



CORNEY &  
BARROW  
INDEPENDENT WINE MERCHANTS-1780



# DOMAINE ARNOUX-LACHAUX

2017 VINTAGE, EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

*“The 2017s are full and  
ripe, open and very  
approachable, wines of  
intensity and stature.”*

CHARLES LACHAUX







PASCAL, CHARLES AND FLORENCE LACHAUX

## INTRODUCTION

If you had to put a finger on what makes this domaine special, it would be Charles Lachaux and his unwavering focus on the vineyard.

Charles represents the sixth generation of the domaine, which has always been family-owned. These two facts are crucial: there is a stability and a depth of experience here which has provided the springboard for the domaine's current surge in quality.

The other important factor is, of course, the quality of the domaine's holdings. These are focused on Vosne-Romanée, where the domaine is based, but extend south to Nuits-Saint-Georges, as well as north to Vougeot, Chambolle-Musigny and Gevrey-Chambertin.

Charles is the eldest of Pascal Lachaux and Florence Arnoux's three sons. He joined the domaine in 2011 and has managed it since 2015. Charles has increased the amount of whole bunch fermentation and has decreased the proportion of new oak. He places supreme importance on the vine-growing process, where his approach has developed under the valuable tutelage of Lalou Bize-Leroy.

This is our second vintage as exclusive UK agents, a role we are still childishly (but justifiably!) excited about. These 2017s will be a delight to discover, whether at our events this month in London or by pulling their corks in the years to come.

*Guy Seddon*

GUY SEDDON  
March 2019



# HISTORY

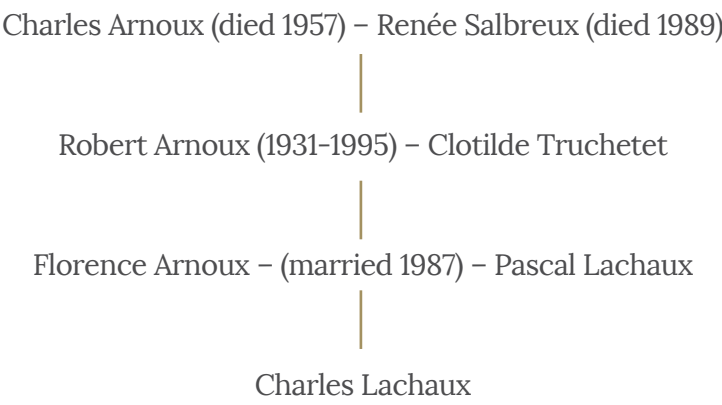
The domaine was founded in 1858, with estate-bottling being introduced by Robert Arnoux, Charles’ grandfather, who was born in 1931 and took over upon his father’s death in 1957.

It was Robert Arnoux and his wife Clotilde Truchetet who really established the framework for the current domaine. In 1984 they acquired the domaine's 0.35 hectare plot of Romanée-Saint-Vivant.

In 1987, Charles’ parents Pascal Lachaux and Florence Arnoux were married. Pascal worked with his father-in-law until Robert’s death in 1995. Pascal and Florence extended the cellars and built a new winery in 2005.

They further expanded the estate, adding the 0.53 hectare holding of Latricières-Chambertin in 2008. In the same year, the domaine’s name was changed from Domaine Robert Arnoux to Domaine Arnoux-Lachaux, with 2007 being the first vintage bottled under the new name.

## A SIMPLIFIED FAMILY TREE





# VINEYARD HOLDINGS

Domaine Arnoux-Lachaux owns 14.5 hectares of Pinot Noir, spanning six villages and 15 *terroirs*. Four *grands crus*, five *premiers crus*, five *villages* wines and the excellent Bourgogne 'Pinot Fin'.

## GRANDS CRUS

Clos de Vougeot Grand Cru  
Échézeaux Grand Cru  
Romanée-Saint-Vivant Grand Cru  
Latricières-Chambertin Grand Cru

## PREMIERS CRUS

Nuits-Saint-Georges 1er Cru Les Procès  
Nuits-Saint-Georges 1er Cru Clos des Corvées Pagets  
Vosne-Romanée 1er Cru Les Chaumes  
Vosne-Romanée 1er Cru Les Suchots  
Vosne-Romanée 1er Cru Aux Reignots

## VILLAGES

Nuits-Saint-Georges Villages  
Nuits-Saint-Georges Les Poisets  
Vosne-Romanée Villages  
Vosne-Romanée Hautes Maizières  
Chambolle-Musigny Villages

## BOURGOGNE

Bourgogne Pinot Fin

## HOLDINGS IN HECTARES (ha)

0.45 ha  
0.80 ha  
0.35 ha, acquired 1984  
0.53 ha, acquired 2008

0.70 ha  
0.55 ha  
0.74 ha  
0.43 ha  
0.20 ha

1.42 ha  
0.57 ha  
0.57 ha  
0.60 ha  
1.62 ha





## VITICULTURE

*“The balance and energy of the vines is reflected in 2017’s wines.”*

**CHARLES LACHAUX**

The domaine’s approach to pruning and canopy management has evolved importantly since Charles took over. 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 (whereas the norm is around 1.1m).

10 The logic here is that the growth below ground (of the roots) and above ground (of the shoots) are linked, by the complex ‘signalling’ which occurs within each vine. If you trim the shoots too vigorously, you may curtail the root growth, which in turn may deprive the vine of nutrients.

The resulting natural harmony means that harvest tends to take place around 7-10 days earlier than under the domaine’s previous, conventional, method. According to Charles, respecting the vigour of the vine also produces smaller berries with thicker skins, which require only light tannin extraction in the cellar.

Charles’ approach has been informed by Lalou Bize-Leroy who, as mentioned in the introduction, has become

something of a mentor. Madame Bize-Leroy employs this same method at her eponymous and lauded Domaine Leroy.

The domaine is described by Charles as “90% organic”. It is in the process of organic certification but Charles maintains they will not put this on the label even once obtained. He is rightly sceptical about the use of both copper and sulphur, both of which are permitted by the organic framework and the effects on the long-term life of the soil. The teachings of biodynamics are heeded, with vineyard and cellar work attuned where possible to the lunar phases.

A one *ouvrée* (0.0428 hectare!) parcel of Vosne-Romanée 1er Cru Aux Reignots is being replanted, 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 goes to pains to point out that there is no split at the domaine between vineyard and cellar work: everyone in the 15 person team does everything.



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## CELLAR

The domaine's vineyards are where the magic happens but, as Charles says, "there is no recipe in the cellar".

Nonetheless, it is worth noting that the proportion of whole cluster fermentation has been steadily increasing at the domaine, since its introduction in 2012. This will inevitably vary from year to year depending on overall ripeness levels but stylistically, it is very much here to stay.

The longer-shooted vines result in higher potassium levels and therefore slightly lower acidity in the finished wines, with some plots approaching pH 4. However, Charles rightly points out that this has no impact on the sensation of freshness in the finished wines.

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

Extraction is not formulaic: a mixture of foot-treading, punching-down and pumping-over is used. There is no filtration. Since the 2010 vintage, long 54mm corks have been used, which require an especially long bottle-neck.



# 2017 VINTAGE NOTES

*“The 2017s are precise and airy without failing to show their strong character.”*

**CHARLES LACHAUX, NOVEMBER 2018**

2017 saw a return to ‘normal’ vintages in Burgundy, with potential yields being high. Domaine Arnoux-Lachaux’s policy was to maintain reasonable yields, using very high trellises to obtain dense, intensely concentrated fruit, so as to obtain the most frank and transparent translation of each *terroir* in the glass.

The high trellising and low yields ensured early-ripening grapes, which in vintages with warm, sunny ends to the growing season, such as 2017, tends to mean that the domaine harvests earlier than the majority of its neighbours. This has the added advantages of keeping alcohol low and acidity fresh, whilst allowing Charles to ferment using a good proportion of whole bunches.





## TASTING NOTES

### BOURGOGNE 'PINOT FIN'

This is a blend of seven plots. Approximately half is from Chambolle-Musigny and a quarter from each of Vosne-Romanée and Nuits-Saint-Georges. The label 'Pinot Fin' underlines the old vines and concentrated fruit here. Brightly red-berried, with sappy spice and a reassuringly weighty palate, refreshed by fine, lifted acidity. 70% whole bunch fermentation in 2017.

Corney & Barrow Score 17  
Recommended drinking from 2020 - 2024

£150/Case of 6 bottles, in bond UK  
£160/Case of 3 magnums, in bond UK

### NUITS-SAINT-GEORGES

This comes from 1.42 hectares of vines, spread across seven *lieux-dits* in the north of Nuits-Saint-Georges, starting just beyond the town and approaching the boundary with Vosne-Romanée (see the map on pages 8 and 9). The 70% whole bunch fermentation comes through as exotic spice and vivacious pepperiness. Cohesive, taut acidity provides a lovely counterpoint to crunchy dark berries and forest fruits.

Corney & Barrow Score 17+  
Recommended drinking from 2021 - 2026

£250/Case of 6 bottles, in bond UK  
£260/Case of 3 magnums, 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 cliffs. These plots all face north/north-east, resulting in a cool, fresh, acidity-driven style. This has a lovely perfumed nose, of crushed rose petals and tea leaf spice. The palate is filigree-fine on the entry, a sense of gentle weight building in the mouth. 70% whole bunch fermentation.

Corney & Barrow Score 17.5  
Recommended drinking from 2022 - 2027

£350/Case of 6 bottles, in bond UK  
£360/Case of 3 magnums, in bond UK

### VOSNE-ROMANÉE

This originates from two *villages* plots in Vosne-Romanée – Aux Saules and Aux Communes – which both run in long strips from the village down to the road. The total surface area is 0.57 hectares. There is a delightful prettiness of perfume here, with a fulsome sense of fruit ripeness. The palate is softly cushioned, shapely and comfortable in its own skin, with firm raspberry fruit and dried spices persisting. 60% whole bunch fermentation.

Corney & Barrow Score 17 - 17.5  
Recommended drinking from 2021 - 2027

£350/Case of 6 bottles, in bond UK  
£360/Case of 3 magnums, in bond UK



NUITS-SAINT-GEORGES  
LES POISETS

Poisets lies between the town of Nuits-Saint-Georges and Prémieux-Prissey. The domaine has half a hectare here. This has the sparse, pared-back rocky mineral texture of Nuits-Saint-Georges, with the most lovely dried herb perfume dancing above. Not a plush wine – indeed an impressively immediate one – which speaks clearly of its origin. 100% whole bunch fermentation which, in time, should fill out the mid-palate nicely.

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

£350/Case of 6 bottles, in bond UK  
£360/Case of 3 magnums, in bond UK

NUITS-SAINT-GEORGES 1ER CRU  
LES PROCÈS

The domaine’s 0.70 hectares of Procès overlook the town of Nuits-Saint-Georges. A wine of broad amplitude, with a greater sense of sweet spice and a lovely immediacy of dark cherry fruit. The pliant, supple texture works beautifully with the fine earthy mineral definition. 50% whole bunch fermentation.

Corney & Barrow Score 17.5  
Recommended drinking from 2023 – 2033

£440/Case of 6 bottles, in bond UK  
£450/Case of 3 magnums, in bond UK

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

This 0.55 hectare plot of over 70 year old vines is the domaine’s southernmost holding, situated within the Clos des Corvées, in Prémieux-Prissey. Intense tea leaf spice on the nose (this was 100% whole bunch vinified) and finely crushed black pepper. Dark earthy minerality on the palate – so indicative of this southern end of the Côte de Nuits – with a tangy stemmy sensation which, rather than detract from the fruit, complements it and provides a strict rigour.

Corney & Barrow Score 17.5  
Recommended drinking from 2023 – 2033

£540/Case of 6 bottles, in bond UK  
£550/Case of 3 magnums, in bond UK

VOSNE-ROMANÉE  
LES HAUTES MAIZIÈRES

Hautes Maizières lies down-slope from Échézeaux. The domaine’s holding is a 0.6 hectare plot, immediately opposite Clos Saint-Denis. This vineyard’s iron-rich soil gives, in Charles’ words, “more tenderness and less power”. There is a succulent sense of flesh-on-bone here, coupled with laser-like precision and with that trademark delicate red berry perfume floating above. A wine of clarity and finesse – stunning, especially given that we are still at village level here. 60% whole bunch fermentation.

Corney & Barrow Score 17.5+  
Recommended drinking from 2023 – 2031

£400/Case of 6 bottles, in bond UK  
£410/Case of 3 magnums, in bond UK

VOSNE-ROMANÉE 1ER CRU  
LES CHAUMES

The domaine has 0.74 hectares in Les Chaumes, a vineyard with predominantly clay soils, on the south side of the village – the opposite side to Hautes Maizières. Cut-glass transparency here, a wine of phenomenal precision, whose supple raspberry fruit is crisply delineated by taut acidity and fine fruit-coated tannins. 50% whole bunch fermentation. It was so tempting to swallow this during our tasting – in fact, perhaps I gave in to temptation.

Corney & Barrow Score 17.5 – 18  
Recommended drinking from 2024 – 2034

£600/Case of 6 bottles, in bond UK  
£610/Case of 3 magnums, in bond UK

VOSNE-ROMANÉE 1ER CRU  
LES SUCHOTS

This is a 0.43 hectare plot, situated at the very top of the vineyard. Suchots could be said to be the continuation of Romanée-Conti and Richebourg to the north. The domaine’s vines here are 95 years old. Again, lots of sappy spiciness, thanks to 100% whole bunch vinification, holding the bright raspberry fruit in a fine, herby tension. The tannins are beautifully extracted, providing a fine bone structure and aiding a long, tapering finish.

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

£1,100/Case of 6 bottles, in bond UK  
£1,110/Case of 3 magnums, in bond UK

VOSNE-ROMANÉE 1ER CRU  
AUX REIGNOTS

This 0.2 hectare holding is exceptionally located, immediately above La Romanée, in the north east corner of the vineyard. Generously fruited, with firm, ripe red berries and an almost shocking immediacy of fruit, this reverberates with a crystalline transparency. The vines here were not trimmed, instead using Lalou Bize-Leroy’s method of tying the shoots at the top of the canopy. 100% whole bunch vinified. Phenomenal wine.

Corney & Barrow Score 18+  
Recommended drinking from 2023 – 2033

£1,100/Case of 6 bottles, in bond UK  
£1,110/Case of 3 magnums, 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.







## CLOS DE VOUGEOT GRAND CRU

The domaine has a half-hectare holding in the Clos de Vougeot. This was not made in 2016 due to frost so, excitingly, this is our first allocation of this particular *grand cru*. It is sweetly fruited, spicy and with a robust tannic frame, offset against a beautiful succulence of dense red berry fruit. 60% whole bunch fermentation adds some viscosity, which works nicely with a supple, pliant finish.

Corney & Barrow Score 17.5 - 18  
Recommended drinking from 2026 - 2036+

£1,100/Case of 6 bottles, in bond UK

## ÉCHÉZEAUX GRAND CRU

This comes from a 0.8 hectare rectangular plot at the heart of Les Échézeaux, at the eastern end of Les Rouges du Bas. This holding – and the wine it produces – has long been one of the jewels of Arnoux-Lachaux. It combines an upfront perfumed expressiveness with a profound age-worthy structure. A strong sense of sappy spice, incense even, sits alongside pretty rose petal perfume – attractively exotic. The palate has a cohesive tension from the 100% whole bunch vinification, with cool red berries and finely fragmented herbal detailing.

Corney & Barrow Score 18+  
Recommended drinking from 2026 - 2036+

£1,250/Case of 6 bottles, in bond UK

## ROMANÉE-SAINT-VIVANT GRAND CRU

This 0.35 hectare plot was acquired in 1984 by Charles' grandparents, Robert Arnoux and Clotilde Truchetet. Located beside La Grande Rue, in the southern corner of the vineyard, the vines here have an average age of 97 years. A beautifully lifted nose of crushed rose perfume announces this most aromatic of Vosne-Romanée *grands crus*. The raspberry-fruited palate is intricately detailed, the fine fruit-coated tannins and buoyant acidity coming together in an intense, focused core. What a wine, so complete... 100% whole bunch vinification. Just four barrels were made in 2017.

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

£3,250/Case of 6 bottles, in bond UK

## LATRICIÈRES-CHAMBERTIN GRAND CRU

The domaine acquired this 0.53 hectare plot of Latricières in 2008, producing its first vintage the same year. This is Arnoux-Lachaux's northernmost holding, by some distance, in which sense it sits apart stylistically. Darker-fruited and with that measured precision of Latricières, the coolest of the Gevrey-Chambertin *grands crus*. It has a drop-dead gorgeous nose, which soars: sweet spices and dried herbs. On the palate, these characters are skewered by a line of taut acidity and framed by firm but cossetting tannins. 25% new oak and 100% whole bunch fermentation.

Corney & Barrow Score 18  
Recommended drinking from 2026 - 2036

£1,375/Case of 6 bottles, in bond UK





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