



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



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HRH THE PRINCE OF WALES  
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# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS-1780



## DOMAINE ARNOUX-LACHAUX

2016 VINTAGE, EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

*“We don’t want to be traditional;  
we don’t want to be modern.  
We want to be precise.”*

CHARLES LACHAUX

IOUX-LACHAUX

# INTRODUCTION

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“We aim to have people distributing and selling our wines who work with the same philosophy. That’s why C&B’s team seems to be the best choice for us.”

CHARLES LACHAUX, FEBRUARY 2018

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And for us it was, as they say in horse racing a shoe in. We loved the small but oh, so significant holdings, we loved the sharply ascending curve in quality these last 10 years. We loved the intensely personal, family closeness of the Domaine – of Florence, of Pascal, of Charles and the desire to give the newer, much younger generation its head.

Above all, we loved being given the chance to communicate all this directly to you, the customer. I am not sure there is anything that C&B prefers to do other than tell its customers and friends about the virtues of a new Domaine. Other than drinking its wines of course...

Guy has written a beautiful offer. The first but most important step in putting this great Domaine on view to the very people it really belongs to.

Please speak to Will Hargrove, Joe Muller, Guy of course and all in the C&B Fine Wine Team who cannot wait to help, on 020 7265 2430.

*Adam*

ADAM BRETT-SMITH  
March 2018



# A LITTLE HISTORY

Domaine Arnoux-Lachaux, previously Domaine Robert Arnoux, was founded in 1858, making the current incumbent Charles Lachaux the sixth generation of this family-owned estate.

Robert Arnoux, who introduced estate bottling at the Domaine, was born in 1931. His parents were Charles Arnoux and Renée Salbreux, both from winemaking families in Vosne-Romanée. On the death of Charles Arnoux in 1957, Robert took over. He was supported by his wife Clotilde Truchetet. They acquired new parcels, in 1984 adding a 0.35 hectare plot of Romanée-Saint-Vivant.

In 1987, Pascal Lachaux married Florence Arnoux, one of the three daughters of Robert and Clotilde. Pascal joined the Domaine, working with his father-in-law until the latter's death in February 1995.

Pascal and Florence extended the cellars and built a new winery in 2005. They further expanded the estate, most recently adding a 0.53 hectare holding of Latricières-Chambertin in 2008. The name of the Domaine was changed to Domaine Arnoux-Lachaux from the 2007 vintage, to reflect the coming together of the two families. The Domaine remains wholly family-owned.

Charles is the eldest of Pascal and Florence's three sons. He joined the Domaine in October 2011. He has been involved in winemaking since 2012 and has managed both the vineyards and the cellar since 2015.

# THE DOMAINE TODAY

*"I prefer to craft wines with feelings."*

CHARLES LACHAUX

The Domaine today clearly revolves around Charles who, despite his youth, appears crystal clear in his aspirations and objectives. "The three corner-stones of the Domaine are precision, definition and texture", he stated during our first visit. He is insightful, ready to learn from his elders whilst confident enough to make up his own mind on the future of the Domaine.

During the family's first visit to our offices in London, we recorded a short interview with Florence, Pascal and

Charles, which can be viewed on our YouTube channel. In this, Charles reveals a judicious eye, stating, "The weather is getting tougher and tougher, but the market has never been so good for Burgundy... I think Burgundy has brightness in front of it, but we have to be careful."

We count ourselves very fortunate to be working together and can't wait to introduce these wines to Corney & Barrow customers.

## A SIMPLIFIED FAMILY OVERVIEW

Charles Arnoux (died 1957) – Renée Salbreux (died 1989)

Robert Arnoux (1931-1995) – Clotilde Truchetet

Florence Arnoux – (married 1987) – Pascal Lachaux

Charles Lachaux



# VINEYARD HOLDINGS

Domaine Arnoux-Lachaux has 14.5 hectares of vines, all planted to Pinot Noir, spread over six villages and 15 terroirs. These comprise four *grands crus*, five *premiers crus*, five *villages* and a regional level wine, the excellent 'Pinot Fin.' From north to south, they are:

## GEVREY-CHAMBERTIN

Laticrières-Chambertin Grand Cru (0.53 ha, acquired 2008)

## CHAMBOLLE-MUSIGNY

Chambolle-Musigny Villages (1.62 ha)

## CLOS DE VOUGEOT

Clos de Vougeot Grand Cru (0.45 ha) – *not made in 2016 due to frost*

## FLAGEY-ÉCHÉZEAUX

Échézeaux Grand Cru (0.80 ha)

## BOURGOGNE

Bourgogne Pinot Fin

## VOSNE-ROMANÉE

Romanée Saint-Vivant Grand Cru (0.35 ha, acquired 1984)

Vosne-Romanée 1er Cru Les Suchots (0.43 ha)

Vosne-Romanée 1er Cru Aux Reignots (0.20 ha)

Vosne-Romanée 1er Cru Les Chaumes (0.74 ha)

Vosne-Romanée Hautes Maizières (0.60 ha)

Vosne-Romanée Villages (0.57 ha)

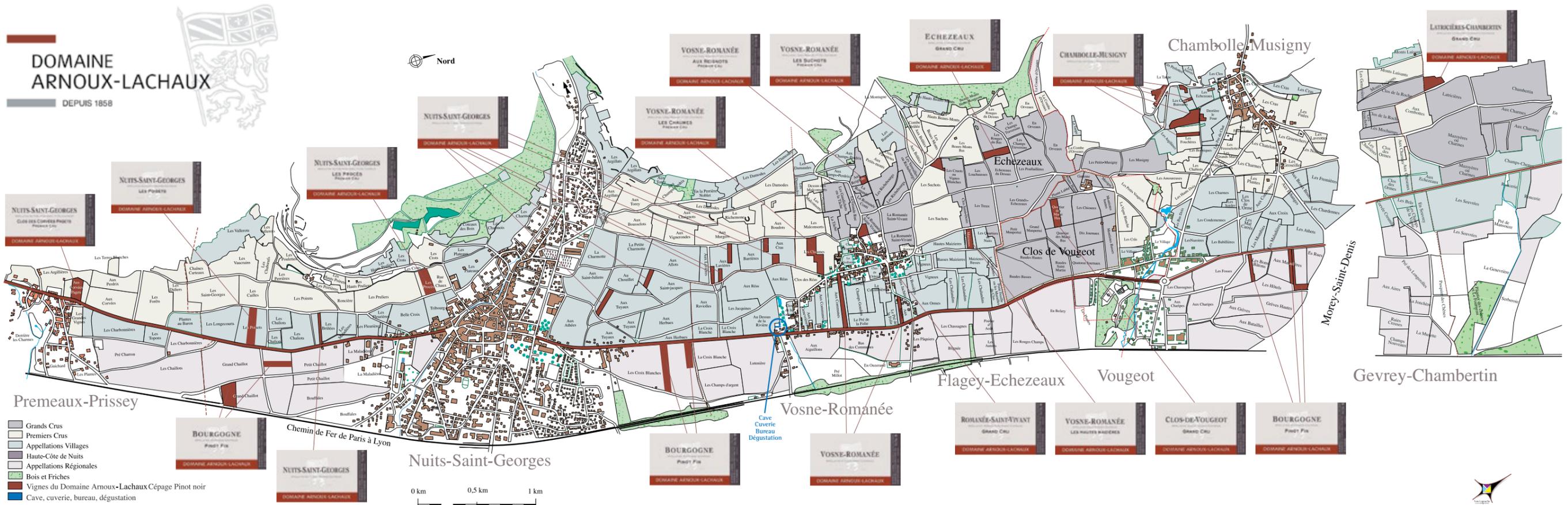
## NUITS-SAINT-GEORGES

Nuits-Saint-Georges 1er Cru Les Procès (0.70 ha)

Nuits-Saint-Georges 1er Cru Clos des Corvées Pagets (0.55 ha)

Nuits-Saint-Georges Les Poisets (0.57 ha) – *not made in 2016 due to frost*

Nuits-Saint-Georges Villages (1.42 ha)



Source: Domaine Arnoux-Lachaux



# VITICULTURE

“I don't like the term winemaker – I am a vine grower.”

CHARLES LACHAUX, DECEMBER 2017

The Domaine's approach to pruning and canopy management has evolved importantly in the past five years. Summer trimming is now done very late: once the shoots have grown to between 2.0 and 2.3 metres, they are trimmed to 1.8m (the norm is around 1.1m). The logic here is that the vines' roots grow at same rate as their shoots. If you trim the shoots too vigorously, you may unwittingly be impairing their root growth.

This approach results in harvest around 7-10 days earlier than under the Domaine's previous, conventional, method. According to Charles, respecting the natural vigour of the vine also produces berries with more pulp, meaning there is less need to extract tannins and flavour by punching-down or pumping-over. In addition, there is typically less juice and thicker grape skins.

Perhaps more significantly, the thinking behind this can be traced directly to the 'grande dame' of Burgundy, Lalou Bize-Leroy, who has become something of a mentor to Charles

Lachaux. Madame Bize-Leroy employs this same method at her highly-respected Domaine Leroy, in the same village of Vosne-Romanée.

The Domaine is described by Charles as “90% organic”, although it has not sought certification. The teachings of organics and biodynamics are very much present here however, with the family relating in mid-February 2018 that they were due to finish pruning the following week, “whilst there is a waning moon”.

A one *ouvrée* parcel of Vosne-Romanée 1er Cru Aux Reignots is due to be replanted soon, at a density of 20,000 vines per hectare, which is twice the current average at the Domaine. This high-density planting is both innovative and rooted in traditional Burgundian practices.

Charles was clear to point out that there is no split at the Domaine between vineyard and cellar work: everyone in the 15 person team does everything.



# CELLAR

Charles' quote opposite is a good one – we shall call this section 'cellar' rather than 'winemaking'...

It is clear that the important work of the Domaine takes place in the vineyards and that, in Charles' words, “there is no recipe in the cellar”. Nonetheless, it is worth noting that the proportion of whole cluster fermentation has increased every year at the Domaine, since its first appearance in 2012. For the 2016 vintage, it averaged 60-70%. There is a lovely exotic spice about these 2016s, sometimes referred to by tasters as a 'tea-leaf' aspect, which is just one beneficial result of the use of 'whole' (undestemmed) bunches in the fermentation *cuves*.

A result of the Domaine's viticultural regime of longer shoot growth is that acidity levels in the finished wines are, in outright terms, lower than previously (with some plots nearing the heady heights of pH 4). However, Charles is at pains to point out that this has no impact on the sensation of freshness in the finished wines, which is borne out entirely by tasting.

Following an average of 12 days in *cuve* (rarely longer than 14 days), the wines are transferred to 228 litre barrels. New oak use is very restrained: the *grands crus* will see an average of 30% new oak in 2016, the *premiers crus* 15-20% and the *villages* wines 10-12%.

Extraction is not formulaic: a mixture of foot-treading, punching-down and pumping over is used. There is no filtration, which tends to add a certain creamy texture to the wines.

Since the 2010 vintage, long 54mm corks are used, which require an especially long bottle-neck.





## VINTAGE NOTES

*“If I had to pick two words to describe 2016, they would be ‘vibrancy’ and ‘elegance.’”*

CHARLES LACHAUX, DECEMBER 2017

The 2016 vintage is one of the smallest crops the Domaine has seen. Following the spring frosts, 60% of its production was lost. Of the Domaine’s 15 appellations, two – Nuits-Saint-Georges 1er Cru ‘Les Poisets’ and Clos de Vougeot Grand Cru – were not made, as the volume of grapes produced was simply too small.

Following frosts on three consecutive nights – 26<sup>th</sup>, 27<sup>th</sup> and 28<sup>th</sup> April – those buds that remained were nonetheless severely weakened. Their stems became very fragile and brittle, the inevitable breakages resulting in further crop loss.

The frost rendered the vegetation very fragile, making it highly susceptible to the fungal diseases powdery mildew and oidium, requiring even more vigilance and rigour, further compounding the crop loss.

Although it stole the headlines, the April frost was however only half the story of the 2016 vintage. The latter half of the growing season was quite lovely, with both heat and sunshine. Those, such as Domaine Arnoux-Lachaux, who successfully staved off mildew, revelled in a joyous three month run into harvest, during which the previous surviving clusters were cosseted (not to mention well-aerated, due to their reduced numbers).

In the final analysis, the 2016 vintage at Domaine Arnoux-Lachaux is tiny but brims with energy and freshness. The wines show great purity and veritably vibrate with energy. Small volumes aside, 2016 at the Domaine will likely be remembered as a vintage of classical elegance. No bad thing and an excellent basis on which to begin our collaboration. Long may it continue.

GUY SEDDON  
March 2018

# TASTING NOTES

## BOURGOGNE 'PINOT FIN'

This comes from seven different plots throughout the Côte de Nuits. The label 'Pinot Fin' underlines the old vines and concentrated fruit here. Approximately half the constituent grapes are from Chambolle-Musigny, with a quarter from each of Vosne-Romanée and Nuits-Saint-Georges. 2016 saw 60% whole cluster fermentation and, sadly, 60% of this wine's production lost to frost. Lovely ripe red berries on the nose, with spices and undergrowth adding complexity. The palate is nicely weighted with raspberry fruit and a touch of black pepper. A cut above your usual Bourgogne Rouge.

Corney & Barrow Score 17  
Recommended drinking from 2019 - 2023

£150.00/case of 6 bottles, in bond UK

## NUITS-SAINT-GEORGES

A total of 1.42 hectares make this wine, consisting of seven *lieux-dits* situated to the north of the town of Nuits-Saint-Georges and the south of the village of Vosne-Romanée. Beautifully perfumed on the nose, violets and roses to the fore. The palate is juicy and upbeat, with bright red berries and an inviting fleshy succulence. Definitely at the red-fruited end of the spectrum, which is good to see in a *village*-level Nuits-Saint-Georges. 70% whole bunch fermentation, which comes through as exotic spice and a vivacious sappiness.

Corney & Barrow Score 17+  
Recommended drinking from 2020 - 2025

£250.00/case of 6 bottles, in bond UK

## CHAMBOLLE-MUSIGNY

Five constituent plots go into this wine, totalling 1.62 hectares, grouped at the very top of the Chambolle slope, near the limestone cliff-face. These all face north/north east, resulting in predominantly cool, acid-driven wines, with lots of freshness. Fine peppery spice on the nose, with lovely brisk acidity and tender red fruit on the palate. By our second tasting in December, it had put on weight and had acquired a confident 'slickness'. Excellent minerality and chalky tension – straight, direct and with its feet in the soil. 80% whole bunch fermentation. Sadly, 60% of the crop here was lost to the April 2016 frost.

Corney & Barrow Score 17.5  
Recommended drinking from 2021 - 2026

£350.00/case of 6 bottles, in bond UK

## VOSNE-ROMANÉE

This wine comes from two *villages* plots in Vosne, Aux Saules and Aux Communes, both running in long strips from the village down to the road. The total surface area here is 0.57 hectares. Bright red berries on the nose, with fragrant perfume and exotic spices, leading into an assertive, spiced palate, detailed with impressively fine tannins. Excellent perfumed persistence on the finish. Textbook Vosne-Romanée, approachable and joyful.

Corney & Barrow Score 17 - 17.5  
Recommended drinking from 2020 - 2026

£350.00/case of 6 bottles, in bond UK

## TASTING GUIDE

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

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity. We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a

lower overall score.

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

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

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## VOSNE-ROMANÉE LES HAUTES MAIZIÈRES

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A 0.6 hectare plot just beneath Les Échézeaux. This vineyard's iron-rich soil gives, in Charles' words, "more tenderness and less power". A disarmingly lovely perfumed nose, a step up in both intensity and perfume, with billows of exotic spice revealing the 80% whole bunch fermentation. The palate is energetic and crystalline, with a finely-woven silken texture, coming to a defined, sappy point on the finish. The fruit is a notch darker and more serious, pointing to the greater ageing potential here.

Corney & Barrow Score 18  
Recommended drinking from 2022 - 2030

£400.00/case of 6 bottles, in bond UK

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## NUITS-SAINT-GEORGES 1ER CRU LES PROCÈS

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16 The Domaine's holding in Procès is 0.70 hectares. This saw 50% whole cluster fermentation, the minimum amount employed by the Domaine this year on the 'appellations' (non-regional wines). It is darkly fruited and gently spicy on the nose. The palate has a seductively tender suppleness and more red fruited freshness than the nose suggests, with firm fine tannins and nervy, direct acidity.

Corney & Barrow Score 17  
Recommended drinking from 2022 - 2032

£440.00/case of 6 bottles, in bond UK

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## NUITS-SAINT-GEORGES 1ER CRU CLOS DES CORVÉES PAGETS

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A 0.55 hectare holding of 70 year old vines, situated within the Clos des Corvées. 100% whole bunch vinification. Darker fruit on the nose, which is reticent and brooding. Finer tannins here: this is a fast-draining soil with less clay than the Domaine's other holdings in Nuits-Saint-Georges. Spicy, showing both black pepper and exotic sappy spice. The palate is strict and chiselled, assertive and finely channelled. There is great ageing potential here.

Corney & Barrow Score 17.5+  
Recommended drinking from 2022 - 2035+

£540.00/case of 6 bottles, in bond UK

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## VOSNE-ROMANÉE 1ER CRU LES CHAUMES

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Les Chaumes is a 0.74 hectare plot with clay soils, on the south side of the village – the opposite side to Les Hautes Maizières. Supple red berries – a cool poise to the fruit when tasted in October had filled out in December to reveal an elegant pliancy. Very pure, with an upbeat vivacious entry to the palate, opening into an assertive, brightly-fruited mid-palate, to which a crushed pepper spiciness adds texture. 50% whole bunch fermentation.

Corney & Barrow Score 17+  
Recommended drinking from 2023 - 2033

£600.00/case of 6 bottles, in bond UK

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## VOSNE-ROMANÉE 1ER CRU LES SUCHOTS

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This is a 0.43 hectare plot, situated at the very top of the vineyard. Suchots is the continuation of Romanée-Conti and Richebourg to the north; the Domaine's vines here are 94 years old. This is 100% whole bunch vinified, conferring a greater sense of lifted sappiness, with intense exotic spice and vibrant red berries to match. What a lovely nose! The palate is supple and sucrose-laden, brimming with life and sappy tension. Whilst this may fall short of *grand cru* level in its outright complexity, nor is it far off – a superb, joyous wine.

Corney & Barrow Score 18.5  
Recommended drinking from 2024 - 2034+

£1,100.00/case of 6 bottles, in bond UK

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## VOSNE-ROMANÉE 1ER CRU AUX REIGNOTS

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This 0.2 hectare holding is exceptionally located, above La Romanée and beside Romanée-Conti. It has a delightful, perfume-infused nose, soaringly red fruited. The palate is supple, lithe and focused. The beauty here, at this young stage at least, is to be found in the breath-taking airborne aromatics.

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

£1,100.00/case of 6 bottles, in bond UK

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## ÉCHÉZEAUX GRAND CRU

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The Domaine has a 0.8 hectare holding in the heart of Les Échézeaux, at the eastern end of Les Rouges du Bas. This has long been one of the jewels of Arnoux-Lachaux and seems to combine an upfront perfumed expressiveness with profound age-worthy structure. A tender, brightly red-fruited nose, with exotic spice and an intensely sappy tension. The palate is finely mineral, with wonderfully nuanced tannins that appear to melt in your mouth. Ethereal and weightless – a soaring, aromatic Échézeaux. This was 100% whole bunch vinified in 2016.

Corney & Barrow Score 18  
Recommended drinking from 2025 - 2035+

£1,250.00/case of 6 bottles, in bond UK

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## LATRICIÈRES-CHAMBERTIN GRAND CRU

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17 The Domaine acquired this 0.53 hectare plot of Latricières in 2008, producing its first vintage the same year. The nose here is gently smoky, mingling effortlessly with fine rose petal perfume – the meeting of the earthly and the airborne so quintessentially Burgundian! There is assertive, chalky minerality on the palate, which blends harmoniously with sweet red fruit. A superbly refined wine, with an edge of spice and tannic texture keeping it grounded. 100% whole bunch vinification.

Corney & Barrow Score 18+  
Recommended drinking from 2025 - 2035

£1,375.00/case of 6 bottles, in bond UK

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## ROMANÉE-SAINT-VIVANT GRAND CRU

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This 0.35 hectare plot has been owned since 1984. Located beside La Grande Rue, the vines here have an average age of 96 years. A supremely red-fruited, spicy nose, with rose petal perfume, sandalwood and a touch of clove. The palate is elementally immediate, with thrillingly powerful but very fine tannins and a deftly lifted acidity. A multifaceted wine, with a long, long finish of exotic spice, black pepper, roses... Sadly, just two and a half barrels were made!

Corney & Barrow Score 18.5+  
Recommended drinking from 2026 - 2036+

£3,250.00/case of 6 bottles, in bond UK



# TO ORDER

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