be red or white. Mâcon-Villages is a step up, applying to white wines only. The top status, again for white wines only, is conferred on the 26 communes who may use their village name after Mâcon.



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## MÂCON-VERZÉ

Verzé is a village to the north west of Mâcon. Sheltered by hills, it enjoys views over the Saône river, a tributary of the Rhône.

## DOMAINES LEFLAIVE

“The least expensive fine white wine in the world” – flippant perhaps but potentially true. What used to be a ‘continuity stock line’ now sells out *en primeur*, meaning supply is anything but continuous. Mâcon-Verzé magnums are rightly a particular temptation.

Domaines Leflaive (note the ‘s’) is Domaine Leflaive’s operation in the Mâconnais. The Domaine acquired a holding here, producing the first vintage in 2004. The original holdings totalled 9.3 hectares, consisting of five plots: Les Chênes, En Perret, Le Monté, Escolles and les Muses. Last year saw an exciting expansion, of which more to follow.

Corney & Barrow is the exclusive agent for Mâcon-Verzé in the UK and Singapore. The 2016 was released in December, in the main Domaine Leflaive offer.

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## MÂCON-VERZÉ

“The least expensive fine wine in the world” a phrase coined many years ago and which has now stuck... largely because it is difficult to disagree!

The 2016 comes from six parcels, Les Chênes, En Perret, Le Monté, Les Cassons, Escolles and Les Muses. It is a beautiful wine, white yellow in colour and with a perfume that combines a citrus, zesty mineral quality with an initially subdued creamy richness. The palate is seductive, lush but with a crisp acidity, nice weight and a delectably supple finish.

Corney & Barrow Score 17 to 18  
Recommended drinking from 2018 - 2020

£240/case of 12 bottles, in bond UK  
£270/case of 6 magnums, in bond UK

## POUILLY-FUISSÉ

## DOMAINE CORNIN

Domaine Cornin is a small family-owned producer in the village of Chaintré, deep in the heart of the Mâconnais. Run by Dominique Cornin and his son Romain, the vineyards lie within the confines of the Pouilly-Fuissé appellation, of which Chaintré is apparently the warmest village. Does this give a certain weight and richness to the wines?

This domaine is certainly one of the stars of the village. Its 10 hectares of vines are cultivated biodynamically (although without certification), with all vineyard work carried out by hand. In the cellar, only natural yeasts are used, with wines given a light fining and filtration but otherwise left to run their course unimpeded. While the Mâcon-Villages are fermented in vats, the Pouilly-Fuissé are fermented in oak barrels, of which only approximately 5% is new oak.

Domaine Cornin also makes our very successful Corney & Barrow White Burgundy, which is not in this offer (as we don't release it *en primeur*) but which you must seek out if you don't know it already!

## MÂCON-CHAINTRÉ LES SERREUXDIÈRES

Golden straw in colour, this has an alluring stony, flinty nose, baked orchard fruit refreshed by citrus zest. Left to open up a little, there is an appealing richness due to extended lees contact (11 months) and a poignant purity of fruit resulting, one imagines, from strict biodynamic disciplines. The palate is delicious, rounded, ripe, yet impeccably balanced, opulent and fresh.

Corney & Barrow Score 17+  
Recommended drinking from 2018–2022

£135/case of 12 bottles, in bond UK

## POUILLY-FUISSÉ CLOS REYSSIÉ

*Élevage* is in *demi-muids* here as for all the single vineyard Pouilly-Fuissé. This presents an attractive apple tart nose, stone and orchard fruit underpinned by minerals – fresh and vibrant. The palate echoes the aromatics of the palate, adding hints of honey and lychee – lovely wine.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2018–2020+

£250/case of 12 bottles, in bond UK

## POUILLY-FUISSÉ LES PLESSYS

This is made from two east/south-east facing vineyards, with a substantial proportion of clay in the soil, making for a little more power in the wine. Plessys offers a very focused nose, lime and lemon zest, lemon grass and kiwi fruit, white peach and melon – a cornucopia of fruit – very appealing. The nose being so adroit and precise, the generosity of the palate is a surprise, well-rounded and opulent but regaining direction on a long citrus finish.

Corney & Barrow Score 17+ to 18  
Recommended drinking from 2018–2022

£250/case of 12 bottles, in bond UK

## POUILLY-FUISSÉ LES CHEVRIÈRES

This is very floral on the nose, white flowers, and honeysuckle adorning white peach and lemon shortcake. The palate, reflecting the nose is perfumed and ripe, refreshed by grapefruit zest. This expertly walks the tightrope, with opulence and tension in perfect measure.

Corney & Barrow Score 17  
Recommended drinking from 2018–2022

£265/case of 12 bottles, in bond UK





# BEAUJOLAIS

We now enter the realm of Gamay rather than Pinot Noir. The days of Beaujolais Nouveau having thankfully receded like a distant bad dream, we are allowed to, indeed we must, take Beaujolais seriously again.

Beaujolais demonstrates an increased mobility in the world of French wine production. Our two producers featured here include a Moulin-à-Vent family, the Labruyères, who now also own Domaine Jacques Prieur in Meursault (*inter alia*) and a Volnay family, the Lafarges, whose holdings now stretch to Fleurie.

## FLEURIE

The evocatively named village of Fleurie produces a wine every bit as delicate as its name. One of the ten Beaujolais *crus*, it is the palest, the prettiest and the most finely perfumed. Sandy soils produce the lightest bodied wines, whilst towards Moulin-à-Vent, clay creeps into the mix, with wines of consequently greater structure.

## DOMAINE LAFARGE VIAL

Frédéric Lafarge and his wife Chantal established Domaine Lafarge Vial in the spring of 2014. They managed to secure several parcels of vines within Fleurie and one small adjoining parcel of Chiroubles, with buildings within the *lieu-dit* Bel-Air, in the commune of Fleurie.

In the course of 2014, Frédéric and Chantal Lafarge were able to make an immediate impact. All of the vineyards are trained in the traditional *gobelet* method and planted on degraded granite. The Lafarges have practiced biodynamics from the outset, mirroring their approach in Volnay, and working towards biodynamic certification in Fleurie.

Along with the Côte Chalonnaise and the Jura, Beaujolais has benefitted from increasing instances of established Burgundian producers buying land and focusing on the local rather than the regional. In the same way that the Labruyères stress that they make Moulin-à-Vent rather than Beaujolais, for the Lafarges, Fleurie and Chiroubles are very much centre-stage.

### THE 2016 VINTAGE AT DOMAINE LAFARGE VIAL

2016 saw 15–25% whole bunches at the Domaine, the higher ripeness of the season permitting the inclusion of stems.

The *modus operandi* here is all about minimum intervention and letting the *terroir* speak for itself. There is no new oak here, and certainly no carbonic maceration. The wines were vinified in a combination of old oak barrels and large old oak vessels. *Élevage* lasted 14 months. When I asked Frédéric what sort of ageing life he envisaged for the wines, he said he expected 5–8 years' ageing potential, although you can start drinking them within six months of release.

After an exceptionally mild winter, the growing season in Fleurie advanced rapidly, quickly getting ahead of the average state of maturity. The cold month of March then put a brake on this growth. Bud-burst occurred in mid-April.

Whilst Fleurie and Chiroubles avoided the devastating effects of the frost further north, they were hit on the night of 27<sup>th</sup> May by a hailstorm of “uncommon violence”, in Frédéric’s words. This hail totally destroyed the Lafarges’ Bel-Air plot and badly damaged their vines in Cercillon. They applied biodynamic preparations on the 28<sup>th</sup> May to try to limit the effects of the latter.

Flowering started around the 20<sup>th</sup> June and was over by the beginning of July. The hailed vines regrew relatively well, whilst those which had escaped promised a good crop. However, the night of the 24<sup>th</sup> June brought with it “another nightmare”, with hail striking the same parcels,

with the same force as the previous attack. Frédéric related, “morale was at its lowest at this point and our hopes of a crop from the affected parcels were annihilated.”

Stormy, rainy weather then provoked high mildew pressure, requiring constant work in the vineyards. Following a very hot, dry August, those grapes that remained matured steadily, with sunny days and cool nights allowing harvesting in ideal conditions.

Thanks in large part to a second flowering, the Domaine was able to harvest an average of 31 hectolitres per hectare. The best bunches were vinified as whole clusters, averaging 10-20% across the Domaine. In the final analysis, Frédéric mentioned that granite soils did especially well in 2016. Maceration lasted 12-15 days, with one pump-over and one punch-down per day. Fermentation was calm, without exceeding 27°C.

	2016 HARVEST DATE	YIELD (hl/ha)	LENGTH OF VINIFICATION
Côte de Brouilly	20 <sup>th</sup> September	42	15 days
Joie du Palais	3 <sup>rd</sup> October	32.5	14 days
Clos Vernay	4 <sup>th</sup> October	27	14 days
Chiroubles	5 <sup>th</sup> October	14	12 days

## CHIROUBLES

Chiroubles is Fleurie’s next door neighbour. Despite being a different *cru*, this plot lies alongside Bel-Air, which itself is opposite the Domaine buildings and which was destroyed by hail in 2016. By contrast, this tiny parcel of 0.35 hectares of Chiroubles escaped by the skin of its teeth. The average vine age is 45 years. The grapes were all destemmed this year. The earliest harvested of Lafarge Vial’s plots, it achieves a very respectable 13-13.5% potential alcohol. Bright cherry and kirsch, this is upbeat and vibrates with energy, with beautifully fine tannins.

Corney & Barrow Score 17  
Recommended drinking from 2018–2023

£245/case of 12 bottles, in bond UK

## FLEURIE LA JOIE DU PALAIS

This plot of 60 year old vines is trained in the gobelet method, as it is historical in the region, which Frédéric believes to be the best method. 2016 is the second vintage of this wine, made from a steep 1.2 hectare parcel. Apparently the name alludes to the historical charm and elegance of the site. There is fuller body here, relatively speaking, suiting well the 10% whole bunch treatment. Vinified in large *foudres*, this is spicy and plumper than the Chiroubles, good.

Corney & Barrow Score 17+  
Recommended drinking from 2018–2024

£275/case of 12 bottles, in bond UK  
£285/case of 6 magnums, in bond UK

## FLEURIE CLOS VERNAY

This is a south-east facing parcel of 1.33 hectares sited higher up, on the first slope in Fleurie, approaching from Moulin-à-Vent. It is quite steep, the vineyard surrounded by meadow and woodland. The vines, which range from 36 to 46 years, are planted on granite and quartz soils, perhaps contributing to the mineral tension which pervades this wine. Really perfumed on the nose, rose petals and a little dark peppery spice. The palate is immediately stony-mineral and taut, balancing against a fabulous and unexpected weight on the mid-palate, with lively sustained acidity persisting throughout.

Corney & Barrow Score 17.5  
Recommended drinking from 2018–2024

£285/case of 12 bottles, in bond UK  
£295/case of 6 magnums, in bond UK

## CÔTE DE BROUILLY

This is a 0.66 hectare granite plot of 50 year old vines. The vineyard is currently in *fermage* (long term rent). There is a spherical quality to the fruit here: cherry, strawberry and rose petals. A firm tannic structure and richness on the palate, with vibrant energy sustaining the finish. A substantial, corporeal style, with good ageing potential.

Corney & Barrow Score 17  
Recommended drinking from 2018–2024

£285/case of 12 bottles, in bond UK  
£295/case of 6 magnums, in bond UK



## MOULIN-À-VENT

The only commune in Beaujolais which belongs administratively to Burgundy rather than the Rhône. A bureaucrat's splitting of hairs perhaps, but growers here would claim a difference in mindset and indeed the wines can appear uncannily Pinot Noir-like. Heavier, clay-based soils contribute to wines of greater structure and ageing potential.

## DOMAINE LABRUYÈRE

Domaine Labruyère is the oldest estate in Moulin-à-Vent, dating back to 1850. The original ten hectares have been added to over the years. The most significant acquisition was that of Le Clos du Moulin-à-Vent, the appellation's only *monopole*, situated beside the iconic windmill.

Since 2008, the property has been run by Edouard Labruyère, the seventh generation. Edouard grew up here and now works alongside winemaker Nadine Gublin and cellar master Michel Rovere.

Four wines make up the core of the domaine: Coeur de Terroir, Champ de Cour (arguably one of the greatest *terroirs* of Beaujolais and the only one to be 100% whole-bunch vinified), Le Carquelin and Le Clos du Moulin-à-Vent.

Look out for an exciting new wine this year, a regional Bourgogne Garvay.

Corney & Barrow has been the exclusive UK agent for Domaine Labruyère since the 2013 vintage. The 2016s will be released very shortly.

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