



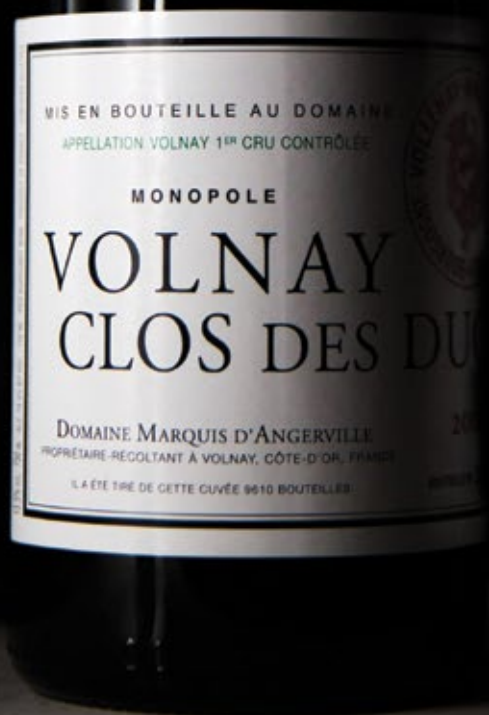
BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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

**CORNEY &
BARROW**

INDEPENDENT WINE MERCHANTS - 1780



DOMAINE MARQUIS D'ANGERVILLE

2016 VINTAGE, EN PRIMEUR

DOMAINE MARQUIS D'ANGERVILLE

2016 VINTAGE, EN PRIMEUR



*“The wines of 2016 are clean,
pure and full of energy.”*

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

GUILLAUME D'ANGERVILLE
January 2018

INTRODUCTION

Domaine Marquis d'Angerville, once part-owned by the Dukes of Burgundy, lies at the very heart of Volnay, both geographically and emotionally.

Indeed, the Clos des Ducs, one of the prime vineyards of the village, is Guillaume d'Angerville's back garden. The Domaine consists of 14 hectares of vines. 12.5 hectares are Volnay *premier cru* (there being no *grands crus* in Volnay), representing over 10% of the appellation total.

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

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

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

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

GUY SEDDON
January 2018



2016 VINTAGE NOTES

When compiling vintage reports, it is often necessary to dig for nuggets of information, to cajole, coax and hastily scribble the story of the growing season between barrel samples in a dimly lit cellar.

Not so at Domaine Marquis d'Angerville. Guillaume d'Angerville dispatches with admirable efficiency a considered annual synthesis of the vintage. It makes our job so much easier, and affords an unusual wealth of information. For that reason, the below relies primarily on Guillaume's own report, supplemented by exchanges during our tasting at the Domaine...

Vignerons don't mind frost, provided it happens during winter months, when the vines are at rest. In fact, freezing temperatures in December or January are welcomed: they help purify the soil, preparing it for the season ahead. However, the gods got their dates mixed up in the early part of 2016. Winter 2015-16 was unusually mild and dry, one of the warmest since the beginning of the 20th century. The average temperature in December 2015 was almost 4°C above average, very rarely dipping below zero.

The beginning of 2016 was wet and cold. The heavy rainfall seemed to be trying to catch up after the dry winter and temperatures were slow to rise until the end of March. Bud break was delayed due to the cold conditions. Temperatures returned to historical averages during the first half of April and the vines quickly caught up.

Then frost hit at the end of April, the worst possible moment...

Two very cold nights on April 27th and April 28th brought considerable damage. The early morning of April 27th saw the mercury fall to -4°C, low enough to, in Guillaume's words, "annihilate buds as they were breaking". Temperatures remained below zero the following night, which finished the malevolent work begun the day before. At that point, it became clear that the chances of survival of 'second generation' buds were slim.

MIS EN BOUTEILLE AU DOMAINE

APPELLATION VOLNAY 1^{ER} CRU CONTRÔLÉE

MONOPOLE

VOLNAY

CLOS DES DUCS

DOMAINE MARQUIS D'ANGERVILLE

PROPRIÉTAIRE-RÉCOLTANT À VOLNAY, CÔTE-D'OR, FRANCE

LA ÉTÉ TIRÉ DE CETTE CUVÉE 9610 BOUTEILLES

2016

BOUTEILLE N° 2267



“No hail,
no drought,
but late frost”

8 **GUILLAUME D'ANGERVILLE**
January 2018

Guillaume related, “Frost damage of this magnitude had not hit Côte de Beaune since 1981: that’s why we have never bothered to buy insurance against frost risk.” In addition, frost mainly affects the foot of the slopes: cold air is heavier and loiters at the lower levels. Therefore, *villages* and regional appellations are more susceptible to frost than the hillside *premiers* and *grands crus*.

This is what happened in Volnay. There was a clear contour line under which damage was considerable. Domaine Marquis d’Angerville’s Bourgogne Rouge and Blanc were “almost wiped out”, as were its *villages* vineyards. In addition, *premiers crus* Clos des Angles, Mitans and Pommard Combes Dessus were very hard hit. Above that contour line, however, yields were normal.

In Volnay, Guillaume said, “We lost perhaps 35% of an average year’s volume, but that loss was concentrated in the less prestigious appellations.” In Meursault, the Domaine lost 90% of its Meursault Santenots.

Taken as a whole, April to September 2016 was much wetter than the same period in 2015: 460mm of rain in 2016 versus 327mm in 2015. The average temperature

for that period was 17°C, just one degree below 2015. However, the real story of 2016 is the sharp contrast between the sodden, cold April-June period, and the marvellously dry and warm summer. Unsurprisingly, flowering was late, finishing in the last week of June. The Domaine then had to work hard to resist mildew, which flourishes in warm conditions following a moist spell.

Harvest started on 22nd September, later than recent vintages, but significantly earlier than the flowering date had originally suggested: the season had caught up, thanks to the splendid second half. There was a sharp contrast between the grapes from the parcels hit by frost and those that escaped. Fruit from the higher plots was “pretty, ripe and clean.” Average yields were achieved in the appellations above the frost contour line, but were very low in the others.

Guillaume summed up the harvest as “a pleasant surprise after a season which will be remembered as the ‘late frost vintage’”. The wines are pure and brim with energy. After the more exuberantly-fruited 2015, we are back to a classically fresh and elegant style, in which the *terroir* of each individual plot shines through.

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THE HOLDINGS

DOMAINE MARQUIS D'ANGERVILLE VINEYARD HOLDINGS	HECTARES	AVERAGE AGE OF VINES
Pommard 1er Cru Combes Dessus	0.38	31 years
Volnay 1er Cru	0.97	36 years
Volnay 1er Cru Fremiets	1.57	31 years
Volnay 1er Cru Caillerets	0.65	45 years
Volnay 1er Cru Champans	3.98	36 years
Volnay 1er Cru Taillepieds	1.07	36 years
Volnay 1er Cru Clos des Ducs	2.15	46 years
Volnay 1er Cru Clos des Angles (none produced in 2016)	1.07	41 years
Volnay Villages (none produced in 2016)	0.54	51 years
Meursault 1er Cru Santenots	1.04	31 years

&

The Clos des Ducs vineyard

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TASTING GUIDE

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

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

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

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

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

TASTING NOTES

POMMARD 1ER CRU COMBES DESSUS

Combes Dessus is on the boundary with Volnay, which perhaps explains a charm more commonly associated with its neighbour. It is a *premier cru* vineyard which the Domaine used to release as a *village* wine. It is now certainly *premier cru* material, showing bright, juicy red berries, so upbeat and happy, you struggle to remember the anguished early growing season which produced it. Supple but present tannins and a persistent succulence of fruit.

Corney & Barrow Score 17
Recommended drinking from 2021 - 2026

£360/case of 6 bottles, in bond UK

TO ORDER

Please call

020 7265 2430 (London)

or

01875 321 921 (Edinburgh)

Please email

sales@corneyandbarrow.com

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

VOLNAY 1ER CRU

This is usually a blend of two *premiers crus* parcels, Mitans and Pitures, but this year also includes what little fruit was harvested from Clos des Angles, which took only 30 minutes to pick, thanks to the ravages of the April frost. Spicy red berries on the nose, leading into a palate which opens with precision before accelerating into a deftly tannic, poised, spicy mid-palate. Energetic but impeccably polite, with perfume persisting on the finish. Guillaume described this as "sappy" (although as always, the Domaine's wines are 100% destemmed).

Corney & Barrow Score 17.5+
Recommended drinking from 2022 - 2030

£295/case of 6 bottles, in bond UK

VOLNAY 1ER CRU LES FREMIETS

There is just one foot of soil over the rock here, perhaps accounting for this wine's intensely mineral nature. This vineyard lies just across the road from Clos des Angles, bordering Pommard, but is higher – mid-slope – where there is greater potential for complexity. Perfumed on the nose, with lovely rose petals and a hint of sweet spice. In the mouth, it is strict on the entry, the finely knit texture finally permitting a disarming line of perfume to seep to the surface on the mid-palate which, rather than putting on weight, reveals a nervy mineral side. Taut and tensile, thrilling.

Corney & Barrow Score 17.5 - 18
Recommended drinking from 2023 - 2033+

£375/case of 6 bottles, in bond UK
£390/case of 3 magnums, in bond UK



VOLNAY 1ER CRU CAILLERETS

This is a 0.65 hectare holding, to which the Domaine has recently added a parcel of old (60 year old) vines, which now accounts for a third of the holding. Sweetly fruited on the nose, with forceful exotic spice. The palate is lithe and chalkily mineral on the entry, finely detailed and nuanced, with a little volume and viscosity, a touch more generosity. Just as minerally-charged as Fremiets, but differently so – in Guillaume’s opinion, the sense of minerality here sits at the front of the mouth rather than the back... A textbook example of a top Volnay.

Corney & Barrow Score 18
Recommended drinking from 2023 - 2033

£450/case of 6 bottles, in bond UK

VOLNAY 1ER CRU CHAMPANS

A charming, effusive nose of ripe red berries, with just enough tea leaf and exotic spice. The palate reverberates with energy: there is nothing hidden here, Champans is heart-on-sleeve, loveliness personified. And lest that make it sound rather prosaic, rest assured there is ample complexity here, a fine powdered-earth mineral bedrock and lifted, arching acidity. Graceful and generous, heart-warming attributes both, with everything in proportion – this ticks like clockwork.

Corney & Barrow Score 18
Recommended drinking from 2023 - 2034+

£450/case of 6 bottles, in bond UK
£465/case of 3 magnums, in bond UK
£335/case of 1 jeroboam, in bond UK

VOLNAY 1ER CRU TAILLEPIEDS

Domaine Marquis d'Angerville has over a hectare of Taillepieds, although a 0.6 hectare plot was replanted in 2015 and will be out of production until 2017-18. A fine smoky nose, with a beautiful weight of ripe red berries beneath, so poised. The palate is filigree-fine on the entry, a fine-toothed comb of a palate, the energy and perfume of this vineyard slowly rising from the depths of the glass, as the acidity and building fruit resonance keeps pace in tandem. In Guillaume’s habitually understated words, “a serious Taillepieds.”

Corney & Barrow Score 18+
Recommended drinking from 2024 - 2035+

£450/case of 6 bottles, in bond UK
£465/case of 3 magnums, in bond UK

VOLNAY 1ER CRU CLOS DES DUCS

This is the vineyard behind the Domaine, a 2.15 hectare parcel, planted on stony white marl. South to south-east facing and steeply sloping, as if someone has picked up one of its corners, it is a warm site thanks to the reflective white soils. This took its time to finish malolactic fermentation, meaning it was left untouched in the first year barrel cellar until just before the 2017 harvest. Despite having been recently racked therefore, it showed a supremely lovely nose of soaring violet perfume. The palate is finely but assertively tannic on the entry, perhaps due to its stage of *élevage*, finding its equilibrium on the mid-palate, which is fragmented into a shatter-effect of perfumed nuance and verve.

Corney & Barrow Score 19
Recommended drinking from 2027 - 2037+

£825/case of 6 bottles, in bond UK
£840/case of 3 magnums, in bond UK
£585/case of 1 jeroboam, in bond UK

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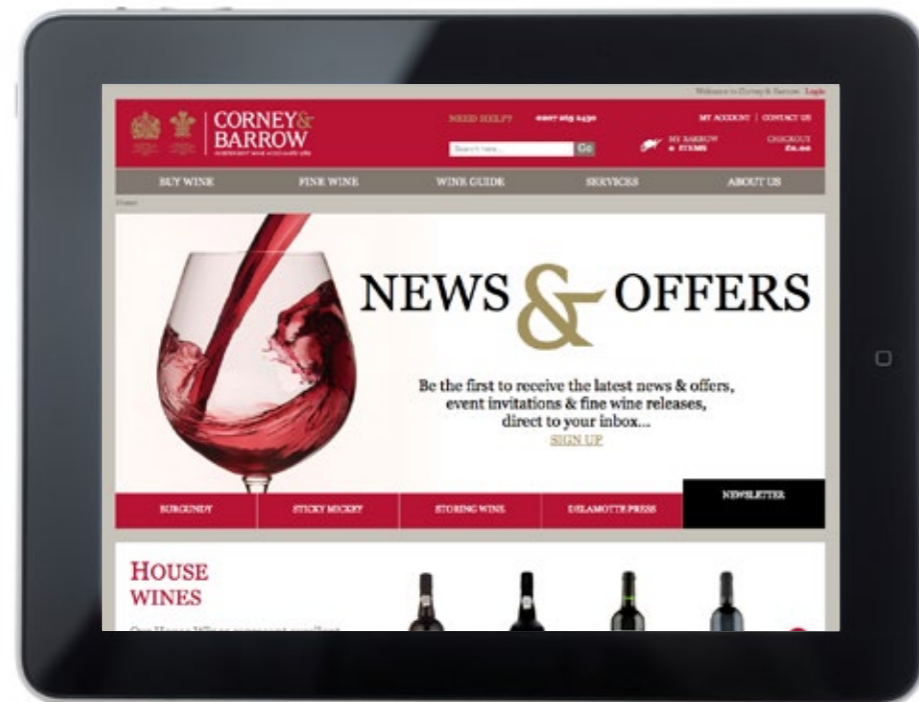
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