



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



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

**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.

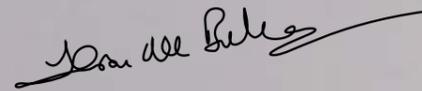
Whilst we gave ample warning about quantities in 2016, we had no idea how lovely the wines would be. The ravages of nature served as a drastically severe pruning but that, in turn, resulted in extraordinary intensity and heightened quality.

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, Domaine Francois Carillon wine will be released in a separate offer.

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...

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.

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 for the third vintage of 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

### Domaine Vincent Dampit

|   |    |    |      |
|---|----|----|------|
| 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

### Domaine des Varoilles

|   |    |   |      |
|---|----|---|------|
| 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 |

### Domaine Gilles Jourdan

|   |    |    |      |
|---|----|----|------|
| 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

### Domaine Cyrot-Buthiau

|                              |    |    |      |
|------------------------------|----|----|------|
| Volnay                       | 46 | 12 | £275 |
| Pommard                      | 46 | 12 | £275 |
| Pommard 1er Cru Les Arvelets | 46 | 12 | £415 |

### Domaine Michel Lafarge

|   |    |   |      |
|---|----|---|------|
| 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 |

### 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 |

## CÔTE DE BEAUNE continued...

See Page

Case size

£/Offer IB  
price per case

### Domaine Matrot

|  |    |    |      |
|--|----|----|------|
| Bourgogne Pinot Noir                       | 61 | 12 | £165 |
| Maranges Vieilles Vignes                   | 61 | 12 | £185 |
| Maranges 1er Cru La Fussière               | 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 |

## MÂCONNAIS

See Page

Case size

£/Offer IB  
price per case

### Domaine Cornin

|                                  |    |    |      |
|----------------------------------|----|----|------|
| Mâcon-Chaintré Les Serreuxdières | 79 | 12 | £135 |
| Pouilly-Fuissé Clos Reyssié      | 79 | 12 | £250 |
| Pouilly-Fuissé Les Plessys       | 79 | 12 | £250 |
| Pouilly-Fuissé Chevrères         | 79 | 12 | £265 |

## BEAUJOLAIS

See Page

Case size

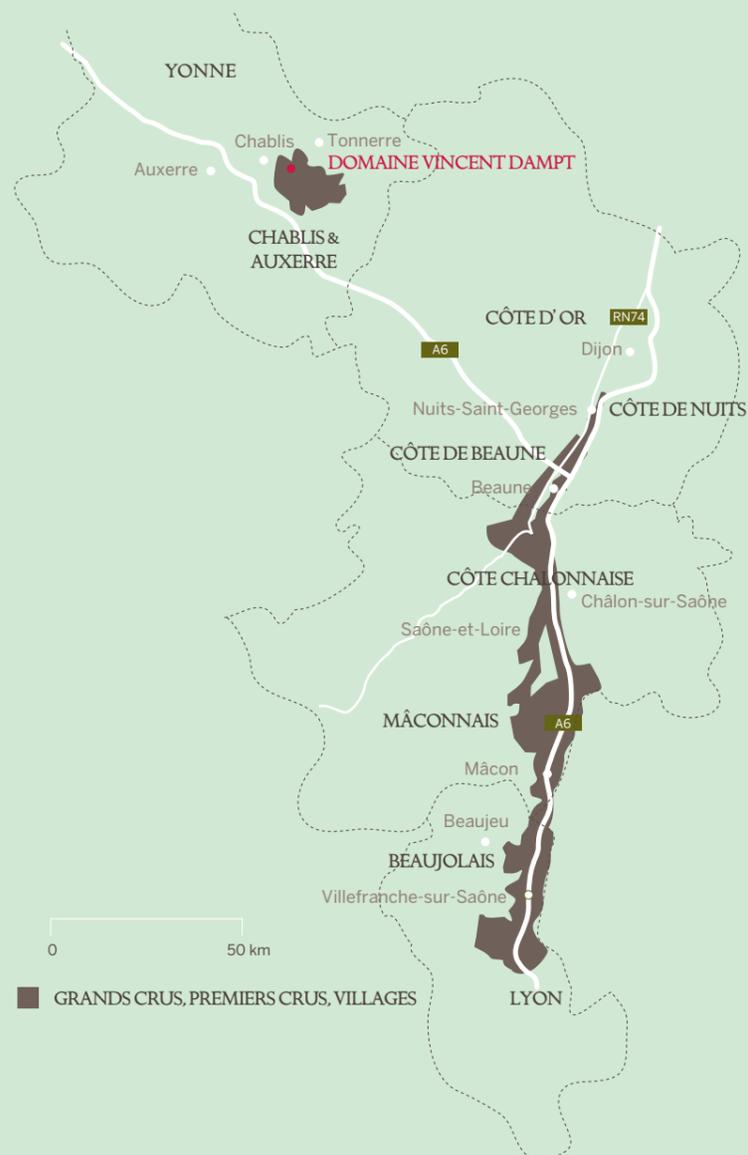
£/Offer IB  
price per case

### 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

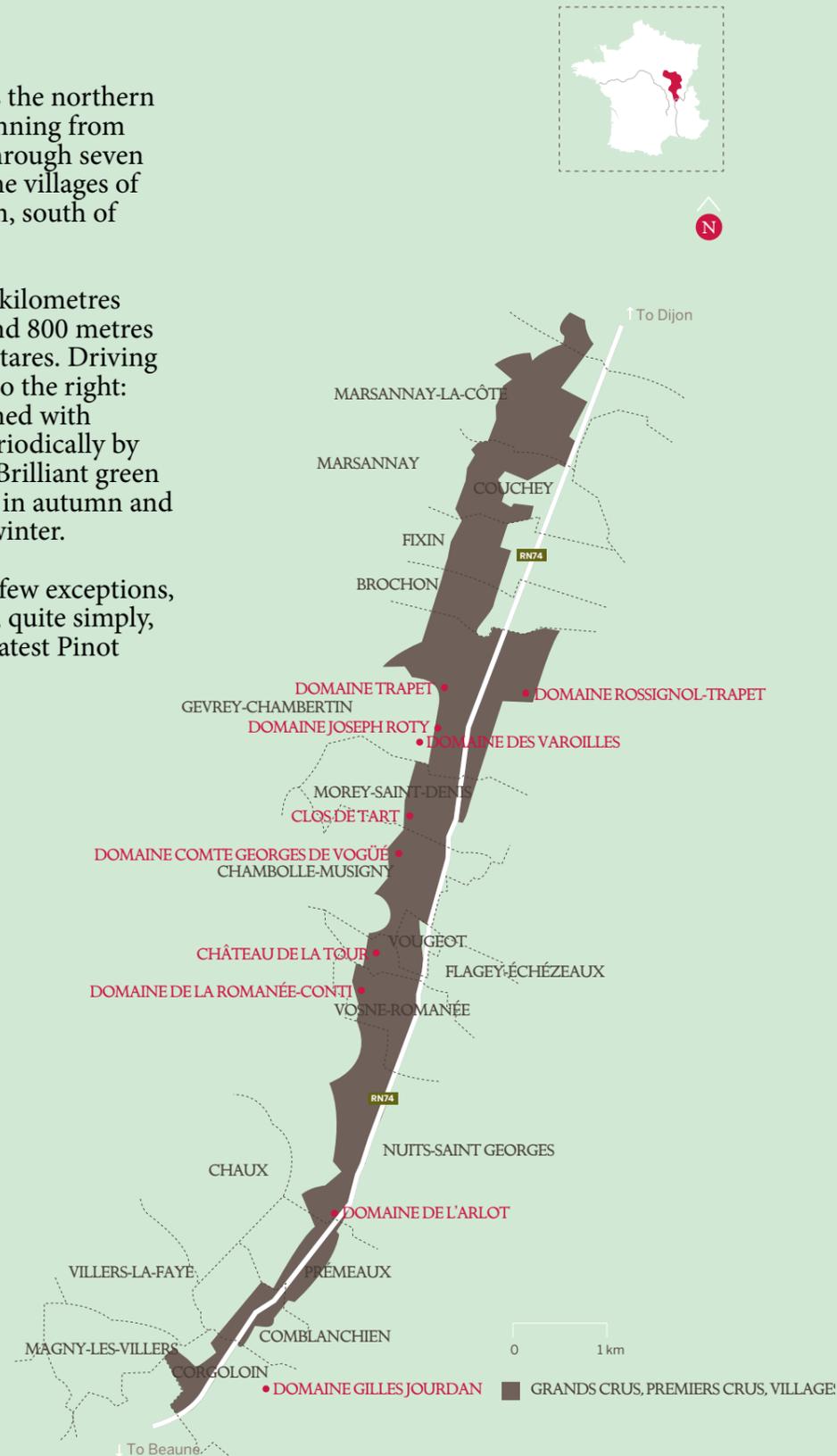


# CÔTE DE NUITS

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.



## 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 Gevreys and to the great variety of styles. Only red wines may be labelled Gevrey-Chambertin.



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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22 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



## 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 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.



*“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

## 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

## 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+

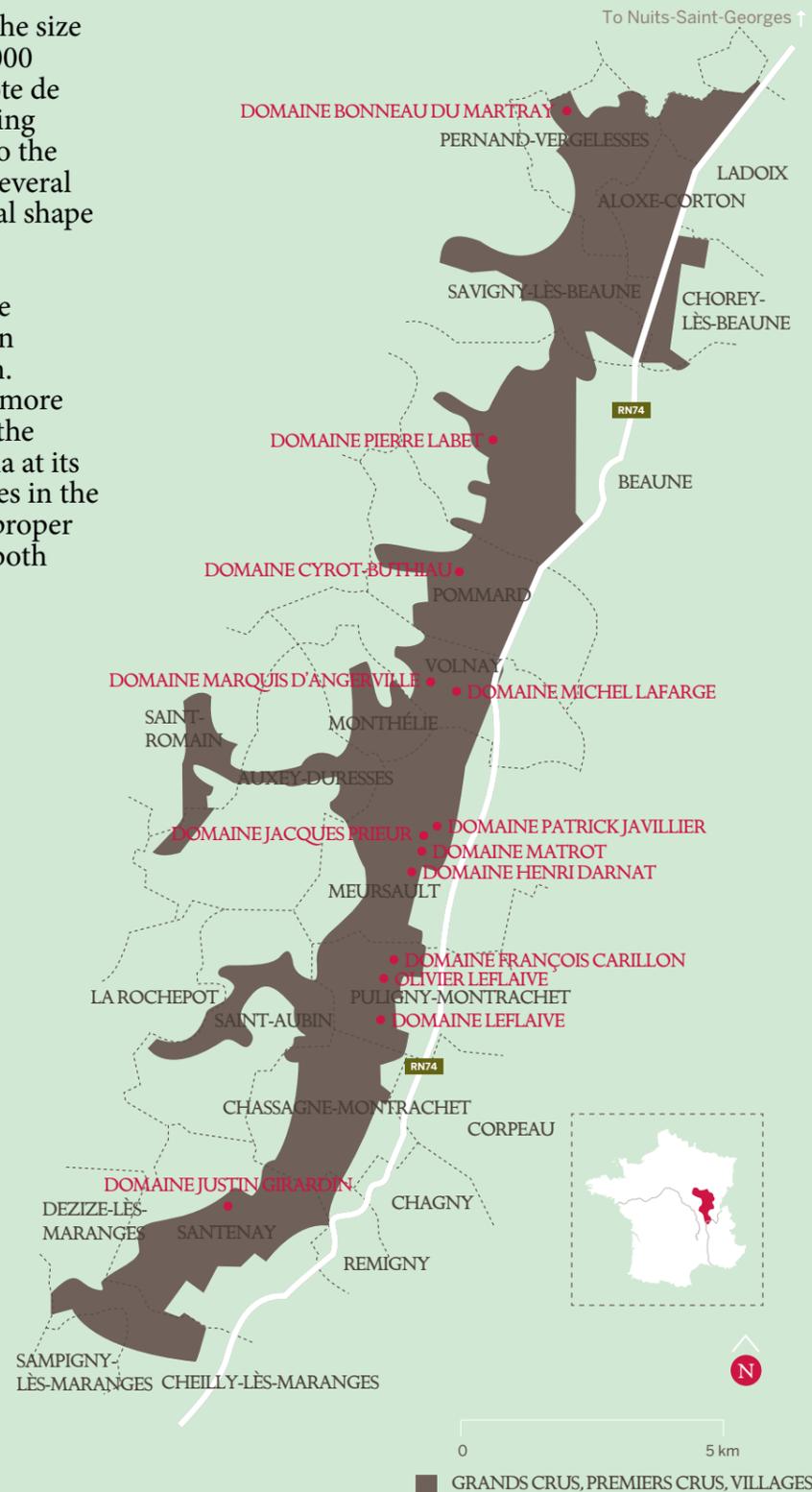
£245/case of 12 bottles, in bond UK



# 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.



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



## 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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### BOURGOGNE 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



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

*“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

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## VOLNAY 1ER CRU LES SANTENOTS

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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\*

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## BLAGNY 1ER CRU LA PIÈCE SOUS LE BOIS

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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

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## BOURGOGNE CHARDONNAY

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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

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## SAINT-ROMAIN

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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

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## MEURSAULT

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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

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## MEURSAULT 1ER CRU BLAGNY

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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

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## MEURSAULT 1ER CRU CHARMES

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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

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## MEURSAULT 1ER CRU PERRIÈRES

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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\*

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## PULIGNY-MONTRACHET 1ER CRU LA QUINTESSENCE

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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

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## PULIGNY-MONTRACHET 1ER CRU LES CHALUMEAUX

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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

\*Very limited quantities

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## DOMAINE HENRI DARNAT

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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*.”

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## PULIGNY-MONTRACHET

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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

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## MEURSAULT 1ER CRU CLOS RICHEMONT MONOPOLE

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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



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## PULIGNY-MONTRACHET

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## DOMAINE FRANÇOIS CARILLON

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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

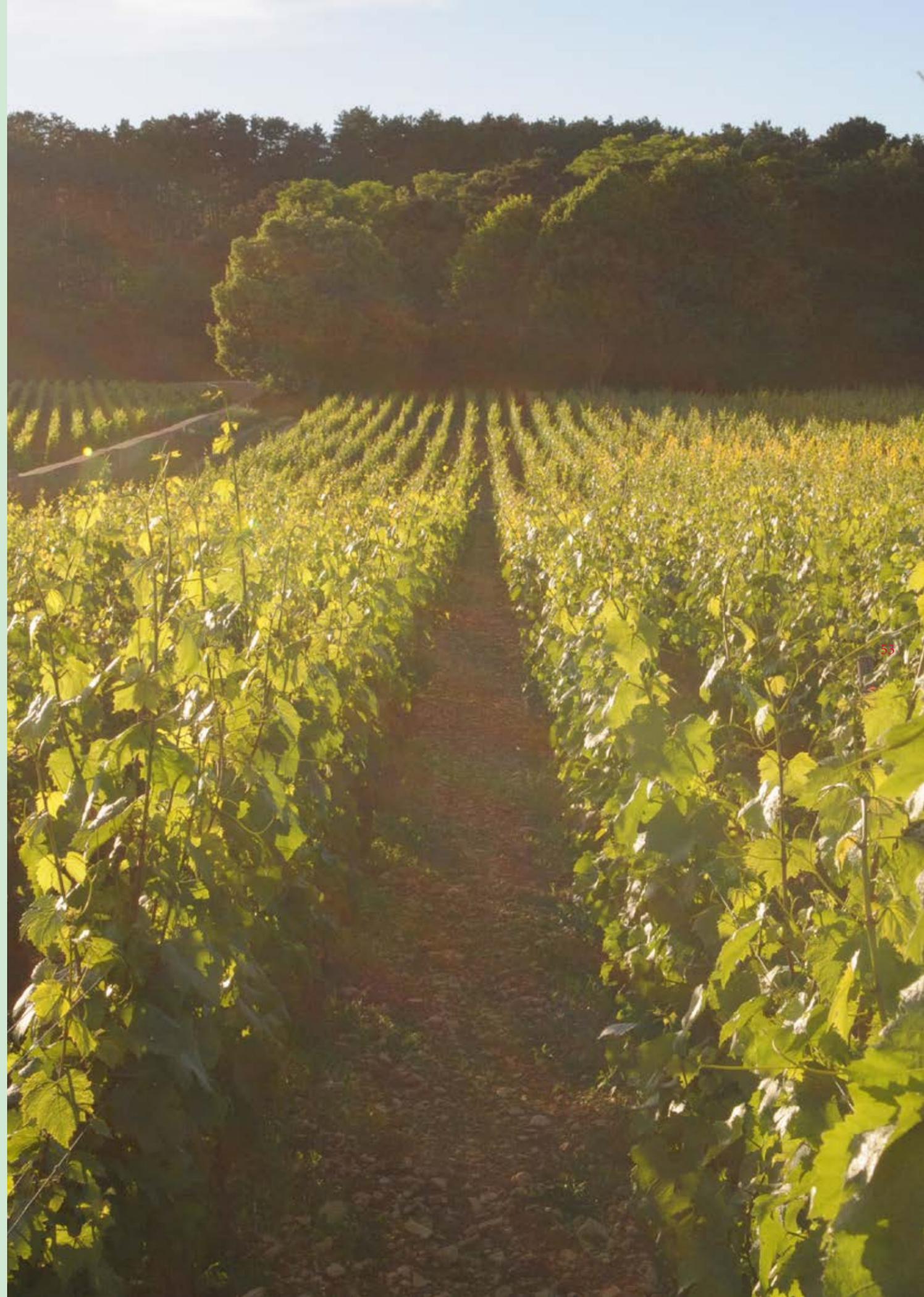
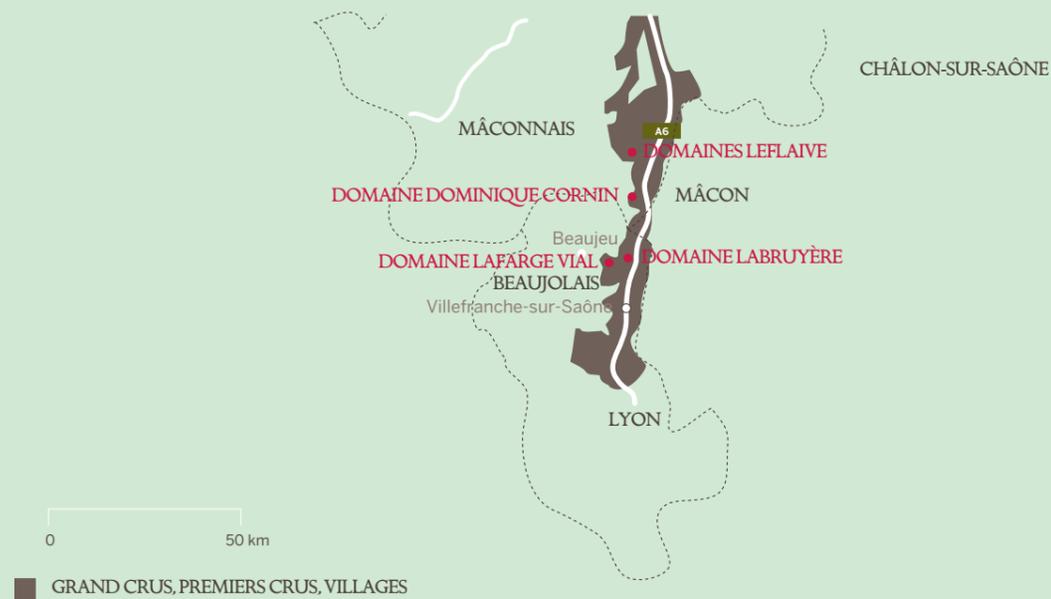
# MÂCONNAIS

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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## 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 producer featured here includes a Volnay family, The Lafarges, whose holdings new 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

# TO ORDER

Please call

Hong Kong +852 3694 3333

Email [hongkong@corneyandbarrow.com](mailto:hongkong@corneyandbarrow.com)

These wines are released *en primeur*.  
Delivery dates to be confirmed.

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