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HER MAJESTY THE QUEEN  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON



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

# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

*Established 1780*

# BURGUNDY

2011 VINTAGE, EN PRIMEUR

DUCT *RC* GRAND  
**LLE-CHAMBERTIN**  
GRAND CRU  
APPELLE-CHAMBERTIN GRAND CRU  
2011  
*Rossignol*  
NE ROSSIGNOL TRADING  
AGENTS  
METAIRES A GENEVE  
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BOUTEILLERIE AG DOMAINE

**LES VITTS-VILLAGE**  
2011

**DOMAINE A. ET P. DE VILLAIN**  
Propriétaire à Bouzeron  
*Mercrey*  
**LES MONTOTS**  
Appellation Mercrey Contrôlée  
2011  
*Mis en Bouteille au Domaine*  
Vin de Bourgogne - Product of France

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### BONNE ANNÉE – HAPPY NEW YEAR!

*Welcome to Burgundy week – that crazy tasting frenzy when Burgundy appears to decamp en masse to London for the launch of the new vintage. This year sees the unveiling of the 2011 vintage.*

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## HAPPY NEW YEAR!

There has seldom been an era when three really good but contrasting vintages have arrived in succession. The tastings promise to be very exciting. Two years ago we had the quasi-exoticism of 2009, open, accessible and for some purists a little too flattering. Then 2010 arrived to make traditionalists smile – a return to Burgundian's hallmark freshness and purity. 2011 is different again, ripe and rounded certainly but with bright acidity too.

The essential thing to remember for 2011 is that Burgundy is NOT Bordeaux. Beaune is around 350 miles from Bordeaux – a similar distance to that between Glasgow and London. As I am constantly reminded by my colleagues, Scotland enjoys (!) a rather different climate to that in the south – Bordeaux and Burgundy likewise. Quite apart from the distances, the climate patterns are markedly dissimilar. Burgundy, surrounded by a considerable land mass has a continental climate, Bordeaux is more coastal. Each brings its own weather fronts and, in short, Burgundy had a better year than Bordeaux in 2011.

Once again the vintage, in terms of red wines is reduced – though that is reflected in the quality. A crop from highly charged vines would just not have been able to ripen. The whites are more abundant, closer to average. When making their 2011 purchases, customers ought to bear in mind that 2012 volumes are likely to be even more savagely reduced.

Every year as we embark on this exercise, seeking to illuminate and inform, we reflect on the complexity of this fascinating, compelling and often frustrating region. It looks so easy; two main grape varieties and a series of villages flanking one road, the *Route Nationale 74*. In reality however Burgundy is a region of baffling, fiendish complexity, borne of the combined quirks of geology, topography, history and humankind.

Any given vineyard, no matter how small, might contain a myriad of different parcels, a variety of soils and aspects and a multitude of owners – yet all that the consumer has to guide them is a place name.

Thus we aim with this release, to lead customers through a large number of wines and producers. We need many suppliers to amass sufficient quantities, the individual holdings of one grower generally being very limited. This is so very different from the vast holdings in Left Bank Bordeaux.

Our selection was assembled through successive tastings during a week-long trip. We have chosen the wines on the basis of their quality and they come from producers with whom we have been fortunate to enjoy strong, long-term relationships.

We have opted, once again, to guide customers from commune to commune by working north to south through the region.

Clearly, within this collection, there are some producers who will sell out almost instantly. We strongly advise customers to delve a little more deeply – therein lie some terrific bargains – and insiders' wines which will give great pleasure. We commend, for example, that people look to the highlighted section of wines from Beaune.

All of the wines have been critically appraised. Tasting is, as always, conducted in silence and the scores, remarkably consistent in past years, are only discussed later.

Criticism is often levelled at the generally high scoring of the wines we have chosen – a fair point. This is simply due to our selecting wines which fall above a certain score level. We do hope that we will be able to introduce customers to some less familiar producers and their wines.

Although we offer this extensive portfolio during the traditional Burgundy season, it does not cover our entire range. Domaines such as Bonneau du Martray, Comte George de Vogüé, Domaine de la Romanée-Conti, Clos de Tart, Domaine François Carillon and Domaine Leflaive are released individually throughout the year and 2012 saw the launch of our new exclusivity Domaine Trapet Père et Fils.

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## 2011 VINTAGE

The one thing that can be said about 2011 across the board is that it was a precocious vintage.

Throughout this offer we will observe that growers across the Côtes cite the weather in April as having been pivotal. The winter of 2010/2011 was cold and grey and with snow as early as late November. January was also cold – conditions which were welcomed as latent diseases and pests were eliminated.

Then, crucially just as in 2007, spring appeared to have been superseded by summer, which arrived early. We had similar conditions here in the UK. The vines sprang into life, as temperatures soared into the low 30°C. Bud-break was early and early growth was rapid. All was set in motion for an early harvest and the fair weather continued into May. June was pleasant enough generally, if not particularly warm, apart from a heat spike at the end of the month which inflicted sunburn on some grapes. July turned the tide being positively autumnal, cool and wet and this continued through to mid-August. In general, the Côte de Nuits was drier than the Côte de Beaune and Chablis was wetter than both. Warm weather then resumed and continued through September allowing those who wanted to wait to take their time picking.

The alternating weather patterns greatly increased the risk of botrytis so that work in the vineyards was relentless and rigorous sorting was required, further reducing the crop. Chardonnay fared better so white quantities are near normal. With ruthless selection the Pinot quantities were down but healthy and with good potential – as we witnessed on tasting.



Alison Buchanan  
Associate Director, Buying  
January 2013

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## BIODYNAMIC VITICULTURE

To precis the art and science of biodynamic viticulture is a challenge, to say the least. Essentially, this is agriculture in tune with the basic forces of nature, both terrestrial and celestial. It embraces cosmic rhythms, philosophy, spirituality and metaphysics as much as agricultural disciplines. The rhythms of light from other planets must be borne in mind, biodynamicists would argue, and a greater comprehension of this then dictates optimal timing for viticultural activity. Labour-saving chemicals are banned and individual vines are only treated with plant-based compounds, administered according to the lunar cycle.

Whilst we lesser mortals struggle with such concepts, three observations are useful in the argument;

1. **If a region is fiercely proud of its *terroir*, surely anything which threatens it should be eradicated as artificial treatments clearly upset the natural balance.**
2. **We do already recognise a link with lunar cycles in the case of sap rising and, of course, tidal movements.**
3. **The taste test: the resulting wines have a greater intensity and purity.**

With all of our suppliers who have adopted this arduous and taxing form of farming, the prime motivator was a concern for sustainability. The improvement in the quality of the wines came to many as something of a bonus.

### TASTING GUIDE

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

14–16 A very good to excellent wine  
16–18 An excellent to outstanding wine  
18–20 An outstanding to legendary wine

*Wines are judged within their peer group, e.g. villages, premier cru, grand cru.*

*A definitive score of a young wine is almost impossible. We usually offer a spread (e.g. 14–16) which relates to a potential to achieve a higher mark. A '+' adds further to that potential. A score is a summary only. The devil is in the detail, so please focus on the tasting notes.*



Vineyards at Domaine de L'Arlot

## BURGUNDY AT A GLANCE

### CHABLIS

	Case size	£/Offer IB price per case
<b>DOMAINE VINCENT DAMPT</b>		
Chablis 1er Cru Les Vaillons	12	£155.00
Chablis 1er Cru Côte de Léchet	12	£170.00
Chablis Grand Cru Bougros, Maison Dampt	12	£300.00

### CÔTE DE NUITS

	Case size	£/Offer IB price per case
<b>DOMAINE ROSSIGNOL-TRAPET</b>		
Gevrey-Chambertin Vieilles Vignes	12	£245.00
Beaune 1er Cru Les Teurons	12	£265.00
Gevrey-Chambertin Aux Eteois	12	£315.00
Gevrey-Chambertin 1er Cru Clos Prieur	12	£445.00
Gevrey-Chambertin 1er Cru Petite-Chapelle	12	£445.00
Latricières-Chambertin Grand Cru	6	£395.00
Chapelle-Chambertin Grand Cru	6	£395.00
Chambertin Grand Cru	6	£595.00

### DOMAINE DES VAROILLES

Gevrey-Chambertin Clos du Meix des Ouches Monopole	6	£150.00
Gevrey-Chambertin 1er Cru Champonnets	6	£175.00
Gevrey-Chambertin 1er Cru La Romanée Monopole	6	£225.00
Gevrey-Chambertin 1er Cru Clos de Varoilles Monopole	6	£225.00
Charmes-Chambertin Grand Cru	6	£345.00


### CHÂTEAU DE LA TOUR

Château de La Tour, Clos de Vougeot Grand Cru Cuvée Classique	12	£750.00
Château de La Tour, Clos de Vougeot Grand Cru Vieilles Vignes	12	£1,195.00

### DOMAINE DE L'ARLOT

Côte de Nuits-Villages Clos du Chapeau	12	£199.00
Nuits-Saint-Georges Le Petit Arlot	12	£245.00
Nuits-Saint-Georges Les Petits Plets	12	£275.00
Nuits-Saint-Georges Les Petits Plets <i>magnum</i>	6	£285.00
Nuits-Saint-Georges 1er Cru Clos de l'Arlet	12	£495.00
Nuits-Saint-Georges 1er Cru Clos de l'Arlet <i>magnum</i>	6	£505.00
Nuits-Saint-Georges 1er Cru Clos des Forêts Saint-Georges	12	£495.00
Nuits-Saint-Georges 1er Cru Clos des Forêts Saint-Georges <i>magnum</i>	6	£505.00
Nuits-Saint-Georges La Gerbotte Blanc	12	£275.00
Nuits-Saint-Georges 1er Cru Clos de l'Arlet Blanc	12	£495.00
Nuits-Saint-Georges 1er Cru Clos de l'Arlet Blanc <i>magnum</i>	6	£505.00

TO ORDER, PLEASE CALL 020 7265 2430 (LONDON) OR 01875 321 921 (EDINBURGH)

 These wines are released en primeur. Delivery dates to be confirmed. All prices are quoted in bond UK

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## BURGUNDY AT A GLANCE

### CÔTE DE NUITS (CONTINUED...)

	Case size	£/Offer IB price per case
<b>DOMAINE GILLES JOURDAN</b>		
Bourgogne Pinot Noir Vieilles Vignes	12	£99.00
Côte de Nuits-Villages	12	£155.00
Côte de Nuits-Villages La Robignotte Monopole	12	£195.00

### CÔTE DE BEAUNE

	Case size	£/Offer IB price per case
<b>DOMAINE PIERRE LABET</b>		
Bourgogne Pinot Noir Vieilles Vignes	12	£145.00
Beaune Clos du Dessus des Marconnets Rouge	12	£225.00
Beaune 1er Cru Coucherias	12	£250.00
Gevrey-Chambertin Vieilles Vignes	12	£285.00
Bourgogne Chardonnay Vieilles Vignes	12	£145.00
Beaune Clos du dessus des Marconnets Blanc	12	£225.00
Savigny 1er Cru Vergelesses Blanc	12	£260.00
Meursault Les Tillets	12	£280.00

### DOMAINE LAFARGE

	Case size	£/Offer IB price per case
Bourgogne Passetoutgrains L'Exception	12	£110.00
Bourgogne Pinot Noir	12	£135.00
Volnay	12	£ 295.00
Volnay Vendanges Sélectionées	6	£175.00
Beaune 1er Cru Les Aigrots Rouge	6	£215.00
Beaune 1er Cru Les Grèves	6	£235.00
Volnay 1er Cru Les Mitans	6	£345.00
Volnay 1er Cru Clos du Château des Ducs	6	£365.00
Volnay 1er Cru Clos des Chênes	6	£365.00
Bourgogne Aligoté Raisins Dorés	12	£110.00
Meursault	12	£275.00
Meursault Vendanges Sélectionées	12	£315.00
Beaune 1er Cru Les Aigrots Blanc	6	£195.00

### DOMAINE PATRICK JAVILLIER

Savigny-Lès-Beaune 1er Cru Les Serpentières	12	£195.00
Bourgogne Blanc Cuvée des Forgets	12	£130.00
Bourgogne Blanc Cuvée Oligocène	12	£155.00
Meursault Les Clousots	12	£335.00
Meursault Cuvée Tête de Murger	12	£495.00

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## BURGUNDY AT A GLANCE

### CÔTE DE BEAUNE (CONTINUED...)


	Case size	£/Offer IB price per case
<b>DOMAINE MATROT</b>		
Volnay 1er Cru Santenots	12	£325.00
Volnay 1er Cru Santenots <i>magnum</i>	6	£335.00
Blagny 1er Cru La Pièce sous le Bois	12	£345.00
Blagny 1er Cru La Pièce sous le Bois <i>magnum</i>	6	£355.00
Bourgogne Chardonnay	12	£105.00
Bourgogne Chardonnay <i>magnum</i>	6	£115.00
Saint-Romain	12	£170.00
Saint-Romain Magnum	6	£180.00
Meursault	12	£285.00
Meursault <i>magnum</i>	6	£295.00
Meursault 1er Cru Blagny	12	£395.00
Meursault 1er Cru Blagny <i>magnum</i>	6	£405.00
Meursault 1er Cru Les Charmes	12	£425.00
Meursault 1er Cru Les Charmes <i>magnum</i>	6	£435.00
Meursault 1er Cru Les Perrières	12	£575.00
Meursault 1er Cru Les Perrières <i>magnum</i>	6	£595.00

### CÔTE CHALONNAISE

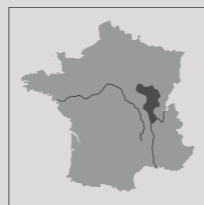
	Case size	£/Offer IB price per case
<b>DOMAINE A&amp;P DE VILLAINÉ</b>		
Mercurey Les Montots	6	£100.00
Bourgogne Aligoté de Bouzeron	12	£135.00
Rully Les Saint-Jacques	12	£175.00

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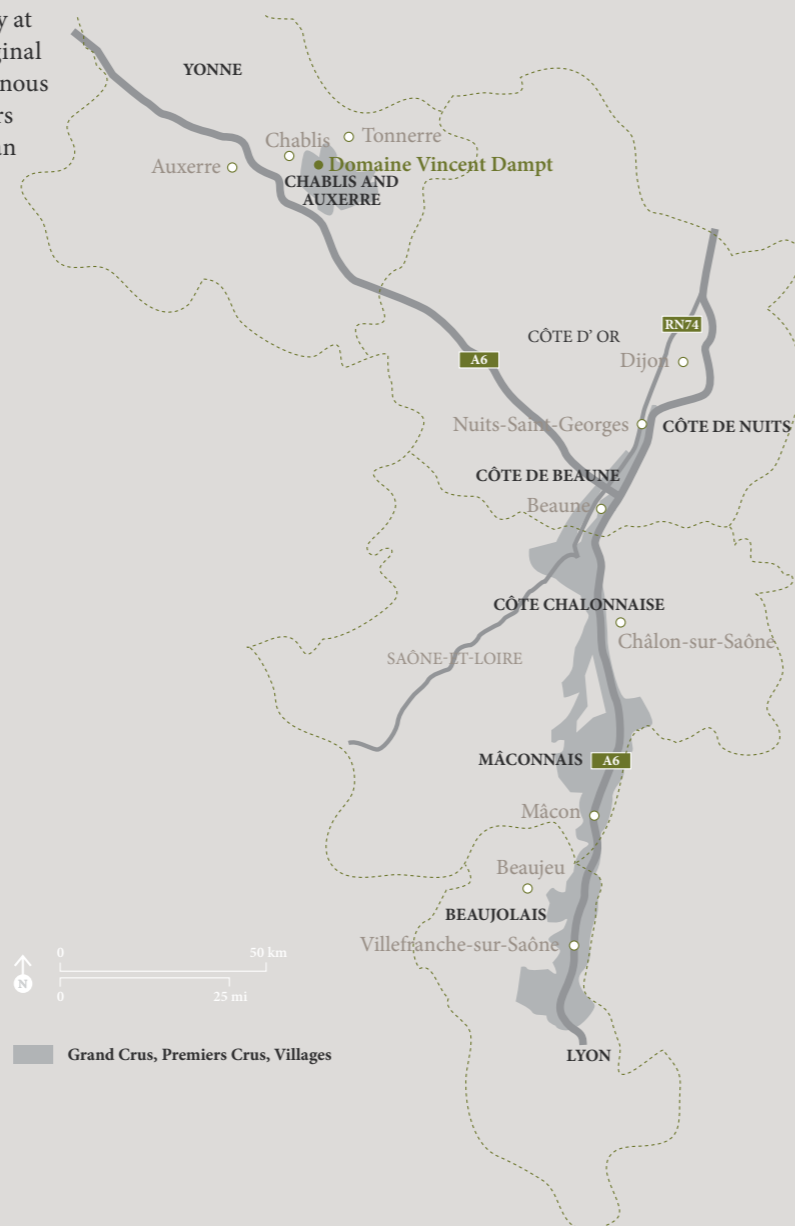
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# CHABLIS



Officially classified as Burgundy, Chablis is in fact set apart, located some 100 miles north of the main core of the region, the Côte d'Or. The *terroir* (climate, soils, meso-climate) and resulting wine styles are quite different, aligned more towards Champagne or the Loire Valley's famous vineyards of Pouilly-Fumé and Sancerre, than the rest of Burgundy. The Loire, Champagne and Chablis vineyards share a geological base, all lying in the Paris basin, a seam of ancient chalk running under northern France, the English Channel and across southeast England. These soils are fossil-rich and are key to the steely minerality at the heart of all great Chablis – that and the marginal climate. This is difficult territory to work, vertiginous slopes making life strenuous for vineyard workers yet the rewards can be great with wines which can be electric in their vitality, focus and poise.



## DOMAINE VINCENT DAMPT

*“This vintage is quite different from the 2010. First of all the acidity is much lower than the 10’s. The wines I think have less potential for ageing but the good thing is that they are enjoyable very young.”*

VINCENT DAMPT, MAY 2012

One of our customers in Scotland introduced us to the Dampt family – for which we are extremely grateful. Thereafter fate took a role. We had been recommended to approach Daniel Dampt, Vincent’s father. Daniel Dampt’s wines turned out to have quite widespread distribution in the UK which meant he would have had little to spare and, in any event, this was rather at odds with our exclusivity strategy. As luck would have it, Daniel’s son Vincent attended the introductory tasting, on the cusp of releasing the first commercial vintage from his own property, Domaine Vincent Dampt.

Happily he appeared to like the cut of our combined jib and the feeling was mutual. Thus as so often happens, a new relationship was forged.

Vincent is a chip off generations of old blocks and is respectful of that but he has forged his own path, winning accolades from the outset. He is one of a new generation of young Burgundians who, embracing a healthy respect for the past, nonetheless continue to question past, present and possible future practices. There is also much more of a chance that the younger winemakers will have seen a bit of the world before settling down. In Vincent’s case he installed himself in wine school at the age of fourteen and then did various *stages*, including one at our own Olivier Leflaive’s cellar, before taking himself off for an eye-opening period in Marlborough, New Zealand. Allied to the experience gained over the years from his father and grandfather, Vincent has given himself a bit of a crash course, concentrated into very few years. His wines have a self-assured confidence which belies his youth and they seem to gain finesse year on year, within the context of the vintage.

## DOMAINE VINCENT DAMPT (CONT.)

### 2011 VINTAGE

In Chablis, Vincent reports that the weather was very good during the year, with a lovely spring. Flowering went very well and conditions generally meant that the vines, on the whole, were very healthy. The grapes were a little less concentrated than in 2010 as there was not as much wind as the previous year but production was normal. In terms of style, for Vincent, the vintage resembles both 2006 and 2009, the acidity of the former and the concentration of the latter. Consistently striving for balance in his wines, Vincent elected to wait before starting harvest, sacrificing some of the production but gaining better ripeness.

### Chablis 1er Cru Les Vaillons

Corney & Barrow Score 16.5–17.5

Vincent resisted the temptation to do too much work on the lees in 2011, thus preserving freshness. Clearly it worked. Star bright, this offers a combination of crisp, fresh apples, white peach and baked orchard fruit on the nose. Both the nose and palate are very precise, taut and controlled with very marked mineral notes. The palate reflects the aromatics presented on the nose set within a particularly mineral frame – poised and elegant.

Recommended drinking from 2013–2015+

£155/case of 12 bottles, in bond UK

### Chablis 1er Cru Côte de Léchet

Corney & Barrow Score 17–17.5

Shimmering pale gold, this is very pretty. The nose is markedly different from Les Vaillons. There are green apples and citrus elements on attack, with hints of hazelnut, retrieving an innate mineral element mid-palate and on through to a long refined finish. The mineral aspect kicks in later but dominates a protracted finish – stylish.

Recommended drinking from 2013–2016+

£170/case of 12 bottles, in bond UK

### Chablis Grand Cru Bougros, Maison Dampt

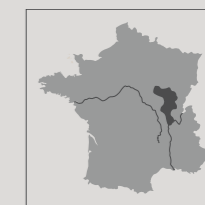
Corney & Barrow Score 17–18

The Dampt family has achieved a very attractive balance here with this vintage. In all honesty, we all feel rather instinctively, that the words oak and Chablis ought to remain apart yet awards are won consistently and many customers like the style. Perhaps we are being too puritanical as, appellation set aside, the wine is really good. The nose is gorgeous and rather complex, physalis and orchard fruit allied to some buttered, toasted notes. The ensemble is upbeat, with hints of wild herb. Oak simply adds texture and flesh in the mid palate, ebbing away to a long, surprisingly focused and precise finish.

Recommended drinking from 2013–2017+

£300/case of 12 bottles, in bond UK

## CÔTE DE NUITS



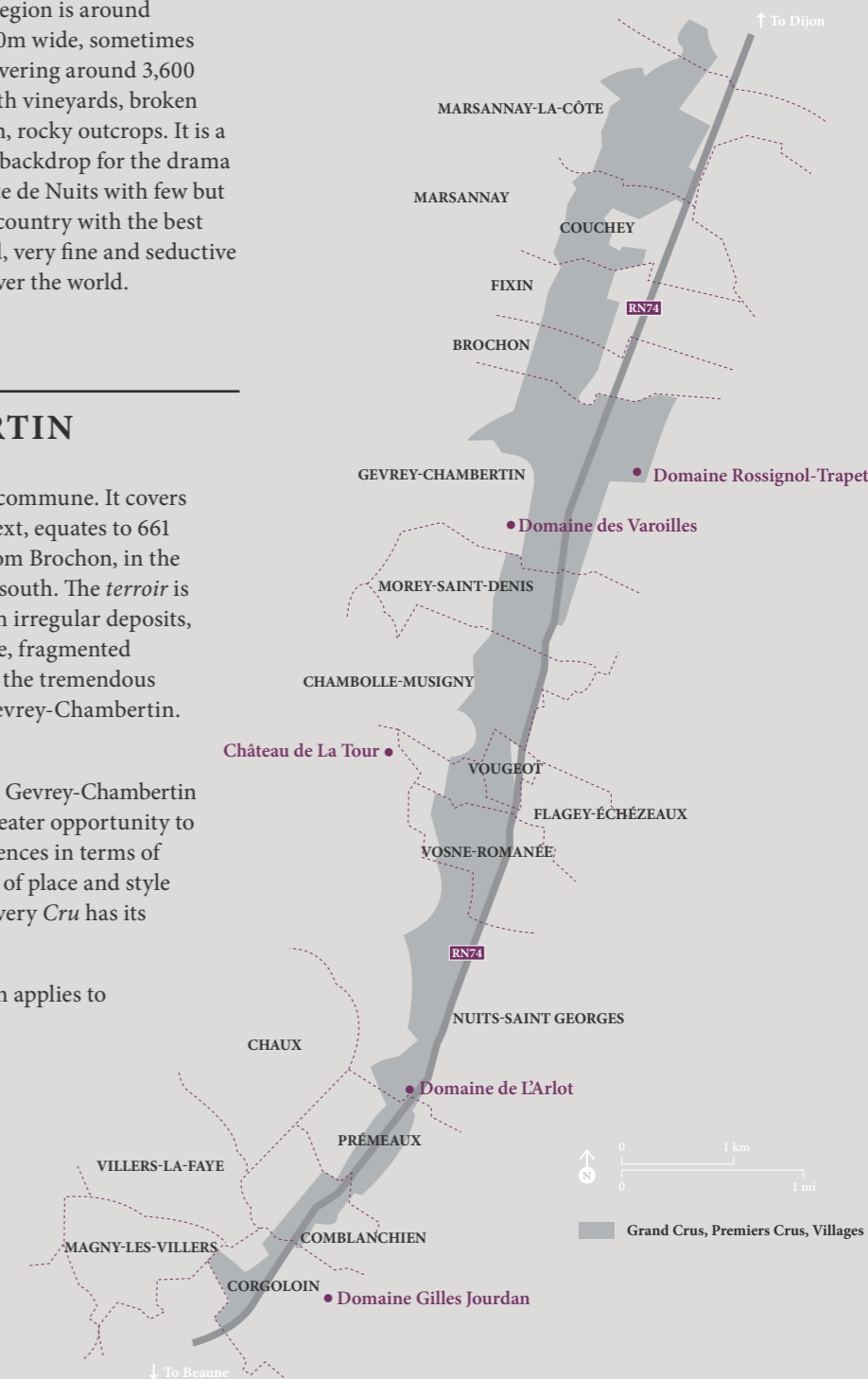
The Côte de Nuits constitutes the northern half of the Côte d'Or, running from the southern outskirts of Dijon through seven communes, as far as Prémieux and Corgoloin, south of Nuits-Saint-Georges. The region is around 20km long and never more than 800m wide, sometimes as narrow as 200m or 300m, and covering around 3,600 hectares. The slopes are adorned with vineyards, broken up periodically by essentially barren, rocky outcrops. It is a really spectacular setting, a worthy backdrop for the drama unfolding in the vineyards. The Côte de Nuits with few but remarkable exceptions, is red wine country with the best producers responsible for long-lived, very fine and seductive Burgundy which is in demand all over the world.

### GEVREY-CHAMBERTIN

Gevrey-Chambertin is a very large commune. It covers around 410 hectares which, in context, equates to 661 football fields. The area stretches from Brochon, in the north, to Morey-Saint-Denis in the south. The *terroir* is extremely variable geologically, with irregular deposits, faulting and slope-wash over diverse, fragmented limestone. All of this contributes to the tremendous complexity attributed to the best Gevrey-Chambertin. It is sheer folly to generalise here.

Having access to more producers in Gevrey-Chambertin than elsewhere, we clearly have a greater opportunity to taste and compare. We found differences in terms of style but, key is *typicité*, a real sense of place and style within the context of the vintage. Every *Cru* has its own personality.

The appellation Gevrey-Chambertin applies to red wines only.



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## DOMAINE ROSSIGNOL-TRAPET

### 2011 VINTAGE

After an exceptionally hot and dry spring and early summer the vines advanced rapidly which Nicolas and David Rossignol had almost never seen. In the middle of the summer, cold weather and rain settled in the region, only finishing around the second half of September. At Domaine Rossignol-Trapet the harvest started on the 3<sup>rd</sup> September in good conditions both dry and warm. *Coulure*, borne of the wet and cool May combined with a very severe selection at harvest, diminished potential volumes. Around one third of bunches left whole and having attained full phenolic ripeness, the harvest had a good balance between sugar and acidity.

*“...waiting for full phenolic ripeness was a huge gamble as the weather conditions were not favourable. However mission was accomplished as the stormy weather forecast was not realised; the harvest was saved and was arrived in good condition.”*

NICOLAS ROSSIGNOL, JUNE 2012

The Rossignols, a very old name in Volnay, became linked by marriage to the Trapet family when Jacques Rossignol married Mado Trapet. Mado's brother Jean and Jacques Rossignol worked together during the seventies and eighties, but when Jean's son Jean-Louis returned to the family estate in 1987 and was then joined by his cousins, David and Nicolas Rossignol (Jacques' sons) a decision was made to divide the family holdings.

All three of the young men brought questioning minds and a freshness which would serve both Domaines well. 1990 therefore saw the establishment of two new estates, Domaine Rossignol-Trapet and Domaine Trapet Père et Fils, as they are known today.

The customer bases were also divided with Corney & Barrow working with the Rossignol-Trapet estate from the beginning.

The Rossignol family's Volnay origins have been linked with winemaking since the 16<sup>th</sup> Century but although David and Nicolas have a fair weight of their ancestry on their shoulders, it is borne lightly. Although their past is important, Nicolas' and David's commitment to their

successors is even more assiduous.

High density planting, low yields and strict selection have long since been the order of the day but, in 1997, evolution changed to revolution, really stepping up a gear when Nicolas and David began trials in biodynamic viticulture. Even at an experimental level this was a radical move. This was in no way a marketing issue, rather it was ordained by fundamental concerns for the environment, health concerns both for themselves and their staff, and a deeply-rooted sense of duty towards past and future generations.

It soon became clear that an unintended by-product of the changes, even in the limited trial phase, was a marked, profoundly beneficial effect on the wines. Greater purity and concentration, allied to healthier, stronger vines in the experimental plots sealed their fate. The die was cast and biodynamic viticulture became fundamental to the Domaine and, indeed, to the family's lifestyle. The vineyards were officially certified organic and biodynamic in 2008, having been in conversion since 2005. In the cellar, the wines are worked classically. The grapes are sorted twice, in both the vineyard and on the sorting table, and mostly destalked, then cooled before two to three week fermentation ensues. The house style is rich and robust, balanced to age over the medium term. We rarely have stock remaining following these offers, so this is the very best time to secure an allocation.

We tasted the 2011 vintage on the 10<sup>th</sup> September 2012 – preceded by an extremely kind invitation to David's and Nicolas' mother Mado's home for lunch. The fact of this alone represents a profound difference in two successive vintages. 2012 had already been harvested by this point in September and work in the cellar would have been frenetic – hardly conducive to the perennial visit by the glugging and spitting Corney & Barrow team. This year the Rossignols were happy to wait – positive about a year where production would be limited but with the potential to achieve impressive richness.



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## DOMAINE ROSSIGNOL-TRAPET (CONT.)

### Gevrey-Chambertin Vieilles Vignes

Corney & Barrow Score 17–18

We began with the Rossignol-Trapet old vine Gevrey-Chambertin, a blend of two *cuvées*. Vines here, from the heart of the appellation, range from 40 to 65 years, with an average of 50. Naturally low yielding, the roots dig deeply in order to access nutrients and in so-doing produce greater intensity and complexity. A deep, limpid plum, this was slightly reductive when we tasted – a good sign as it indicates sensitive handling. Beyond this, the nose reveals a sweet blend of blueberry, blackberry, rather pretty and upbeat. The old vines, roots struggling well below the surface, might be expected to provide a rather solid, rustic Gevrey-Chambertin yet this is aromatic, fragrant and fresh throughout. The background is slightly darker with spiced earthy notes leaving a Gevrey-Chambertin signature which will stand the test of time, whilst the fragranced elegance will give almost immediate pleasure – a good wine.

Recommended drinking from 2014–2020+

**£245/case of 12 bottles, in bond UK**

### Beaune 1er Cru Les Teurons

Corney & Barrow Score 17–17+

Consistently the wines of Beaune nuzzle slightly at our conscience. They are too often overlooked, which may, in some instances be valid but there are good and great wines to be found which, due to their lack of recognition, also offer exceptional value for money. One such is produced from this very special parcel of Les Teurons, 1.2 hectares of white limestone soils adjoining Premier Cru Les Cras. The wine exhibits elegance and minerality more akin to its neighbour than the more usual, masculine Teurons hallmark. Both styles have their merits but we have followed this rather refined interpretation for many, many years – a definite insider's wine. Recently racked, ready for bottling after the harvest, this 2011 was a good, limpid ruby in colour, rather beguiling, with pretty aromatic red and black berried fruits, hints of violet and sweet, delicate toffee notes. The palate, similarly upbeat is perfumed, mineral and delicately smoky, with hints of gentle spice – a really attractive Burgundy and well-priced.

Recommended drinking from 2014–2020+

**£265/case of 12 bottles, in bond UK**

### Gevrey-Chambertin Aux Etefois

Corney & Barrow Score 16.5+ – 17.5+

From a parcel close to Chapelle-Chambertin Grand Cru, this is planted on very stony soil. Deep, limpid ruby, the nose presents very candied fruit with a slightly briny mineral character. Sweet, ripe berried fruit infused with violet and rose aromatics pervade both the nose and palate, complemented by a savoury backdrop and lightly smoky, spiced notes. Old vine concentration makes for impressive intensity through to a protracted upbeat finish.

Recommended drinking from 2014–2020+

**£315/case of 12 bottles, in bond UK**

### Gevrey-Chambertin 1er Cru Clos Prieur

Corney & Barrow Score 18+

The Rossignols have a fine site here, an east facing stony slope just metres from Grand Cru Mazoyères-Chambertin, making for enhanced character. Enticing, jet-shot ruby, this is already a wine of intriguing complexity. The nose offers a heady mix of violet and rose potpourri allied to rather monastic, brooding black fruit, spiced with pink peppercorns. The palate then is much less serious, immediately upbeat with swathes of flowers and fresh, wild berries laced with caramel, subtly spiced with pepper and cloves through to a long, rich, layered finish – an impressive, serious Clos Prieur, tantalisingly balanced, with lovely, beautifully integrated and grainy tannins.

Recommended drinking from 2016–2024+

**£445/case of 12 bottles, in bond UK**

### Gevrey-Chambertin 1er Cru Petite-Chapelle

Corney & Barrow Score 18–18+

With ambitions to make the best wine possible, harvest was achieved in two passages, the first bringing in super perfect whole bunches, the second subjected to really rigorous sorting, ensuring that only perfect grapes made it through. An intensely coloured, limpid crimson, a wealth of red and black fruit, headily perfumed, comes through on the nose. The palate is supple and richly-textured, mocha-rich and endearing. The structure is significant but the underlying tannins are silky and, combined with a mineral seam, give focus and direction. The Rossignol-Trapet Petite-Chapelle can never be underestimated. Superficially seductive, there is real power here which warrants time – very fine.

Recommended drinking from 2017–2030+

**£445/case of 12 bottles, in bond UK**

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## DOMAINE ROSSIGNOL-TRAPET (CONT.)

### Latricières-Chambertin Grand Cru

Corney & Barrow Score 18–18.5

Shimmering ruby, this has immediate visual appeal, although it is a little reticent on the nose, just hinting at attractive red and black fruit – flirtatious however and difficult to pin down. The palate therefore comes as a bolt from the blue with an explosion of aromatics, fruit and flowers to the fore, a rich, dense powerhouse underscored by defined minerals and fine-grained tannins. Very controlled on the finish, this exhibits reined in muscle and great potential – a lovely balance.

Recommended drinking from 2018–2030+

**£395/case of 6 bottles, in bond UK**

### Chapelle-Chambertin Grand Cru

Corney & Barrow Score 17.5–18

This is a bit of a bombshell, defying what might ordinarily be expected to be a reticent stage. Flamboyant and aromatic on the nose, it is complex. It almost bombards the nose with fresh and dried violet, pepper, clove, and rich sweet fruit. The scatter technique of the nose is reined in on the palate, giving a more precise, focused feel with good fruit definition and mineral back notes. There are hints of fennel and caramel adding to the ensemble which is so quirky and lithe but it will gain gravitas worthy of a *grand cru* given a little time.

Recommended drinking from 2018–2030+

**£395/case of 6 bottles, in bond UK**

### Chambertin Grand Cru

Corney & Barrow Score 18.5–19


This has a lovely colour, a bright, shimmering and limpid ruby. The nose is alluring and appetising, *gourmand* – violet and rose notes to the fore, laced with white pepper, allied to richer notes of *pain aux raisins*, *pain perdu* and gratin of red fruits. The palate is similarly effusive with lovely concentration, precise and focused with a high-toned, upbeat finish. This is delivering power by stealth and is going to be a stunner – an interestingly high percentage of whole bunches here!

Recommended drinking from 2028–2031

**£595/case of 6 bottles, in bond UK**

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TO ORDER, PLEASE CALL 020 7265 2430 (LONDON) OR 01875 321 921 (EDINBURGH)

 These wines are released en primeur. Delivery dates to be confirmed. All prices are quoted in bond UK

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## DOMAINE DES VAROILLES

A chance introduction from our great friends from Bordeaux, Marie-Hélène and Pierre-Gilles Gromand d'Evry of Château de Lamarque in the Haut-Médoc began our relationship with Domaine des Varoilles. Despite their slightly embarrassed shrug at their lack of expertise where Burgundy is concerned, we were intrigued. In fact, had we known about the property previously, we might not have passed beyond first base. The wines produced were reputed to have been in the doldrums for many years. It took the arrival of Gilbert Hammel – our contact – to make something worthy of this enviable *terroir*.

The Hammels, a Swiss family, have a long history within the wine world. Gilbert is currently at the helm at the Domaine and since his arrival, there has been a dramatic leap in standards – all reflected in today's wines. Under his tenure the property has enjoyed considerable investment both in the cellar and the vineyards, reinvigorating naturally stunning old vine sites and exercising painstaking attention to detail at every step, from vine to bottle. Gilbert and his team are now really doing justice to what is an exceptional portfolio.

The name of the estate reflects the eponymous *premier cru monopole*, Clos des Varoilles, first planted in the 12<sup>th</sup> century. Over the years the vineyard holdings have expanded and now cover 10.5 hectares across eight appellations and including some exceptional parcels. Gilbert aims for finesse and elegance in his wines, not power, and there are no rough edges, even in youth. Gilbert's Swiss origins may have a subconscious hand here. Although this is Gevrey-Chambertin, where wines are generally known for their power, these combine innate concentration with a lightness of touch, which does hint at some of the best Swiss reds, offering captivating freshness and elegance. Gilbert's assiduous approach is certainly reaping rewards, with the Domaine now producing extremely fine wines, which will make purists smile.

### 2011 VINTAGE

As elsewhere a gentle spring led to an early start to the growing season. The first passage through the vines for de-budding began at the end of April and flowering started mid-May, finishing at the beginning of June. Sadly rain led to *coulure* so the crop was restricted from then on. Poor weather during July held back progress and the colours of the grapes only started to change in the middle of the month, through to mid-August. Rigorous and repetitive work was required in the vineyard to allow air to get to the bunches and avoid rot. With better weather arriving on the 15<sup>th</sup> August, Gilbert and his team were able to wait, finally starting harvest on the 5<sup>th</sup> September under optimal conditions, warm and sunny. The quality in the end was very good, harmonious and elegant, even if quantities were down.

*“2011 brought difficult climatic conditions. It was truly a vintage for good vigneronns.”*

GILBERT HAMMEL, JUNE 2012

Domaine des Varoilles  
GEVREY-CHAMBERTIN  
GRAND CRU  
Bouteille au Domaine  
A GEVREY-CHAMBERTIN, CÔTE-D'OR  
75 cl

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## DOMAINE DES VAROILLES (CONT.)

### Gevrey-Chambertin Clos du Meix Des Ouches Monopole

Corney & Barrow Score 17

This small parcel of village wine is wholly owned by the Domaine – hence a *monopole*. Stunning colour and with the shimmer of stained glass, this presents a really lovely, evocative nose, a perfumed, floral array of violet and rose, both fresh and dried complementing spiced red and black berried fruit, *crèmes de cassis* and *mûre*. The same heady fragrance comes through on the palate which dances – beautifully balanced, vibrant and fresh through to a long, bright finish – an enticing insight into the Domaine’s style.

Recommended drinking from 2013–2020+

£150/case of 6 bottles, in bond UK

### Gevrey-Chambertin 1er Cru Champonnets

Corney & Barrow Score 17–17+

Intense, limpid jet-plum, this is darker in every sense, than the Clos du Meix des Ouches, offering rather more serious, brooding black fruit, cherry compote, laced with vanilla and with a floral potpourri backdrop. The palate is rich, rounded, bright and supple though robust, with earthy nuances and hints of spice. One of the most remarkable elements of the Domaine is just how uniquely the various *terroirs* present themselves although very close together and translated by the same team – impressive.

Recommended drinking from 2015–2025+

£175/case of 6 bottles, in bond UK

### Gevrey-Chambertin 1er Cru La Romanée Monopole

Corney & Barrow Score 17

This parcel, also wholly owned by the Domaine, is the highest of their vineyards. A hectare of vines with an average age of around 40 years, adding complexity. Glittering bramble in colour, it reveals a brilliant medley of rose, violet, *crème pâtissière*, dark fruit, wild blackberry and blackcurrant. There are hints of fennel and pink pepper too, all mirrored on the palate. La Romanée is intriguing in its reluctance to reveal all of its cards. At times berried and flirtatious, it also has contemplative waves of darker, grave intensity, with firm tannins which will serve well during *élevage*. Complex, protracted and long – very fine.

Recommended drinking from 2014–2022+

£225/case of 6 bottles, in bond UK

### Gevrey-Chambertin 1er Cru Clos des Varoilles Monopole

Corney & Barrow Score 17–18+

A very attractive, firm ruby, this has a wonderfully appetising nose, swathes of flowers and wild red summer berry fruit to the fore. The palate is similarly aromatic, attractive, cherried opulence supported by a firm, ripe structure. This is remarkable in achieving a fine balance between understated power and elegance, complemented by fine acidity, noble, well-integrated tannins and crushed stone minerals. This is a sophisticated translation of the vintage which deserves a little patience – really fine.

Recommended drinking from 2016–2026+

£225/case of 6 bottles, in bond UK

### Charmes-Chambertin Grand Cru

Corney & Barrow Score 17.5–18.5

Stained glass jet-ruby, this glitters beguilingly in the glass, the nose revealing a heady blend of red and black fruit, violets, roses and summer pudding aromatics. Enticing from the outset, it is therefore a surprise when the palate stands up to be counted, packing a real punch, reminding the taster that this is, of course, a *grand cru*. There is innate power here and a firm supportive structure, which will stand the test of time. There is also an inherent, air of nobility, particularly evident in the opulent, silken texture – really well-handled.

Recommended drinking from 2018–2028

£345/case of 6 bottles, in bond UK



Vineyards at Clos des Varoilles, La Romanée

## CLOS DE VOUGEOT

Clos de Vougeot is the largest *grand cru* in the Côte de Nuits, covering 50.59 hectares with over 100 parcels and around eighty owners – a huge piece of land by Burgundian standards which in effect is something of an Achilles heel in terms of reputation. There is clearly enormous diversity here in terms of *terroir* – a variety of slopes, aspects, altitudes, drainage and underlying geology. Add to that complexity, the age of the vines, methods of cultivation and winemaking. It then rapidly becomes clear why there is such a vast range of styles and qualities, all of which are entitled to the Clos de Vougeot *Grand Cru* label. Time and time again we emphasise that individual producers are key in Burgundy, this is particularly true of the Clos de Vougeot.

### 2011 VINTAGE

When asked for a report on the vintage, François Labet responded with an e-mail waxing lyrical about the wines he had produced – tasting notes essentially. He clearly wanted to get to the crux of the matter. When coaxed he elaborated – just a little. He had harvested early, on the 1<sup>st</sup> September, apparently the earliest since their records began, in 1890!

They started with the whites – good quality with no need to chaptalise. Volumes here are however down 30%. They then started the reds on the 7<sup>th</sup> September, picking parcel by parcel, as they attained full ripeness. Sorting was, as ever here, very strict, though the crop was so healthy that only 6% was eliminated. François' investment in the vineyard is clearly paying off, with his vines much less susceptible to botrytis. The reds were 35% down in terms of volume.



## CHATEAU DE LA TOUR, CLOS DE VOUGEOT GRAND CRU

*“This is a vintage full of flavours which remind me of 1985.”*

FRANÇOIS LABET, JULY 2012

Adam Brett-Smith and I met François Labet in 2003 after a chance encounter with a customer from Singapore, when we were all tasting at Domaine Trapet. This resulted in an invitation to dinner at which Jean-Charles le Bault de la Morinière of Bonneau du Martray and François were co-hosts. Thus our relationship was born of lucky coincidence.

In the time we have worked with the Domaine, under François' stewardship, it has been on an upward trajectory in terms of quality. Château de la Tour, established in 1890, is the largest proprietor of Clos de Vougeot. The family owns six hectares of vines, some 12% of the appellation, well-sited and housing old and ancient vines which are 50 years old on average

The property is currently owned by Jeanne Labet and Nicole Déchelette, Jeanne being François' mother. There is a real sense of family here and *Papa*, François' father, appears daily, briefcase in hand. François Labet nurtures a tremendous sense of responsibility to both past and future generations, taking sustainability very seriously. He has totally converted to organic disciplines in both vineyard and cellar. Everything is set to preserve and enhance the integrity of the estate *terroir* and he now works all of the Labet vineyards with the same high standards as those at Clos de Vougeot, focusing on producing healthy, quality grapes. “*Pas de bon vin sans de bons raisins*” is the philosophy at the core of the Domaine.

In the Clos de Vougeot, Château de La Tour comprises five parcels of vines, in various parts of the vineyard, some high up the slope towards the renaissance manor, some in the middle and others on the lower slope. The wines therefore reflect a very comprehensive representation of the Clos de Vougeot, with access to a complex palette of ingredients. The vines are propagated by *massale* selection that is to say from Château de la Tour's own, most successful, plants.

In the vineyard, François believes in restricting the crop by very short pruning, rather than green harvesting, convinced that for his vineyard this achieves a better balance. Indeed the green harvesting debate ought to be avoided in polite society, François being a paid up ‘*sécateuriste*’. There is no sense of arrogance that this is the right way of doing things across the board, but he is sure that this is right for his vines.

In the cellar, minimum intervention is the order of the day. “Nothing is added to these wines, excepting sulphur – *sans levures, sans enzymes, sans rien!*”

In addition to Château de la Tour, François looks after family vineyards around Beaune (see page 29) and has recently added Meursault Les Tillets and a Gevrey-Chambertin to the Labet family portfolio.

### Château de la Tour, Clos de Vougeot Grand Cru Cuvée Classique

Corney & Barrow Score 17.5–18

The Cuvée Classique is something of an anomaly. From vines of 45 years and more, there is impressive old vine intensity yet it is differentiated, from the property's other *grand cru*, based on its even greater age. Jet-ruby, limpid and inviting, this presents ripe, plump, sweet cherries on the nose, strawberries and earthy mineral notes. Warm fruitcake pervades the palate, dark and concentrated with layers of mocha cream, all refreshed by hints of wild herbs. There is a lovely, appetising, purity and freshness here which adds certain elegance. François produces honest, frank wines which really demand their proper place at table. A fact which is so frequently borne out when we are fortunate enough to lunch or dine together, savouring a mature bottle. This 2011 will both show well in youth and has capacity to age.

Recommended drinking from 2018–2028+

£750/case of 12 bottles

### Château de La Tour, Clos de Vougeot Grand Cru Vieilles Vignes

Corney & Barrow Score 18+

This is immediately impressive, revealing a rather haunting intensity. The colour glistens, jet-shot plum-ruby, resembling stained glass. Immediately appealing, the nose evokes a medley of fresh red and black fruit, violets, rose, clear caramelised notes and a persistent seam of earthy minerals. Dense, concentrated and sweetly-fruited, it bears witness to the testimony of time and the tiny production from ancient vines of up to 100 years and more. François has fashioned a wine which really warrants close attention, an authentic translation of *terroir* and vintage – judiciously handled.

Recommended drinking from 2020–2030+

£1,195/case of 12 bottles

# NUITS-SAINT-GEORGES

The name alone, Nuits-Saint-Georges, tends for many to conjure up a mental picture of landscape, history and memories of personal experience – very evocative. Dangerously however, there is also a sense, often erroneous, that the name is a guarantee of quality ‘a certain cachet’. Nuits-Saint-Georges is not a brand and here, as ever, the hallmark of the individual grower is much more important than the site of the vineyards. The commune of Nuits-Saint-Georges, in any case, enjoys extremely varied *terroirs* – small wonder, since there are almost 300 hectares of vineyards, of which almost 142 are *premiers crus*. Known predominantly for its red wines, there are in fact seven hectares put down to white production which produce wines with markedly different personalities from those further south. In short this is a commune which offers tremendous diversity.



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## DOMAINE DE L'ARLOT

*“2011 certainly did not spare our nerves! The reds are precise, neat wines with crunchy fruit and soft, elegant substance, fine, structured, with beautifully balanced acidity. As for the whites, according to the grapes pressed, we will no doubt have vigorous, lively wines with a high level of minerality.”*

JACQUES DEVAUGES, OCTOBER 2012

Year after year in the nineties, we called upon Domaine de l’Arlot, tasted the wines, marvelled at their quality and departed, round-shouldered and empty-handed. There was just not enough wine to allow us an allocation. When that situation was reversed, we forged a relationship which has strengthened over the years. This is a wonderful fourteen-hectare property in the commune of Prémieux, just south of the town of Nuits-Saint-Georges. 2011 is the début vintage of Jacques Devauges, the latest in the trio of talent which placed the estate on the world map and secured and strengthened its presence there. The real pioneer was Jean-Pierre de Smet who, assisted by the investment of the Domaine’s owners (the insurance group AXA) brought the Domaine from relative obscurity into the limelight in the eighties. His successor Olivier Leriche had worked with Jean-Pierre for 12 years before taking over as technical director, the role which Jacques Devauges took over after the 2010 vintage. Everyone has played a role and Jacques has certainly not let the grass grow under his feet. He has already commissioned extensive geological surveys to help understand the hugely complex and diverse collection of vineyards.

Domaine de l’Arlot is in an extraordinary position, with very varied, highly individual sites, biodynamically farmed since 2003. In addition to the natural attributes of the Domaine, AXA’s input has been very substantial. If that sounds less than romantic, it is worth reviewing a rollcall of other estates around the world which have enjoyed the benefits of their Midas touch – Quinta do Noval, and Châteaux Suduiraut, Petit-Village and Pichon-Longueville. In all of these properties the fundamentals had always been present in terms of *terroir*, but investment and harnessing talent have been key to allowing the wines to attain higher qualitative levels.

The wines of Domaine de l’Arlot perennially display impressive purity, freshness and personality. Attaining such high levels of quality requires meticulous attention in the vineyard and the disciplines of biodynamic viticulture demand even more assiduous care. There are no pesticides or chemicals, just plant infusions and biodynamic preparations, all with the sole aim of producing wines which have a sense of place, whilst protecting and enhancing the land for the future. The wines from younger vines are kept apart in order to maintain the highest quality standards for the first wines. In 2011 Jacques Devauges will have had every opportunity to critically assess biodynamic viticulture in a troublesome year and, when we tasted, he was certain that their vines had rallied precisely because of the very exact discipline.

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## DOMAINE DE L'ARLOT (CONT.)

### 2011 VINTAGE

Jacques Devauges reports on similar early conditions to those experienced elsewhere in Europe, including Britain, with summer in spring. Early on, the vines at Clos de l'Arlet were three weeks in advance, the vines enjoying lots of sun, very little rain, high temperatures and a wonderful luminous quality to daylight. Flowering in mid-May presaged an early harvest but with alternating sun and rain from mid-July to the end of August, the anticyclone having withdrawn, everything was in danger of going awry. From the beginning of September things started looking up with fewer showers and much more sunshine so that harvest was finally carried out in ideal conditions, beginning on the 2<sup>nd</sup> September with the whites followed by young vines, older vines and finishing with the Clos de L'Arlet old vines on the 9<sup>th</sup> September.

### Côte de Nuits-Villages Clos du Chapeau

Corney & Barrow Score 16–16.5+

This comes from an interesting selection of Pinot Noir vines around Comblanchien, by the valley floor, planted in deep gravel soils. The vines here produce unusually small berries with tight bunches. The combination of grape and soil tends to produce a more delicate, soft style of wine. Jet-ruby in colour, the nose here evokes a blend of red and black fruit, *crème de mûre* and blueberry laced with toasted oak, vanilla and mocha cream. 25% new oak is used which serves to add texture and opulence rather than oak *per se*. This is very pure Pinot, showing wild berries, scented with violet and rose, reminiscent of summer pudding. The palate mirrors the aromatics presented on the nose, set within a silken, creamy texture. Creamy and rounded but with a fresh exuberance which is very honest. No-nonsense in terms of style and rather quirkily elegant – a fine introduction to the Arlot style.

Recommended drinking from 2014–2020+

£199/case of 12 bottles, in bond UK

### Nuits-Saint-Georges Le Petit Arlot

Corney & Barrow Score 16.5–17

Le Petit Arlot is, in fact, Clos de L'Arlet Premier Cru, declassified to Nuits-Saint-Georges Village due to the relative youth of the vines (around 12 years) thereby protecting the integrity of the *grand vin*. A very bright, shimmering ruby, the nose reveals very pure red fruit *coulis*, suffused with violet and rose. There are lovely nuances of fresh petals, crystallised rose, violet and dried potpourris. The palate reflects the aromatics, favouring summer pudding and primary berried fruit through to an upbeat, breezy finish. Rather impressive – a lot going on for such a young wine.

Recommended drinking from 2014–2020+

£245/case of 12 bottles, in bond UK

### Nuits-Saint-Georges Les Petits Plets

Corney & Barrow Score 17–17.5

Here we have the young vines of Clos de Forêts Saint-Georges Premier Cru making a declassified appearance. These lie at the bottom of the slope and, at around 20 years old, are by most standards a respectable age but, by setting them aside, the *grand vin* retains its air of gravitas. In fact, even Les Petits Plets reflects the geology of the vineyard, producing a much more structured masculine style than that of Clos de l'Arlet. Brilliant, deep ruby, this has a superb colour but is then rather shy and reticent on the nose, only gradually revealing dark, brooding fruit and sultry earthy minerals. The palate is similarly at the darker end of the fruit spectrum, ripe though and supported by rounded, well-integrated tannins. Characterful and assertive this gives a very polished performance and will develop further complexity during the remaining *élevage*.

Recommended drinking from 2014–2020+

£275/case of 12 bottles, in bond UK

£285/case of 6 magnums, in bond UK

### Nuits-Saint-Georges 1er Cru Clos de l'Arlet

Corney & Barrow Score 17.5+

The Clos de L'Arlet is very different geologically speaking to Clos de Forêts Saint Georges – much more marl-based. Glistening ruby, this proffers a stunning, upbeat nose, energetic, aromatic and appetising with very pure summer pudding berries, violets, rose and toffee notes. High-toned and very pure, with a heady dash of pink pepper – this is classic Pinot. The palate, similarly evocative, adds very clear mineral definition and focus, driving through to a protracted, layered finish. Poised and elegant, this is quintessential Clos de L'Arlet, beautifully handled in the context of the vintage.

Recommended drinking from 2016–2026+

£495/case of 12 bottles, in bond UK

£505/case of 6 magnums, in bond UK

### Nuits-St-Georges Clos des Forêts Saint-Georges

Corney & Barrow Score 17.5–18

Here the older vines of Clos des Forêts Saint-Georges make for a rather more sombre, serious style of wine. Dark and red fruit – cherry compote and cassis meld with sweet, toasted oak, earthy notes and a persistent creamed richness of *crème brûlée*. There is a curious sensation of dark restraint and beguiling sweetness which follows through to the palate, which is richly textured and generous though with a firm, underlying structure to serve through many years to come – a very different personality from the more feminine guile of Clos de L'Arlet – impressive.

Recommended drinking from 2017–2028+

£495/case of 12 bottles, in bond UK

£505/case of 6 magnums, in bond UK

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## DOMAINE DE L'ARLOT (CONT.)

### Nuits-Saint-Georges La Gerbotte Blanc

Corney & Barrow Score 17

Pale gold straw, bright and lustrous, this reveals hallmark Côte de Nuits Blanc aromatics – stone fruit refreshed by an assertive streak of citrus – lime zest and minerals giving focus. On the palate orchard fruit, green apples and pears come forward, adding complexity. Steely and mineral, there is richness in the mid-palate contributed to by 10% new oak. This is in fact declassified Clos de L'Arlet Blanc, from mainly young vines and it makes a refreshing change – a good food wine.

Recommended drinking from 2013–2017+

£275/case of 12 bottles, in bond UK

### Nuits-Saint-Georges 1er Cru Clos de l'Arlet Blanc

Corney & Barrow Score 17+

The *grand vin* of the Clos, from more mature vines. This is a blend of two distinctive *terroirs*. One produces a steely almost Chablis-esque style which complements the other from a much heavier and deep soil. Very mineral, almost chalky, this combines white peach and *verjus* on the nose – though it is rather modest in its initial advances. The palate then really opens up to pack a punch, combining ripe, sweet stone fruit and white flowers, refreshed by pink-fleshed grape fruit notes. The palate is more tropical in style, richer overall with hints of warm pastry and a rounded, harmonious character, layered throughout a protracted and elegant finish.

Recommended drinking from 2014–2018+

£495/case of 12 bottles, in bond UK

£505/case of 6 magnums, in bond UK



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## DOMAINE GILLES JOURDAN

*“...a very fine vintage with a balanced structure very close to the excellent 2006 vintage and a structure reminding us of the 2010s.”*

GILLES JOURDAN, AUGUST 2012

We are deeply indebted to Clive Coates MW for his kind introduction to this tiny Domaine. Gilles Jourdan is based in the sleepy village of Corgoloin, well off the beaten track and uncharted territory for us. There are just 5 hectares, including a *monopole*, La Robignotte, which is a very special plot, producing a wine which punches well above its weight. Gilles adopts a *lutte raisonnée* approach to viticulture, preferring to work as naturally as possible, following organic principles, but reserving the right to treat, as a last resort. Only around 2,700 cases are produced across the range.

### 2011 VINTAGE

Gilles reported that after a really lovely spring, he had to confront the vagaries of nature full on, which were unusual and often extreme. The rainy summer was a concern but it was eventually a magnificent September which allowed him to bring in a fine and well-balanced harvest. As ever he had that nail-biting decision – when to start picking. Harvest began on the 8<sup>th</sup> September. A very strict sorting further limited production at the Domaine.

### Bourgogne Pinot Noir Vieilles Vignes

Corney & Barrow Score 17

Bramble-ruby in colour, this is a very pretty rendition of the vintage, if anything, richer in fruit than in previous years. The nose exhibits playful red fruits with no hard edges. The wine is brought on partly in wood and partly in stainless steel which produces a gentle, rounded, feminine wine, accessible, charming, light and lithe on the finish.

Recommended drinking from 2013–2017+

£99/case of 12 bottles, in bond UK

### Côte de Nuits-Villages

Corney & Barrow Score 16–17

This is a very impressive colour, a glittering jet-bramble, limpid but intense. The nose is really surprising on attack – a flamboyant blend of cassis, wild blackberry, raspberry and pink peppercorns. The palate echoes the aromatics presented on the nose, set within a rather luscious texture. Red and black fruit are sustained through a long, sweet and supple finish. This, of all Gilles’ wines, has a tendency to be overlooked – which is a big mistake – particularly his translation of 2011.

Recommended drinking from 2013–2017+

£155/case of 12 bottles, in bond UK

### Côte de Nuits-Villages La Robignotte Monopole

Corney & Barrow Score 17–18

We know this wine has an extraordinary personality. Gilles Jourdan is the sole owner of this parcel which has such a specific blue marl slope that Gilles kept it aside from the Villages blend, recognising a similar geology to that of Nuits-Saint-Georges 1er Cru Les Pruliers. This wine is attractive in youth but has remarkable staying power. Jet-ruby in colour, the 2011 packs a punch on the nose, reminiscent of kirsch initially, full, sweet and ripe with lovely upbeat red fruits mid-palate and cherry compote bringing up the rear. Layered, this has a richly fruited nose and palate, lightly spiced, rounded, long and intense through to a structured, poised, harmonious finish. There is a very persistent mineral seam throughout and a focus which adds a touch of nobility – impressive in what is a fairly modest appellation.

Recommended drinking from 2015–2022+

£195/case of 12 bottles, in bond UK

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# CÔTE DE BEAUNE

The Côte de Beaune extends from the commune of Ladoix-Serrigny as far as Cheilly-Lès-Maranges. With around 6,000 hectares under vine, it is much larger than its counterpart to the north. The slopes face generally to the east but there are many cut-off valleys with varying aspects, gradients and soils.

The Côte de Beaune makes a dramatic entrance, with a hill of such distinction that perhaps it ought not be included in either of the famous Côtes – the iconic Hill of Corton. This houses two *grands crus*, Le Corton and Corton-Charlemagne. Moving south, the range then is enormous, passing through Beaune itself, Pommard, Volnay, Meursault, Puligny and Chassagne, with another *grand cru*, Le Montrachet and then on south to Santenay and the slopes of Maranges. The appellation covers both white and red wines.



## BEAUNE

The wines of Beaune deserve a second glance and can, if carefully selected, be good insiders' wines. They do not have the caché of many other appellations but nor do they carry the same prices. There are many reasons why they are less sought after and, in many cases, quality is not the issue. Beaune simply produces a lot of wine and often the wines are linked to large *négociant* houses which, for better or worse, fair or not, bear the burden of reputations established many decades ago. There are however some fabulously-sited vineyards and some very fastidious growers. Highlighted here below are some examples.

### The Wine of Beaune

APPELLATION	C&B SCORE
Beaune 1er Cru Les Teurons, Domaine Rossignol-Trapet	17 to 17+
Beaune Clos du Dessus des Marconnets Rouge, Domaine Pierre Labet	16+ to 16.5+
Beaune 1er Cru Coucheries, Domaine Pierre Labet	16 to 17
Beaune Clos du Dessus des Marconnets Blanc, Domaine Pierre Labet	16.5 to 17(+)
Beaune 1er Cru Les Aigrots Rouge, Domaine Lafarge	17 to 17+
Beaune 1er Cru Les Grèves, Domaine Lafarge	17 to 18+
Beaune 1er Cru Les Aigrots Blanc, Domaine Lafarge	17

## DOMAINE PIERRE LABET

*“A very beautiful year, very true Pinot and Chardonnay. Our two grape varieties express themselves by giving a lot of pleasure!”*

FRANÇOIS LABET, DOMAINE PIERRE LABET, JULY 2012

In addition to overseeing Château de la Tour and Clos de Vougeot, François Labet looks after the family holdings around Beaune and, most recently, a Meursault and a Gevrey-Chambertin have been added to the portfolio. All of the wines bearing the Pierre Labet labels share the same fastidious attention to detail as exercised at Grand Cru Clos de Vougeot, Château de La Tour. The vineyards are farmed organically and all the wines are made in the cellars in the Clos de Vougeot.

### Bourgogne Pinot Noir Vieilles Vignes

Corney & Barrow Score 16.5+

Deep bramble-ruby, this is, as all of François' red wines, whole bunch pressed. The colour is lovely and the nose sublime, a rich, sweet array of heady red and black fruit, violets and roses. The palate is essentially simple, well-rounded with no hard edges, supple and inviting with impressive old vine fruit intensity. Bright and vibrant fruit complemented by mineral precision drive a long, elegant finish – a bit of a steal in terms of price versus quality.

Recommended drinking from 2013–2017

£145/case of 12 bottles, in bond UK

### Beaune Clos du Dessus des Marconnets Rouge

Corney & Barrow Score 16+ – 16.5+

Jet-ruby, slightly reductive when we tasted, this presents rather, serious fruit, black cherry, blueberry and cassis, underscored by earthy minerals. Chunky and masculine, pepper spiced on the palate, it shows real character and potential for mid-term ageing. Attractively weighted with ripe, well-integrated, supporting tannins, it certainly warrants a little patience – nicely balanced.

Recommended drinking from 2014–2018

£225/case of 12 bottles, in bond UK



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## DOMAINE PIERRE LABET (CONT.)

### Beaune 1er Cru Coucheries

Corney & Barrow 16–17

This is surprisingly deep jet-ruby, coming from a steep southeast facing slope of only one hectare where there is very little soil – a challenge for the vines to dig deeply for nutrients. Dark cherry pervades the nose, candied and freshly picked. Richly-textured, the palate is similarly aromatic, dark and layered with delicate nuances of wild herbs and briny minerals. Yet another of Beaune's rather unsung heroes offering great value.

Recommended drinking from 2014–2018+

£250/case of 12 bottles, in bond UK

### Gevrey-Chambertin Vieilles Vignes

Corney & Barrow Score 17+

François was extremely fortunate in acquiring this parcel of Gevrey-Chambertin. Such parcels rarely come up for grabs and red tape abounds. It is particularly fortuitous that these are old vines, providing lower yields but greater intensity. An inviting, lustrous plum-bramble in colour, it offers a rather sophisticated blend of red and black berried fruit, flowers and earthy minerals. This is a rather refined translation of Gevrey-Chambertin with ripe and noble tannins in support throughout. Poised and protracted on the finish, this shows fine potential.

Recommended drinking from 2015–2022+

£285/case of 12 bottles, in bond UK

### Bourgogne Chardonnay Vieilles Vignes

Corney & Barrow Score 16–16.5

This presents a leesy, yeasty nose, fresh and exuberant with clear citrus focus and bright orchard fruit to complement an underlying richness which hints at warm pastry. Thus, attractively balanced and a great foil for François' old vine Chardonnay. The palate enjoys a really attractive balance between richness, focus and an upbeat finish – a good wine.

Recommended drinking from 2012–2015

£145/case of 12 bottles, in bond UK

### Beaune Clos du Dessus des Marconnets Blanc

Corney & Barrow Score 16.5–17+

Another standard bearer for the too-often overlooked Beaune. This is an attractive golden straw in appearance, the nose offering upbeat, bright fresh fruit, subtly enriched by one year old oak. An orchard and stone fruit ensemble is refreshed by citrus, grapefruit and lime, all punctuated by crushed stone minerals which help drive the palate through to a sustained exhilarating finish. This has the capacity to age short term but is so good in its youth, requiring just a few months in bottle.

Recommended drinking from 2013–2016+

£225/case of 12 bottles, in bond UK

### Savigny 1er Cru Vergelesses Blanc

Corney & Barrow Score 17

This is a very pretty pale straw and reveals a similarly attractive set of aromatics. Gentle, not too assertive, it combines a mix of citrus, orchard fruit and briny minerals. The palate mirrors the personality of the nose, particularly favouring green apple notes. This is an interesting alternative to many more familiar names, offering real character, a wine which works particularly well with food and offers excellent value.

Recommended drinking from 2013–2017

£260/case of 12 bottles, in bond UK

### Meursault Les Tillets

Corney & Barrow Score 16+ – 17+

This is a very intriguing wine with a lively personality, flirtatious almost in presenting fleeting hints, on both the nose and palate, of various fruit, apple, peach, lychee, apricot and even nuances of tangerine – all underscored by a seam of mineral intensity. In the scheme of things this is a rather buttoned-up translation of the appellation and will be favoured by many who are wary of the more gregarious styles – a really fine translation of the appellation.

Recommended drinking from 2013–2018

£280/case of 12 bottles, in bond UK



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*“Harvest started on the 31<sup>st</sup> August under beautiful conditions. Both Pinot Noir and Chardonnay came in wonderfully healthy and perfectly ripe. Vinifications progressed without incident. 2011 will be a lovely vintage. The summer weather continued throughout September, allowing the Aligoté Doré also to achieve full ripeness – harvested between the 16<sup>th</sup> and 22<sup>nd</sup> September under glorious sunshine.”*

FRÉDÉRIC LAFARGE, OCTOBER 2011

It took some time for us to secure an appointment at Domaine Lafarge as, in reality, they had so little wine to sell and so many would-be customers at their door. A happy coincidence found Domaines Leflaive and Lafarge on adjoining tables at a biodynamic tasting in Bordeaux of all places – and an introduction from Anne-Claude helped enormously. We have now been fortunate to work with the family for a number of years. The established drill is that the Corney & Barrow team arrive to taste at Domaine Lafarge at 8am sharp, a habit favoured by the Lafarge family who suspect that, despite being slotted in post-coffee, we are likely to be fresher and more alert than later in the day.

This year we tasted with Frédéric Lafarge, Michel’s son – a great friend of fellow biodynamic apologist Jean-Louis Trapet. We were tasting in testing times, in the run up to the 2012 harvest. After a roller coaster year climatically, everything was crossed, hoping for a successful end to the growing season and harvest and worrying about the threat of storms. The journey to the cellar to taste 2011 was perhaps a welcome distraction from constant cloud watching. The cellar, steeped in character, resonates with a sense of history; ancient walls, ceiling and bottles all but obscured by a thick sci-fi fungus – like greying, black cotton wool. This mould, known prosaically as the ‘angels’ share’, is caused by evaporation and is entirely natural although not exactly aesthetically pleasing. Visitors do well to reflect that despite the very traditional feel to this cellar and the labelling of the bottles, Michel and Frédéric have a surprisingly youthful outlook. They are always questioning accepted practices and are constantly seeking improvements.

The family’s approach is fresh, enterprising and innovative, as highlighted by the fact that they elected to convert to biodynamic viticulture as far back as 1996 – a decision which would have had huge ramifications in terms of the additional work. As with all of our biodynamic suppliers the prime motivation for this initiative was the sustainability of the land but it soon became clear that this system, so tuned in to natural rhythms, resulted in wines of even greater intensity and purity – something of an unexpected bonus.

#### 2011 VINTAGE

At Lafarge the vines reacted to the early spring starting the growing cycle early and kept ahead until flowering finished at the end of May. Then July put an end to the dry weather with cool, wet conditions and only moderate sunshine. The climate improved in August, allowing the grapes to ripen quickly and picking began on the 31<sup>st</sup> August. The Lafarge harvest came in, healthy and ripe – though in small quantities. The balance is really remarkable, making 2011 here a great, classical year with good balance of fruit, structure and acidity.

#### Bourgogne Passetoutgrain L’Exception

Corney & Barrow Score 16–17

An attractive, brilliant ruby, this is extremely inviting, offering a plethora of berried fruit, cherries, *crème de mûre* and pepper-spiced. The palate echoes the aromatics presented by the nose, upbeat, violet-scented and very charming with an underlying mineral seam. A fresh, pretty little wine, with lots of charm.

Recommended drinking from 2013–2018

£110/case of 12, in bond UK

#### Bourgogne Pinot Noir

Corney & Barrow Score 16+ – 17+

Lustrous, limpid ruby, slightly paler than the Passetoutgrain, this comes from plots around Volnay itself. This announces itself with a staggering array of summer pudding berries, roses and violets, set off with a heady dash of pepper – quintessential unadulterated Pinot. The palate, not to be outdone, presents a rush of violet – really marked, both fresh flowers and crystalline, allied to blackberry and *crème de mûre*. Beautifully balanced, this is an exceptional rendition of a generic Pinot – all charm and flattery with poignant purity throughout.

Recommended drinking from 2014–2018

£135/case of 12, in bond UK

#### Volnay

Corney & Barrow Score 16.5+ – 17

The generic wines are so good in relation to their peers yet one can, thankfully, see a clear step up in quality as we move to Volnay village wine. Jet-ruby in colour, very attractive, this is slightly reticent initially on the nose, after the flirtatious overtures of the preceding wines, but on agitation, gradually reveals a combination of red and black fruit, laced with pepper. The palate is much more gregarious, presenting bright, vibrant redcurrant and cassis. Albeit in an embryonic phase, this has the Volnay hallmark charm and is supported by well-rounded tannins which will integrate well in the coming months – a lovely wine.

Recommended drinking from 2014–2019+

£295/case of 12, in bond UK

#### Volnay Vendanges Sélectionnées

Corney & Barrow Score 18+

In common with the village Volnay, this is initially a little shy, with a very similar aromatic profile, peppered red and black fruit suffused with violet. There is greater precision here however and a sense of focus. The palate is something of a paradox, perfumed and ostensibly delicate, in the light of its colour, but then it packs a real punch! Much more serious, brooding and avuncular, it offers warm fruitcake, black fruit and pretty impressive concentration. Looking to the finish, to gather some indication of its future trajectory, this looks exciting, elegant and poised with good mineral refreshment.

Recommended drinking from 2015–2020+

£175/case of 6, in bond UK

#### Beaune 1er Cru Les Aigrots Rouge

Corney & Barrow Score 17–17+

Glittering bright-ruby, scarlet-rimmed, this offers well-rounded red fruit on the nose, ripe cherries and berries; delicately spiced. The palette of aromas here contrasts with the Volnays, initially more mineral and earthy, yet floral notes emerge on the palate, violet infused red and black fruit supported by well-integrated, but quite punchy tannins. You cannot remove the Volnay style from a Volnay man in its entirety, just by changing location. Although a little more robust, there is still so much charm. This is a very confident rendition, with good precision and focus, long and composed on the finish – great value.

Recommended drinking from 2015–2020+

£215/case of 6, in bond UK

#### Beaune 1er Cru Les Grèves

Corney & Barrow Score 17–18+

A pretty, intense ruby, this presents an almost exotic nose, laden with sweet, intense, old vine fruit, heady and concentrated, pure Pinot red and black berries suffused with rose. At ninety years, this parcel is the oldest of the Lafarge vines. There is wonderful red and black fruit precision on both the nose and palate, underscored by a mineral seam. Cherry compote and Bakewell tart provide the flavour spectrum rather than summer pudding, much darker, more brooding. A serious backdrop makes for a more sedate, thought-provoking feel yet there is an upbeat feel-good freshness and vitality throughout – a good wine.

Recommended drinking from 2015–2020+

£235/case of 6, in bond UK

#### Volnay 1er Cru Les Mitans

Corney & Barrow Score 18+

Immediately we retrace our steps towards Volnay, the aromatics revert to summer berries, perfumed with rose and violet, very pure and primary. There are here, however, some darker back notes adding a touch of gravitas. The palate reveals impressive depth of fruit, supported by shards of fine tannins, through to a long, rather serene, mocha-layered finish – striking intensity.

Recommended drinking from 2015–2020+

£345/case of 6, in bond UK

#### Volnay 1er Cru Clos du Château des Ducs

Corney & Barrow Score 19


Pretty, stunning scarlet-ruby, limpid and lustrous, this presents an enigmatic array of red and black fruit, floral notes and pepper spice – always changing, chameleon-like, refusing to be pinned down. Violets and roses, fresh petals and dried potpourri, and hints of tea dominate the mid-palate and finish, complex, layered, perfumed and long. Emerging power is suggested in the sheer energy and focus of an extensive, rather dramatic finish.

Recommended drinking 2016–2021+

£365/case of 6, in bond UK

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## DOMAINE MICHEL LAFARGE (CONT.)

### Volnay 1er Cru Clos des Chênes

Corney & Barrow Score 18.5

A limpid, pretty ruby in colour, shot with jet, this presents a slightly subdued but well-rounded nose, no hard edges, just a red and dark fruit combination, cherry compote and cream. The palate emulates the character of the nose, rounded and generous, supple and accessible yet the tannins are very present, just currently obscured by fruit complexity. On the mid-palate the floral aromatics which had been restrained on the nose, break through, heady and bright, adding focus. A sinewy mineral layer also makes for precision and helps direct a prolonged, upbeat finish – very fine.

Recommended drinking 2016–2021

£365/case of 6, in bond UK

### Bourgogne Aligoté Raisins Dorés

Corney & Barrow Score 16.5–17

Pale gold-straw in colour, this rather unusually, is reminiscent of grape-juice on the nose, allied to flowers, orchard fruit, green apples and citrus. The palate is adroit, pure and rather lovely, well-balanced and fine, with almost crunchy fruit, refreshed by lemon zest. Mineral notes also come through, a persistent, almost nutty complement to the medley of fruit. This is an exceptional wine, produced from a tiny parcel of old vines (around 75 years old) between Meursault and Volnay. Aligoté Doré is a very special varietal, markedly more characterful than its more prominent cousin Aligoté Vert. It is something of an insider's wine and well worth seeking out. We have given a very conservative drinking window here but it ought to be noted that there are two schools of thought as to when to drink Aligoté Doré, many people favouring more bottle age. Our drinking dates are here to advise customers at least to try the wine within the restricted time frame and assess its progress.

Recommended drinking from 2013–2016

£110/case of 12, in bond UK

### Meursault

Corney & Barrow Score 16.5–17

Pale gold, this presents a very clean, precise, focused nose of white-fleshed peach, flowers and almond notes, complemented by citrus zest – very attractive. This very trim Meursault opens out a little on the palate, which allies good concentration with crisp apple freshness. This will gain weight during *élevage* and suggests this in offering a gentle, rounded, long finish, with hints at shortcake richness.

Recommended drinking from 2014–2019+

£275/case of 12, in bond UK

### Meursault Vendanges Sélectionnées

Corney & Barrow Score 17

Pale glittering gold, this presents a more opulent, slightly biscuity nose than the straight Meursault. Alongside that elevated richness, the mineral elements are also intensified to give a very harmonious translation of the vintage; fleshy stone fruit and buttered vanilla shortcake refreshed by citrus. Precise and linear, this achieves quite a feat, achieving both balance and energy within a rather luxuriant frame.

Recommended drinking from 2014–2019+

£315/case of 12, in bond UK

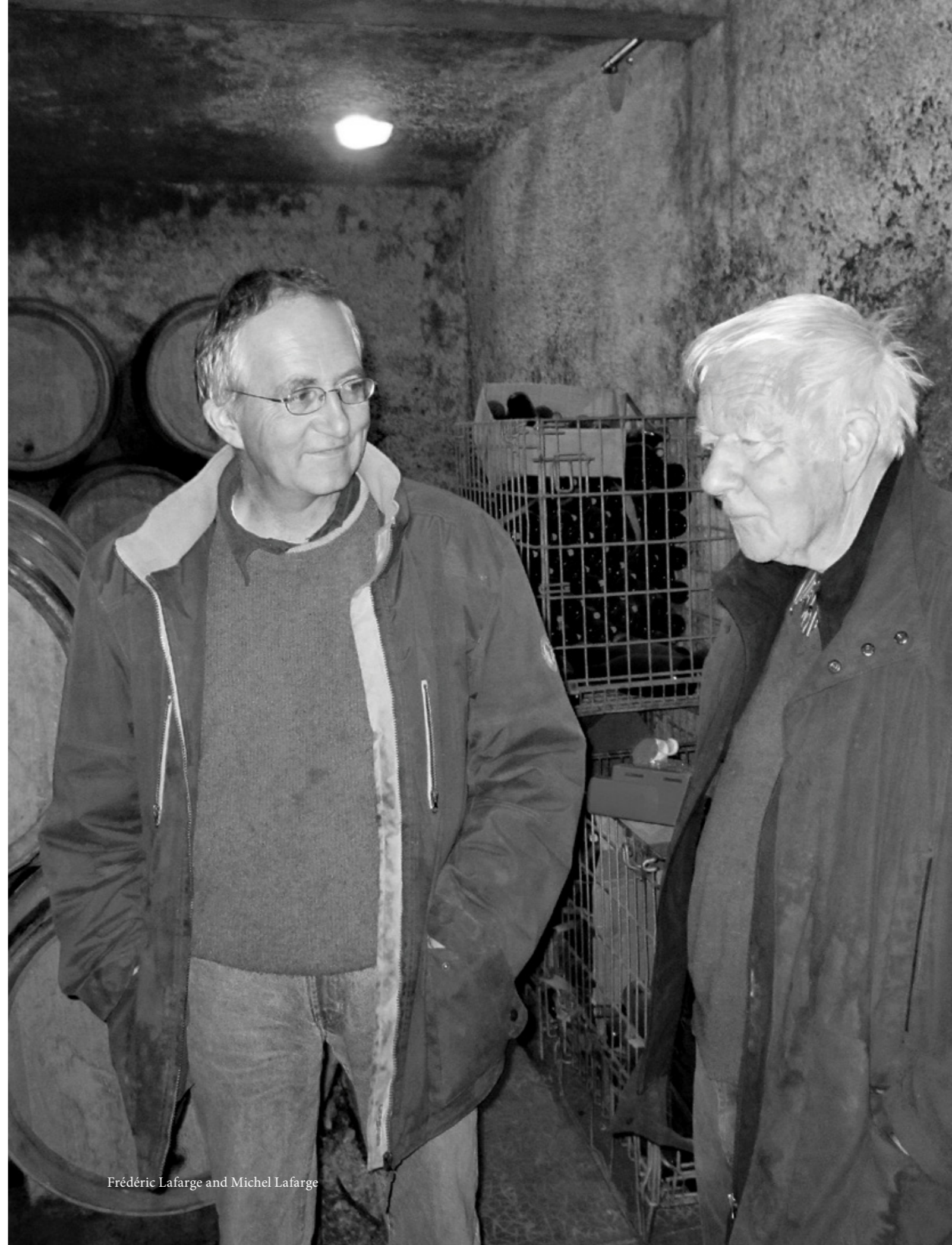
### Beaune 1er Cru Les Aigrots Blanc

Corney & Barrow Score 17

The vines here are 40 years old on average. The vineyard lies towards Pommard and offers a variety of *terroir*, part predisposed to favour Chardonnay, part Pinot Noir. This is a pretty, shimmering pale gold in colour. The nose is rather beguiling, initially reminiscent of crumbled trifle sponge and *langue de chat* biscuits before revealing a citrus and orchard fruit profile, melon and crushed stone minerals. Very approachable and complete on the palate, this has a lovely personality, vitality and focus – good potential and promise of future charm – a bit of a steel really.

Recommended drinking from 2014–2019+

£195/case of 6, in bond UK



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## MEURSAULT

Generally Meursault evokes memories of a shimmering, golden white wine, richly textured and layered with toasted notes, complemented by vanilla cream. The *appellation* equally applies to a much smaller quantity of red Meursault however, wines combining delicacy with an appealing personality.

The village of Meursault, between Volnay and Puligny-Montrachet, is a rather sprawling village dominated by the 57m high 15<sup>th</sup> Century church spire which can be seen for miles around. The town divides the vineyard commune. Meursault hosts an extraordinary and unwieldy list of growers. There are no *grands crus* but the very best of the *premiers crus* consistently produce wines of *grand cru* calibre.

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## DOMAINE PATRICK JAVILLIER

Patrick Javillier ranks as one of Meursault's most gifted producers. An engaging, very quietly spoken man, with a disarmingly wicked smile; Patrick took over his father Raymond's small Meursault estate in the mid-seventies, having completed his oenological studies in Dijon. His first harvest was 1974. Since then, Patrick has expanded the Domaine's holdings so that it now represents 10 hectares.

The vineyard parcels are planted on contrasting and complementary *terroirs* which Patrick works to his advantage, vinifying different plots separately before blending them, playing to their respective characters.

He combines meticulous attention to detail with an inquiring mind. A thoughtful man, he is always questioning and continuously learning. He presents his wines all relayed with refreshing honesty and humility and his assiduousness is worthy of a research scientist. In fact he is something of an alchemist, coaxing really lovely wines, luscious and elegant, from on the whole relatively ordinary appellations – albeit some very special parcels.

Tasting with Patrick is a fascinating, challenging and hugely informative experience. He would have made a great teacher but, happily, he chose a different path. Patrick is helped enormously by the support of Catherine, his wife, and Marion, one of two daughters. Marion has become increasingly involved in the cellar in recent years and now vinifies the red wines. This is an exemplary family Domaine which is producing fabulous wines which punch well above their weight, regularly outshining more exalted appellations in blind tastings.

There was a feverish atmosphere as we arrived to taste the 2011 vintage. Patrick was all set to start harvesting 2012 the following morning and, it later emerged, his other daughter had just produced a healthy grandson – a fine omen.

*“Harvest has never been so early (started 23<sup>rd</sup> August) yet, paradoxically, the wines taste as though the grapes have been picked one month later – but with good acidity, purity and freshness and no excessive alcohol.”*

PATRICK JAVILLIER, SEPTEMBER 2012

### Savigny-Lès-Beaune 1er Cru Les Serpentières

Corney & Barrow Score 17+ – 17.5

Limpid jet-ruby, this has a breezy, slightly herbaceous nose, very pure with red and black fruit to the fore, summer berries on the nose and darker, earthier notes on the palate. Here is a very honest, hearty rendition of the vintage which is nonetheless very polished, avoiding rusticity; well-balanced, attractively textured and focused – well done Marion!

Recommended drinking from 2014–2020+

£195/case of 12 bottles, in bond UK

### Bourgogne Blanc Cuvée des Forgets

Corney & Barrow Score 16–17

*Bourgogne Blanc* is not that helpful a guide name-wise as it covers all manner of styles of wine from vineyards stretching from Chablis to Mâcon – a vast territory. Here however Patrick's Bourgognes Blancs, Les Forgets and Oligocène come from vines just outside the Meursault boundary. In the case of Les Forgets, the vines are planted towards the Volnay side, where there is more clay and here we find a very clear, Meursault-esque opulence. This 2011 is a beautiful colour, a lustrous pale gold, shimmering with green lights. The nose evokes nuances of warm pastry, orchard fruit and delicate hints of white peach, very inviting. The palate is surprising on attack, a surge of grapefruit and green apple, which is then complemented by the richness of just 20% new oak, adding texture and a certain complexity, vanilla notes and cream, all of which come through in a long, layered, harmonious finish – a lovely wine, well-executed.

Recommended drinking from 2013–2016

£130/case of 12 bottles, in bond UK

### Bourgogne Blanc Cuvée Oligocène

Corney & Barrow Score 16+ – 17+

Patrick's Bourgogne Blanc Oligocène flanks the commune's vineyards, this being on the Puligny side, with considerably more limestone in the soil makeup. In fact the vineyard lies just below Meursault 1er Cru Les Charmes – a fabulous site. Shimmering gold, this presents a fresh, bright nose, initially pure orchard fruit and white flowers, giving way to richer nuances of warm biscuit and pastry opulence. The palate mirrors this juxtaposition of rather brisk precision and mineral purity with innate richness and depth. 30% new oak contributes texture, complexity and a rather sumptuous mid palate and finish – an attractive balance.

Recommended drinking from 2013–2016+

£155/case of 12 bottles, in bond UK

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## DOMAINE PATRICK JAVILLIER (CONT.)

### Meursault Les Clousots

Corney & Barrow Score 16.5–17.5+

The name here, other than subliminally ensuring that the Pink Panther tune is hummed all day, reflects the vines origins. There are in fact two parcels, one very high up the slope, Les Clous, east-facing and planted on clay soil. The second parcel, Les Crotots also faces east and lies just below 1er Cru Les Poruzots planted on clay-limestone. Both are very good sites but united; the finished wine is definitely greater than the sum of its parts. Les Clous alone tends to produce impressive weighty wines which can lack energy. This is where Les Crotots comes in, adding a bit of spark and finesse. Pretty in the glass, it offers very primary, citrus notes on the nose, allied to fresh herbs, with an undercurrent of briny minerals. The palate reflects the aromatics presented on the nose, adding some warm pastry richness and depth. It is intriguing to taste a wine at this early stage, before Patrick has worked his magic. All of the ingredients are currently in evidence but each is playing individually. Patrick's famous *élevage* will fashion them into an ensemble piece – great potential.

Recommended drinking from 2014–2019+

£335/case of 12 bottles, in bond UK

### Meursault Cuvée Tête de Murger

Corney & Barrow Score 17–18


Like Les Clousots, this is a blend of two separate *climats*, vinified separately. Les Murgers de Monthélie is west-facing on a clay-limestone Volnay slope. This provides body, balance and texture. Les Casse-Têtes, classically-sited, east-facing and planted on poor, thin soils over rock, making for a more mineral style which contributes finesse in the blend. Iridescent, pale and bright, this has immediate appeal. The nose suggests nascent opulence, offering caramelised orchard fruit, *tarte tatin* notes and warm biscuits. Yet there is underlying freshness too with flashes of citrus. Similarly, the palate combines a rather hedonistic blend of ripe fruit compote and vanilla cream with a revitalising blade of fresh acidity and good mineral definition through to a protracted, focused finish – a great wine.

Recommended drinking from 2014–2019+

£495/case of 12 bottles, in bond UK

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## DOMAINE MATROT

### 2011 VINTAGE

A dry hot spring meant that the vines were 3 weeks in advance of their usual cycle but this was followed by a lot of rain and cold temperatures from mid-July to mid-August which slowed things down. The Matrots began picking on the 29<sup>th</sup> August, happy with the balance between ripeness and acidity. The whites were relatively easy but the reds, more fragile, required more rigorous sorting.

*“The whites are classic, elegant and rich. They have the structure to age well in the mid-term but the floral aromatics and citrus freshness will give early pleasure. The reds are appetising – ‘gourmand’ – with lovely, pure, red fruit aromas.”*

THIERRY MATROT, SEPTEMBER 2012

Thierry Matrot descends from generations of winemakers so his understanding of the various and varied *terroirs* at his disposal is informed by decades of combined experience gleaned from his grandfather and father. The range here is very diverse and Thierry has added to the portfolio during his tenure, particularly in recent years. Every one of these wines, in every vintage, presents a unique set of challenges.

Thierry has *terroir*, deeply-engrained knowledge and the unfailing support of his wife Pascale in his armoury and now the help of two of his daughters Adèle and Elsa. He has, moreover, completed all of the conventional oenological training, ticked the full gamut of academic boxes; viticulture, vinification and commercial. Job done, he then essentially cast the rule book asunder in order to forge his own path. Experience and gut feel underpin Thierry’s attitude to winemaking. He does what he believes is right for his vines and his wines, dependent on what hand the vintage deals him and, goodness, it is effective.

He addresses each wine’s personality by envisaging how it would work in the context of food as, for Thierry, food and wine are undeniably inseparable. This mind-set allows every individual wine, in his varied portfolio, to remain true to its origins. Throughout tastings, we analyse and deconstruct his wines seeking out nuances of flavour which will match and complement potential dishes. This all makes for a fascinating and imaginative tasting from which we emerge absolutely ravenous.

It is perhaps this original, creative flair which makes Thierry one of a very rare breed of producers who are as adept at producing both top quality red and white wines.

Having exercised *lutte raisonnée* in the vineyard for over two decades, a system whereby the Domaine pursued essentially organic viticulture and vinification, but reserved the right to treat the vines if a specific problem arose, the estate has been totally organic since 2000.

Production is controlled by strict pruning, de-budding in spring and, if Thierry deems it necessary, green harvest before *véraison*. Winemaking is gentle and long. Thierry makes the intricate details involved sound straightforward and simple but he cannot really hide his light under a bushel as the wines bear testimony to his meticulous care.

This is a wonderful portfolio, offering something for everyone.

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## DOMAINE MATROT (CONT.)

### Volnay 1er Cru Les Santenots

Corney & Barrow Score 16.5–17

A splendid jet-ruby, this stakes a claim from the outset. Pepper-spiced red fruit sets the scene, nuanced with pink pepper, rose, violet and savoury spice. There is obvious depth and concentration here in the background, supported by punchy minerals and fine tannins – a big step up in terms of intensity and sophistication whilst retaining a simple, perfumed, primary allure and real charm – bravo Thierry!

Recommended drinking from 2015–2020+

**£325/case of 12 bottles, in bond UK**

**£335/case of 6 magnums, in bond UK**

### Blagny 1er Cru La Pièce Sous le Bois

Corney & Barrow Score 17–18

This wine used to have to sing for its supper. This is white wine territory and planted with Chardonnay. Thierry would probably earn more from it but Pinot Noir thrives in this particular spot and we have followed the wines for many, many years so it is less of an insider's wine than of old – the secret is out.

Very brilliant plum-ruby, reminiscent of Venetian glass, this has intriguing complexity on the nose, blackberry, blueberry and *crème de mûre* – very classical and very pure. The aromatics are replicated on the palate, very much at the darker fruit end of the spectrum, brooding and spicy with ferrous, earthy, mineral undertones, all of which lead through a long, controlled finish – stylish.

Recommended drinking from 2017–2027+

**£345/case of 12 bottles, in bond UK**

**£355/case of 6 magnums, in bond UK**

### Bourgogne Chardonnay

Corney & Barrow Score 16+ – 16.5

Year on year, this is a 100% no-brainer purchase. The situation is clear. We have a man who is renowned for his Meursault, from a family where generations have produced Meursault and he happens to have some parcels of vines just outside the commune of Meursault, which he vinifies at the Domaine in, you've guessed it, Meursault. Methinks the case is made, just try the wine! Shimmering green-gold it flatters from the outset, particularly on the nose, which is reminiscent of buttered shortcake, enriched by 10% new oak. Charming but vivacious, the palate emulates the richness of the nose, refreshed by orchard fruit, citrus notes, grapefruit zest and briny minerals.

Recommended drinking from 2013–2016

**£105/case of 12 bottles, in bond UK**

**£115/case of 6 magnums, in bond UK**

### Saint-Romain

Corney & Barrow Score 17+

We have followed Thierry's Saint-Romain for a number of years but, as we tasted, he reflected on changes since his first vintage there in 1999 and the present day. He would have found it difficult on those high slopes, twenty years ago (before his time) but he has benefited from a warmer climate. For us it has always represented something of an insider's advantage over some of the competition in Meursault, although thinner soils here may lay down the gauntlet even to some Puligny *villages* – worth trying! An attractive pale gold, glittering in the glass, this presents a very pure nose, a citrus and orchard fruit blend. The palate, enriched by 20% new oak, develops richer, *tarte tatin* character, always with lemon zest refreshment and mineral refinement, through to a prolonged finish.

Recommended drinking from 2013–2017+

**£170/case of 12 bottles, in bond UK**

**£180/case of 6 magnums, in bond UK**

### Meursault

Corney & Barrow Score 17.5

Attractive, shimmering gold, the nose here is very pure and restrained, citric and focused, ill-preparing the taster for the palate which, in contrast, is ebullient with good concentration and a lovely, generous texture. This is a very attractive translation of Meursault *villages*, inviting with richly presented orchard fruit layered with vanilla cream through to a rounded, long finish.

Recommended drinking from 2014–2018+

**£285/case of 12 bottles, in bond UK**

**£295/case of 6 magnums, in bond UK**

### Meursault 1er Cru Blagny

Corney & Barrow Score 17+

Traditionally, a wine which required time, this increasingly shows well when younger. The 2011 currently is rather reticent, consistent with a cooler vintage. It offers a very pure, mineral, Puligny-esque, discreet nose, redolent of white flowers, stone fruit, almond, and briny minerals. The palate, in turn, is self-contained, buttoned-up but it's all there, rich and honeyed gradually moving towards pastry shop richness and reverting to minerals, precise and focused on the finish, suggesting all this needs is a little patience – suspect this will be rather lovely.

Recommended drinking from 2015–2020+

**£395/case of 12 bottles, in bond UK**

**£405/case of 6 magnums, in bond UK**

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## DOMAINE MATROT (CONT.)

### Meursault 1er Cru Les Charmes

Corney & Barrow Score 18–18+

It is always useful to recall that whilst Les Charmes is indeed within Meursault, it is also an extension of Puligny-Montrachet Les Combettes, enjoying a similar limestone-rich soil. Shimmering gold, this practically winks from the glass before retracting towards a much more shy, reticent demeanour. In other vintages, at this stage, we immediately enter a warm pastry shop in terms of aromatics. Here, in 2011, it remains very much at the citrus end of the spectrum with grapefruit zest and lime marmalade just enriched by hints of *crème fraîche*. The palate, reflecting the nose, is equally embryonic, very restrained and structured yet there is clear nascent power and energy – very precisely presented. This is something of a restrained time bomb – the emphasis being on the need for time – rather exciting!

Recommended drinking from 2016–2022+

**£425/case of 12 bottles, in bond UK**

**£435/case of 6 magnums, in bond UK**

### Meursault 1er Cru Les Perrières

Corney & Barrow Score 18

A very pretty green-gold, this is really fine on the nose, offering terrific almost Puligny mineral definition. Crushed stones complement citrus notes, lime and grapefruit and there is a very pretty floral contrast. The palate really steps up to the plate, respecting the restraint suggested by the nose but revealing a more effusive character, rounded orchard fruit, laced with vanilla cream, yet still immensely focused.

Recommended drinking from 2016–2022

**£575/case of 12 bottles, in bond UK**

**£595/case of 6 magnums, in bond UK**

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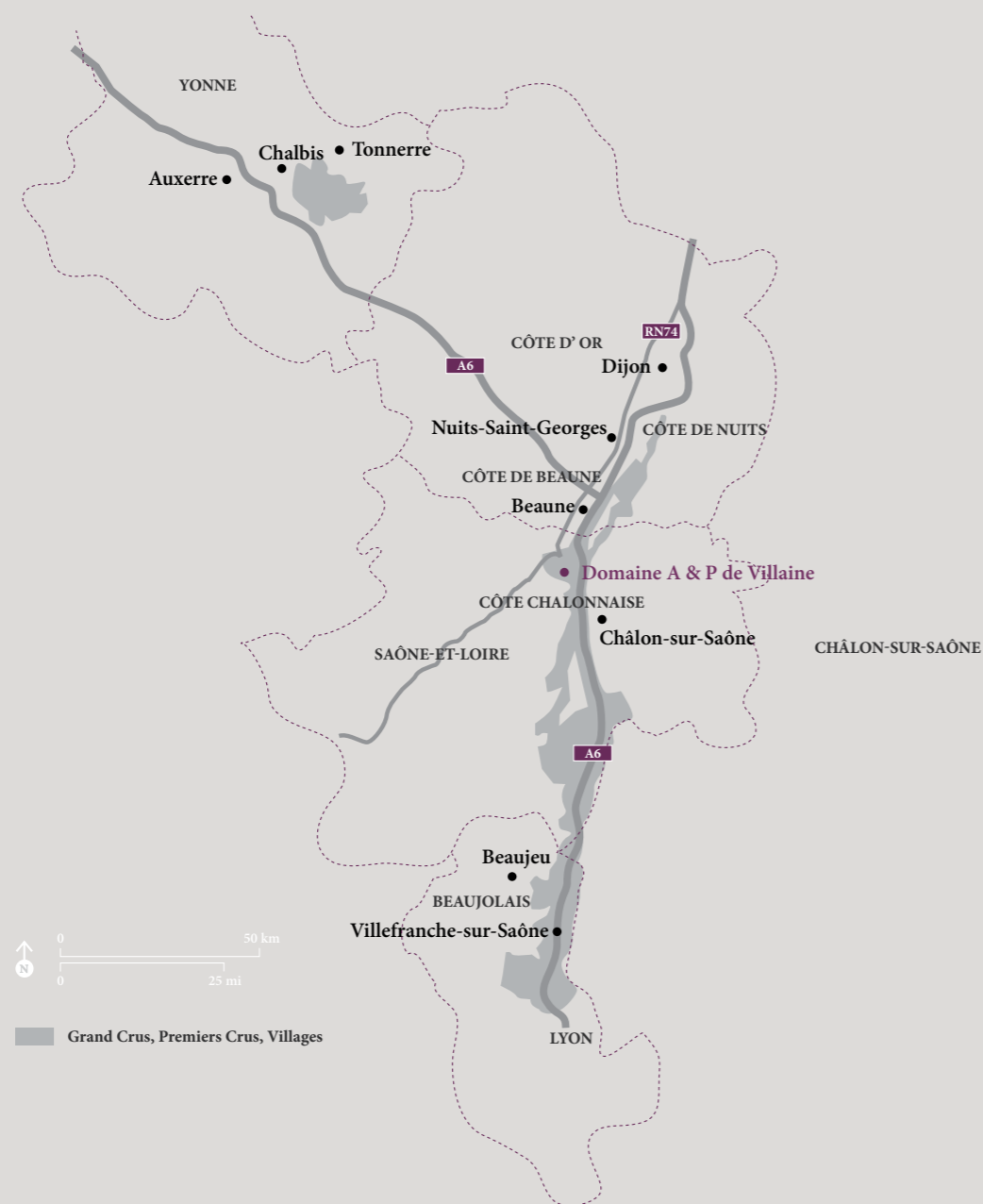
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# CÔTE CHALONNAISE



The Côte Chalonnaise is not really a continuation of the Côte de Beaune, in fact it is a separate range of hillocks, which winds its way from Bouzeron to Montagny, offering a great variety of sites and aspects. The soils are, principally, similar to the Côte de Beaune – a mixture of limestone, gravel and clay. Despite being further south, the microclimate is, in fact, cooler than the Côte d’Or, being more exposed.



## DOMAINE A & P DE VILLAINE

*“Nuances are everything.”*

FRANTZ LITZ (1811-1866)

*“I believe that the 2011 vintage will be the story of its nuances and its extremes.”*

PIERRE DE BENOIST, JUNE 2012

Aubert de Villaine may be better known around the world for his inspirational role as co-owner of Domaine de la Romanée-Conti but here, in the sleepy village of Bouzeron, is where he chose to set up home with his wife Pamela, creating their own totally independent Domaine. This is an absolute jewel of a property and a veritable sanctuary for us following a week of hurling ourselves up and down the Côte d’Or.

Bouzeron is the first appellation of the Côte Chalonnaise, situated between Chassagne-Montrachet and Santenay to the north and Rully and Mercurey to the south – illustrious neighbours!

The potential for growing vines here was recognized in the Middle Ages by the monks of Cluny, who were clearly rather adept at identifying great vineyards sites – including those of Domaine de la Romanée-Conti itself.

In Bouzeron, Aligoté Doré vines are planted on the slopes of what is a warm, sunny valley. The soils are nutrient poor and rich in limestone, ideal for this particular strain of Aligoté, specifically selected by Aubert and Pamela de Villaine for its naturally low-yielding properties and heightened aromatics, superior to the more common Aligoté Vert. Further intensity and concentration come from restricted yields and organic viticulture. The Bouzeron Aligoté produced here is so far removed from the often caustic and neutral wines of old. These wines had such searing acidity that a drop of *cassis* liqueur was deemed essential just to render the wine remotely drinkable. This has unique character and wonderful natural balance. It was this character that won widespread recognition and was ultimately responsible for putting Bouzeron on the map in 1979 when it was awarded its own appellation.

In addition to Aligoté, the Domaine also produces two wines from neighbouring villages. There is really fine white, Rully Les Saint-Jacques, from Chardonnay, and a red Mercurey Les Montots, from Pinot Noir vines; both are exclusive to Corney & Barrow.

Domaine A & P de Villaine has been farmed organically since 1986 and became certified in 1997. In 2000 Aubert handed over day-to-day management of the Domaine to Pierre de Benoist his nephew. Pierre’s name may sound familiar to Corney & Barrow customers; he hardly arrived as an *ingénu*. Wine runs in his blood as he is the son of Philippe and Marie-Hélène de Benoist (Aubert’s sister) of Sancerre Domaine de Nozay fame, a property we have been working with for decades.

Pierre arrived with a deep-rooted motivation to produce wines which reflect their origins. Added to his own values are those which he has gained almost by osmosis from Uncle Aubert.

Pierre is enormously dedicated to the property and the underlying philosophy which underpins both vineyard and vinification strategies. Here, in the Côte Chalonnaise, he has chanced upon his perfect *métier*. He is passionate about the region and strives both to preserve and to reinvigorate its reputation. The same applies, though even more focused, to Bouzeron. Pierre, like Aubert, is an ardent conservationist and he has set up a project to ensure the preservation of Aligoté Doré as a varietal, establishing a nursery to that end. The Domaine is clearly in very capable hands. Pierre has a questioning mind, rather like his Uncle Aubert, in fact.

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## DOMAINE A & P DE VILLAINÉ (CONT.)

### 2011 VINTAGE

It all started so well. Vines are plants which love heat and dry conditions and they were therefore in their element throughout April, with high temperatures and a wonderful, pure luminosity prevailing. Everything was looking positive with these conditions lasting until half way through flowering (14<sup>th</sup> May) when rather more challenging conditions broke through. June and July saw cool conditions, rain and storm-bearing winds from the south – a lovely mix and a particular challenge to organic producers. In the Côte Châlonnaise specifically Mercurey, they suffered heavy rains which led to soil erosion as well as the threat of disease. Despite the ever-changing conditions, the vines were tended with the utmost care and seemed to rally with every challenge presented to them proving, in Pierre's assessment that organic viticulture works. The vines are simply healthier, deeply-rooted and more ready to face up to climate issues.

### Mercurey Les Montots

Corney & Barrow Score 17–17.5+

A very pretty, limpid ruby, this has a very fresh approach, wild herbs blended with red berry fruit, cherry and pepper spice. As ever this has a beguiling delicacy about it which belies underlying strength and character. Paradoxically this is high-toned and fine-boned but is in no way fragile, rather it is persistent and very focused, with real personality. This is a good food wine, even served slightly chilled.

Recommended drinking from 2014–2019+

£100/case of 6 bottles, in bond UK

### Bourgogne Aligoté de Bouzeron

Corney & Barrow Score 16+ – 17

Gleaming green-gold, this presents a very attractive nose, with hints of exotic and citrus fruit, melon and grapefruit, underscored by minerals. The palate is fresh and bright, open and well-rounded, a refreshing change from Chardonnay. Lemon shortcake and pastry notes are complemented by briny minerals and refined acidity. The price tag here belies a certain level of sophistication – really well balanced. This Aligoté works equally well with or without food and is well worth trying with lightly spiced Asian cuisine.

Recommended drinking from 2013–2018\*

£135/case of 12 bottles, in bond UK

\*We would like to remind customers that this is a wine which has a following from the outset. Many customers will favour its precocious fresh fruit. Others however would prefer a lot more bottle age than our drinking window suggests. There is no correct answer and the contradicting apologists will rarely come to an agreement. Wines deemed “too young” for some, are already “over the hill” for others; it is very subjective. Our window is a conservative guide, to avoid disappointment.

### Rully Les Saint-Jacques

Corney & Barrow Score 16.5–17

This had been bottled just two days before we tasted so we anticipated a little languor but, we were surprised. Star-bright, this reveals an attractive blend of orchard fruit; green apples, flowers and biscuit notes on the nose, reflected and embellished on the palate which is rounded and ripe, hinting at the exotic whilst remaining bright and vivacious – a really fine translation of this vintage.

Recommended drinking from 2014–2016

£175/case of 12 bottles, in bond UK

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Please call 020 7265 2430 (London)  
or 01875 321 921 (Edinburgh)  
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*These wines are released en primeur.  
Delivery dates to be confirmed.  
All prices are quoted in bond UK*

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