



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



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

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780

DOMAINE COMTE GEORGES DE VOGÜÉ

2016 VINTAGE



MUSIGNY

GRAND CRU
APPELLATION MUSIGNY CONTRÔLÉE
CUVÉE VIEILLES VIGNES

GRAND VIN DE BOURGOGNE
Comte Georges de Vogüé
POUILLEY-FRANCAIS

EXCLUSIVE TO CORNEY & BARROW IN THE UK

“These sleek, delicate and graceful wines display a great transparency and precision of terroir expression.”

JEAN-LUC PÉPIN, COMMERCIAL DIRECTOR

DE VOGÜÉ


MUSIGNY
GRAND CRU
APPELLATION MUSIGNY CONTRÔLÉE
CUVÉE VIEILLES VIGNES
GRAND VIN DE BOURGOGNE
Domaine Comte Georges de Vogüé
CHAMBOLLE-MUSIGNY (CÔTE-D'OR)
Signature of Jean-Luc Pépin
Réserve numérotée
N° 1241
2016
PRODUCT OF FRANCE
750ML 13% vol.

2016 VINTAGE

“*Malgré tout*”

These two words will perhaps become the epitaph for the beauty of the Domaine's 2016s. Despite everything, the wines possess a juicy sweetness, sleek purity and intensity that mark lovely vintages, as well as a transparent fidelity to their individual *terroirs*.

They are very special indeed. This beauty is all the more startling since it was born in conditions of an almost surgical malevolence that arose between the 26th and 28th April. For sure April had been unseasonably cold and above all wet after the mildest winter recorded since 1900, but nobody could possibly have been prepared for the clearing of the skies at around 2am on April 27th and consequent dramatic fall in temperature to around -2°C. This caused hoar frost mostly in the Petits Musigny, Musigny and Chambolle-Musigny vineyards, but it was the triple evils of bright sunshine, no wind and heavy morning dew the next day that combined to destroy between 25% (1er Cru Les Amoureuses) and 81% (Chambolle-Musigny) of the crop.

The cherry on top of this malevolent cake was the frozen water particles of dew which coated the fragile nascent buds and created a magnifying glass through which the sun could focus its rays and literally burn off the incipient shoots. In the words of cellar master François Millet, “It was perhaps the worst frost ever recorded in Chambolle-Musigny”. How terribly ironic that only a few hundred yards away in Morey-Saint-Denis, the vineyards were barely touched...

It was the stuff of heartbreak, not least because the remainder of the growing season was really rather lovely, allowing in May the formation of new fruit buds and a mid-June, and therefore late, flowering in the unfrozen vines, completed by the 20th. In the frozen vines however it was between 2-3 weeks later, which inevitably threatened to push back the harvest date.

However, summer was the warmest in 60 years and began in earnest in mid-June, which allowed the vines to ‘catch up’ after the traumas of April. July, apart from a rainstorm on the 22nd, was dry, preventing any spread of mildew and allowing Vineyard Manager Eric Bourgogne to plough up, trim and where necessary de-leaf to allow a particularly dry and sunny August to ripen the berries. *Véraison*, where the grapes change from green to red, began – inevitably with some variability – on the 6th August but maturity accelerated in glorious conditions so that by mid-September the three week delay in growth had been

virtually eliminated. Beautiful anti-cyclonic weather prevailed from 19th September, accompanied by a blessed North wind, warm afternoons and cool nights, perfect for both final ripening and complexity.

Harvesting began on 24th September and, as a result of the tiny crop, was completed in just three days, again in beautiful conditions.

François Millet, whose utterings have now become a traditional part of our tasting notes, was very careful with the fermentations. Phenolic maturity and sugars were excellent but care had to be taken with the tannins, which were high due to both the tiny quantities and nicely thick skins. Apart from Bonnes Mares, there was therefore no punching-down of the skins in the vats, a manual process that conventionally aids both extraction and colour. François Millet elected to gently leech out the tannins to produce wines of startling freshness and purity. In addition, he was sparing in the use of new oak (see tasting notes) not least because of the ridiculously small quantities available to vinify. The most affected was the Chambolle-Musigny Village that yielded just three hectolitres per hectare and sadly, for the first time in living memory, will not be offered.

We are well aware of the very real difficulties that allocation of these wines will present. Jean-Luc Pépin, Commercial Director of the Domaine and good friend, has therefore very kindly agreed to make us an older vintage offer which we anticipate sharing with you as best we can in June/July 2018.

Once again, and with much advice and input from you, we share our allocation process to help you with your order. Our Fine Wine Team (020 7265 2430) are here to help and as always we will do our best to guide and advise you.

Adam

ADAM BRETT-SMITH
March 2018





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ALLOCATION PROCESS

We are often asked by customers for guidance on the quantities they should order.

PLEASE NOTE

Please be aware that production of the Domaine's wines in 2016 is historically low. Only three barrels were made of Chambolle-Musigny Villages, which is not being released *en primeur* by the Domaine. All other wines will necessarily be on tight allocation.

All of the Domaine's wines are allocated. Our suggestion is that you simply order what you would ideally like to receive.

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh).

1. The Domaine's and Corney & Barrow's focus is on the private customer and as a consumer rather than a speculator.
2. The Domaine's wines are bought on the clear understanding that they will be stored and delivered in the UK only.
3. Should you wish to sell the wine in the future, do please offer Corney & Barrow first refusal as this will ensure the integrity of secondary market distribution, something which is of great concern to the Domaine.
4. Priority will be given to the Domaine's and Corney & Barrow's best, most loyal and most regular customers.
5. We will do our best to accommodate newer customers. To help in this, we have a range of older vintages in stock to help begin a collection.

May we please have your order by **Wednesday 21st March 2018**.

Allocations will be completed by **Wednesday 28th March 2018**. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve on payment.

As outlined, all orders are conditional upon UK storage only.

May we please request that invoices are paid in full by **Monday 30th April 2018**. In all fairness, we reserve the right to re-allocate your order to other customers on the waiting list if payment is not received by this time.

Do please speak to our sales team, who will be delighted to help you further.



“Pump-over rather than punch-down, more a caress than a hit”

FRANCOIS MILLET (CELLAR MASTER)



S I G

TASTING NOTES

MUSIGNY BLANC GRAND CRU

The rarest of all Grand Crus and a jewel of a vineyard, just 0.65 hectares in size. Replanted between 1986 and 1997 the vines are now considered old enough (!) by the Domaine to once again wear the Musigny Blanc mantle. From an absurdly low yield as a result of a 65% loss through frost versus 2015, is offered a delectable wine with a beautifully fresh, limetree perfume, pure and zesty. The palate has that characteristic sweetness and creaminess but with the vintage’s unique clarity and transparency of flavour. This may come from François Millet’s decision not to use any new oak but the result is very fine indeed.

Corney & Barrow Score 17 to 18
Recommended drinking from 2018 - 2024

£650.00/case of 1 bottle, in bond UK

CHAMBOLLE-MUSIGNY

I hesitate to refer once again to this so called ‘village’ wine as one of the great values of the Domaine since it suffered an appalling 81% loss in this fateful vintage. Just three barrels were made, none will be offered. There it is. Within that tiny volume are the remnants of “Les Baudes” and “Les Fuées” both *premiers crus* so the *village* tag is more a legal requirement than a representative fact... No new oak used (normally around 15%) as it would have swamped what wine was made.

Full, ruby colour. The nose soars sweetly out of the glass, with an intensity of black red fruit, spicy and fresh. The palate is juicy with a nice richness, a grainy but refined structure and a lovely burst of sweetness on the finish. I wrote “*what a brave wine*” in the margin. François Millet: “*Freshness, floral, lots of positive*”, which sounded positive.

Corney & Barrow Score 17 to 17.5
Recommended drinking from 2021 - 2030

For information only as this wine will not be offered.

CHAMBOLLE-MUSIGNY 1ER CRU

This could perfectly easily be called ‘Musigny Grand Cru’, indeed some other Domaines might even call it a ‘Vieilles Vignes Grand Cru’ as the vines are up to 25 years old. De Vogüé chooses to declassify it to *premier cru* which happily makes it outstanding value. The confidence in 2016 is reflected in the use of 25% new oak even though 68% of the crop was lost compared to the 2015 vintage...

Firm ruby colour. Here the nose is darker, with a sense of creaminess to the sappily sweet, pure fruit, darkly perfumed, with shades of Asian spices. The palate is chewily rich with a muscular structure, sweetly fruited again and with a lovely burst of freshness and power on the finish. I liked this wine enormously. François Millet went into overdrive: “*Spring red roses, see the clarity in the flow of that river, red fruits, pomegranates, blackberry, freshly spiced, white pepper. I pumped over (more gentle) rather than punched down the skins, more a caress than a hit.*” Well, it worked.

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

£650.00/case of 3 bottles, in bond UK
£435.00/case of 1 magnum, in bond UK

CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES

This is already the Domaine’s smallest vineyard (see table) so a 25% loss relative to 2015 allowed just four barrels to be made. Once again, François Millet elected not to use new oak for this most intricate and feminine of wines which somehow reminds me of Domaine de la Romanée-Conti’s Romanée-Saint-Vivant.

Very firm ruby colour. The nose is almost shockingly pure, simultaneously crystalline and haunting with its red, red fruits, sweetly perfumed. The palate has a silken density but no heaviness, with powder-fine tannins, minerality and sweetness together and, in what seems to be a characteristic of the Domaine’s 2016s, that burst of freshness and purity on the finish. Beautiful wine.

Corney & Barrow Score 18
Recommended drinking from 2027 - 2035+

£535.00/case of 1 bottle, in bond UK

BONNES-MARES GRAND CRU

Born of two great plots, the red earth and limestone of its southern side which give density and richness, the white earth, clay, limestone further south next to Les Fuées (see map) which give elegance, this seems to be more of a red earth vintage. To my mind, this plays to the wine’s greatest strengths, it’s planted, hewn from the solid quality that is noble rather than rough trade. Those of us who were lucky enough to attend an 18 vintage vertical wine tasting of the Domaine’s Bonnes-Mares* also saw how this nobility, and with age, terrific complexity, run very deep. It just needs time to show these qualities and shrug off the more showy, if equally noble styles of the other Crus. Profound ruby colour. The nose is... dark, with wild red fruits barely contained, richly perfumed, earthy and brooding. The palate has a profoundly physical, grounded presence, generous for sure but with at this stage an almost raw power and broad flavour. Curiously there is terrific purity and freshness to the concentration, which I suspect will soothe the structure into something rather beautiful. This is a very physical wine and, as almost always very true to both its soil and the vintage. Be patient, it will be worth it. François Millet again: “*More relaxed in terms of tension. It is not mineral. Let us have a dialogue, if you do not then there will be no contact.*” Indeed.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2030 - 2040

£1,250.00/case of 3 bottles, in bond UK
£835.00/case of 1 magnum, in bond UK

* Bonnes Mares, Domaine Comte Georges de Vogüé 1949-1999 dinner/tasting at The Square hosted by Jordi Orriols-Gil on 31st May 2016

MUSIGNY GRAND CRU

68% of the crop was lost relative to 2015 in this majestic vineyard, whose oldest vines date back to 1953. It is as if the surviving plots, like Oscar Wilde’s *Nightingale and the Rose*, offer a burst of intensity and beauty in recompense. This will go down as a great Musigny. As always, slightly paler in colour than Bonnes-Mares. The nose offers an insinuatingly rich and pure fruit, so red it is almost arterial, creamy and layered in its perfume. The palate is silken, with a beautifully refined structure, almost atmospheric in its lightness of touch, and it then builds into a superb wave of power which, as in all truly great wines, is virtually weightless. The finish quite simply balloons across the mouth and is delectably extended. *Grand Vin.*

Corney & Barrow Score 18 to 19
Recommended drinking from 2030 - 2040+

£1,875.00/case of 3 bottles, in bond UK
£1,250.00/case of 1 magnum, in bond UK

VINEYARD HOLDINGS

2016 Vintage	Average Age of Vines	Average Production (doz)	Total Production 2016 (doz)	Yield (hectolitres per hectare) 2016	Vineyard Holdings (hectares) 2016
Musigny Blanc	25 years	180	75	10.38	0.65
Chambolle-Musigny including Chambolle-Musigny 1er Cru holdings	40 years 62/53 years (Les Baudes/ Les Fuées)	500	75	-	2.09
Chambolle-Musigny 1er Cru	17 years	800	225	19.66	1.03
Chambolle-Musigny 1er Cru Les Amoureuses	40 years	200	100	16.07	0.56
Bonnes-Mares Grand Cru	43 years	600	350	11.84	2.66
Musigny Vieilles Vignes Grand Cru	46 years	850	375	6.20	5.44



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. You seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a ‘+’ is shown it adds further to that potential. Wines from lesser vintages

will, inevitably, show a lower overall score.

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

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



RECOMMENDED DRINKING DATES

We are regularly asked for more specific drinking dates for Burgundies, in particular from the great domaines.

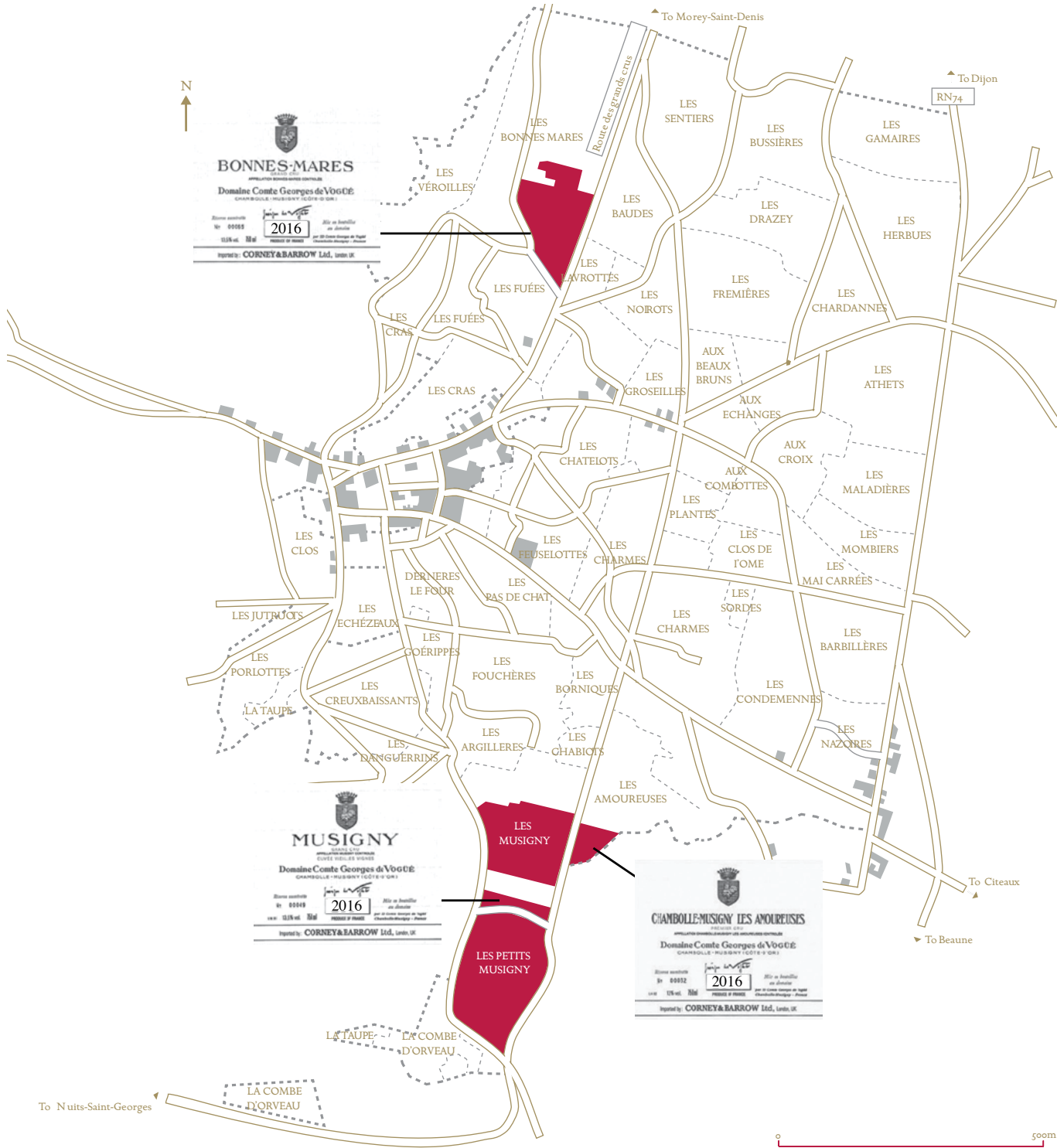
Here, therefore, are specific recommendations on every vintage since and including 2003 when we took on UK representation for Domaine Comte Georges de Vogüé. For your interest and reference we have included our original recommendations made at the launch of the new vintages. Of course taste is an extremely personal thing, but having tasted and analysed these wines extensively over the last few years, we believe that opening them at the dates indicated will ensure maximum enjoyment.

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REVISED DRINKING DATES	* Bourgogne Blanc	Chambolle Musigny	Chambolle Musigny 1er Cru	Chambolle Musigny 1er Cru Les Amoureuses	Bonnes-Mares Grand Cru	Musigny Grand Cru Vieilles Vignes
2003	Now	Now	Now	Now - 2018	Now - 2018	Now - 2020+
2004	Now	Now	Now	Now - 2018	See below	See below
2005	Now	Now	Now - 2020	Now - 2020+	See below	See below
2006	Now	Now	Now	See below	See below	See below
2007	Now	Now	Now	See below	See below	See below
2008	Now	Now - 2018	Now - 2020	See below	See below	See below
2009	Now	See below	See below	See below	See below	See below
2010	Now - 2020	See below	See below	See below	See below	See below
2011	See below	See below	See below	See below	See below	See below
2012	See below	See below	See below	See below	See below	See below
2013	See below	See below	See below	See below	See below	See below
2014	See below	See below	See below	See below	See below	See below
2015	See below	See below	See below	See below	See below	See below

ORIGINAL DRINKING DATES	* Bourgogne Blanc	Chambolle Musigny	Chambolle Musigny 1er Cru	Chambolle- Musigny 1er Cru Les Amoureuses	Bonnes-Mares Grand Cru	Musigny Grand Cru Vieilles Vignes
2003	From 2008	From 2009	Now - 2009	From 2010	From 2014	Now - 2015
2004	2010 - 2013	2009 - 2011	2011 - 2015	2013 - 2016	2015 - 2020	2017 - 2021
2005	2009 - 2015	2012 - 2015+	2012 - 2017+	2013 - 2018+	2015 - 2020+	2018 - 2025
2006	2009 - 2014	2011 - 2014	2011 - 2017	2013 - 2020	2015 - 2020+	2017 - 2025
2007	2011 - 2015	2010 - 2012	2013 - 2016+	2016 - 2025	2015 - 2025	2015 - 2025
2008	2012 - 2016	2014 - 2018	2016 - 2020	2018 - 2020	2017 - 2022	2020 - 2030
2009	2013 - 2020	2014 - 2020	2018 - 2025	2019 - 2025+	2022 - 2025	2022 - 2030+
2010	2015 - 2020+	2016 - 2024	2015 - 2028	2020 - 2025	2022 - 2030	2022 - 2032+
2011	2016 - 2021+	2017 - 2025	2016 - 2030	2020 - 2026	2023 - 2030+	2022 - 2033
2012	2017 - 2022	2018 - 2026	2018 - 2030	2021 - 2030	2020 - 2035	2024 - 2040
2013	2017 - 2021	2017 - 2025	2017 - 2027	2019 - 2028+	2020 - 2030+	2025 - 2035
2014	2017 - 2023	2018 - 2026	2018 - 2030	2019 - 2028+	2025 - 2035+	2016 - 2035+
2015	2018 - 2024	2019 - 2027+	2019 - 2030+	2020 - 2030+	2020 - 2036+	2027 - 2037+

* Musigny Blanc post 2015



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TO ORDER

Please contact

London +44 (0)20 7265 2430
Edinburgh +44 (0)1875 321 921
Email sales@corneyandbarrow.com

LONDON
1 Thomas More Street
London E1W 1YZ
T +44 (0)20 7265 2400
F +44 (0)20 7265 2444
sales@corneyandbarrow.com

NEWMARKET
Belvoir House
High Street, Newmarket
Suffolk CB8 8DH
T +44 (0)1638 600 000
F +44 (0)1638 600 860
newmarket@corneyandbarrow.com

NORTH OF ENGLAND
Sedbury Stables
Sedbury Hall, Richmond
North Yorkshire DL10 5LQ
T +44 (0)1748 828 640
F +44 (0)1748 821 928
sedburyorders@corneyandbarrow.com

EDINBURGH
Oxenfoord Castle by Pathhead
Midlothian
Scotland EH37 5UB
T +44 (0)1875 321 921
F +44 (0)1875 321 922
edinburgh@corneyandbarrow.com

AYR
8 Academy Street, Ayr
Ayrshire, Scotland KA7 1HT
T +44 (0)1292 267 000
F +44 (0)1292 265 903
ayr@corneyandbarrow.com



