



DOMAINE PIERRE MOREY

MOREY BLANC

2017 VINTAGE, EN PRIMEUR

“When it comes to naming the greatest white winemakers from the Côte d’Or there are obvious contenders: Jean-François Coche, Dominique Lafon, the late Anne-Claude Leflaive and perhaps Lalou Bize-Leroy. To that illustrious list I would add Pierre Morey.”

Neal Martin, September 2018

Corney & Barrow first knew Pierre Morey during his 20 years as *Régisseur* of Domaine Leflaive, from 1988 to 2008. He combined this high profile position with running the family domaine. It is therefore no coincidence that certain milestones at Domaine Leflaive, such as turning biodynamic in 1997, were echoed at Domaine Pierre Morey.

We have long wanted to work with these fabulous wines and it is a testament to the slow but steady progression of affairs in Burgundy that we have, finally, secured our first allocation. The softly spoken Pierre remains a constant presence but it is now his daughter, Anne Morey, who runs the day to day life of the domaine.

I tasted these 2017s twice at the domaine in Meursault with Anne, firstly in their embryonic form in March 2018 and secondly with Adam Brett-Smith and Will Monroe, in October 2018. As the glowing quote above from Neal Martin suggests, these are wines to be reckoned with.

Winemaking is protective, with 100% destemming of the reds. The wines have an astonishing sense of purity and seem to hit that sweet spot of fruit expression and *terroir* nuance. Anne said of 2017 that it “might turn out to be a mix of 2010 and 2012”. A happy place to be.

Guy Seddon, March 2019

HISTORY

The Morey family dates back to at least the sixteenth century in Burgundy and has been present in Meursault since 1793.

Auguste Morey, Pierre's father and Anne's grandfather, started as a share-cropper for Domaine Comte Lafon, in 1935. It was a time of economic hardship and the entire 14 hectare Comte Lafon estate was divided between nine share-croppers.

Pierre established Domaine Pierre Morey in 1971, producing his own wines alongside those of his father. In 1984, the Lafon family decided to gradually retake control of their vineyards.

From 1988 to July 2008, Pierre Morey was *Régisseur* of Domaine Leflaive. Corney & Barrow's first contact with him was at this time. During this period, Pierre also oversaw his own domaine and his small *négociant-éleveur* activity.

From 1991, Pierre started using organic agricultural principles along with some biodynamic preparations in the vineyards. The domaine became 100% biodynamic in 1997 – the same year that Domaine Leflaive converted to biodynamics.

Pierre's daughter Anne Morey is now co-manager of the domaine and is increasingly the driving force behind these exquisite wines.



Anne Morey and her father Pierre Morey. Source: Domaine Pierre Morey.

VITICULTURE

Biodynamics has, for over 20 years now, informed all viticultural decisions at the domaine. Anne Morey speaks of “respect for the vineyards” as central to the approach here. Soil aeration and composting encourage the development of the soils' microbial life, improving the health of the vines and bolstering their resistance to parasites and diseases. The approach is as hands-off as possible: only very low doses of natural products are used.

CELLAR

The wines are made in the domaine's wonderful old vaulted underground cellars.

White wines

After hand-harvesting, the grapes are rapidly transported to the winery where they are sorted and lightly crushed before being pressed. The must is then racked into tank for 12-24 hours, during which a light *débourbage* (settling) is done while retaining the fine lees, which are the main source of nourishment for the (all-natural) yeast.

The juice is then transferred to oak barrels where the alcoholic fermentation takes place. After fermentation, the wine is punched-down two or three times a week until around Christmas. The wines remain in barrel until the following autumn, when they are racked and then returned to their lees.

Fining is very light. Filtration is not routinely performed and depends on the individual vintage. Maturation of the Chardonnays lasts, depending on the vintage, from 16-20 months. Bottling is done by gravity.

Red wines

The grapes are hand-harvested then sorted. 100% de-stemming is the norm, following which the grapes are placed in oak tanks. Fermentation, without addition of yeasts, begins after a few days. Light punch-downs and pump-overs are performed.

The temperature is controlled during fermentation, cool at first to encourage colour and tannin extraction, then warmer towards the end. Fermentation tends to be fast thanks to the quality of the natural yeasts. After fermentation, the wine is transferred to oak barrels.

The wines are aged for 15 to 20 months. Bottling is done by gravity after blending, usually without fining or filtration.



Sorting the white grapes with secateurs. Source: Domaine Pierre Morey.

2017 VINTAGE NOTES

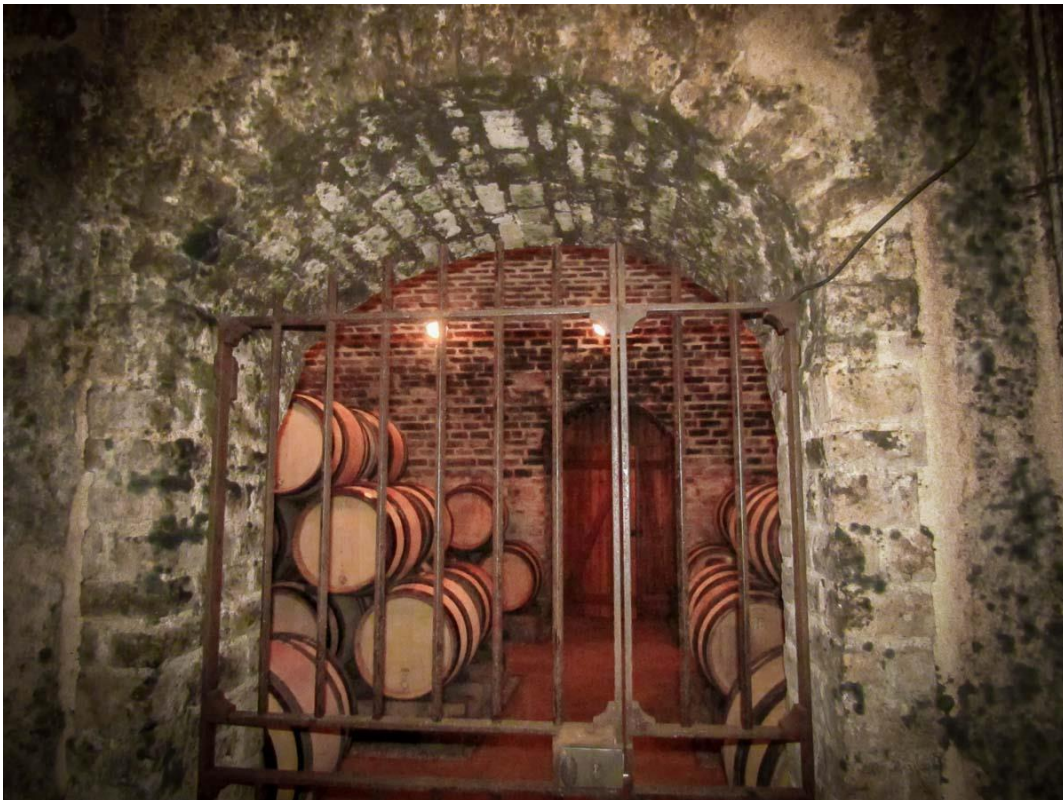
Autumn was mild, with average rainfall. December and January were both cold and dry.

Spring 2017 started early, the buds beginning to emerge on 20th March, with full bud-break in early April. By the end of April, six or seven leaves were visible, when the frost occurred. Very fortunately, there was less damage than in 2016, thanks in part to the protective measures of the region's *vignerons*.

Mild and wet conditions set in by the end of April, putting a brake on the incredible head-start that the vines had achieved up until then. Warmer temperatures reappeared on 23rd May, with flowering occurring in just a few days, between 25th and 31st May. Flowering was stable for the Pinot Noir, but less so for the Chardonnay.

With conditions alternating between heat and rain, vine growth advanced at record speed and the grapes grew very quickly. With only three weeks separating flowering and bunch closure, and with *véraison* starting as early as mid-July, an early harvest was shaping up.

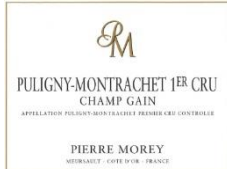
August remained mostly dry, which helped keep the vines disease-free and achieve optimal maturity. A heat wave and a little beneficial rain in the final days of August led into harvest on 2nd September. The grapes were described by Anne as “wonderful and balanced” and the yields “finally something we could consider ‘normal’”.



The cellars. Source: Domaine Pierre Morey.

TASTING NOTES

DOMAINE PIERRE MOREY PULIGNY-MONTRACHET 1ER CRU CHAMP GAIN 2017



Fittingly for our first release, this wine was made for the very first time in the 2017 vintage. It comes from a newly acquired plot, a mere four *ouvrées* (0.17 hectares) of this stony high-slope *premier cru*, planted with 40 year old vines. Pure white peach and a little matchstick reduction on the nose, with delicate white flower aromas. The palate opens with a sense of assertively ripe stone-fruit, before revealing a textured, chalky mineral bite on the mid-to-back palate. Really nicely poised, with the domaine's signature transparency of *terroir*. Just three barrels have been made, one of which is new oak.

CORNEY & BARROW SCORE 17.5 - 18
RECOMMENDED DRINKING FROM 2021 - 2027
£725/CASE OF 6 BOTTLES, IN BOND UK

MOREY BLANC ALOXE-CORTON 1ER CRU LES VERCOTS 2017



If you approach the hill of Corton from the direction of Beaune, Les Vercots lies between the *Route Nationale* and the back-road to Pernand-Vergelesses, just before you get to Corton-Charlemagne (this may or may not be helpful...) In any case, this has a lovely, lifted nose of fine rose petals and pretty red berry perfume. The palate has a concentrated, small-berried intensity of cranberry and raspberry, with insinuatingly fine, fruit-coated tannins channelling the fruit. This is labelled Morey Blanc, being made from vines over which Anne and Pierre Morey have a long-term lease. 2001 was the first vintage.

CORNEY & BARROW SCORE 17.5+
RECOMMENDED DRINKING FROM 2022 - 2032+
£325/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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