



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

Established 1780

Burgundy Collection

2007 En Primeur



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Corney & Barrow in Burgundy

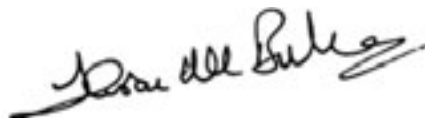
Year upon year, we continue to strengthen and refine our Burgundian portfolio. We take our role as Burgundy specialists very seriously and continue to work hard to secure exclusive relationships and allocations from the best producers, at every level, throughout the region.

As ever, we are offering our Burgundies through a number of channels. This collection is the lion's share of our 2007 *en primeur* offering. There are, in addition, individual 'releases' dedicated to single estates for whom we are exclusive agents, which are sent out at specific points throughout the year. These include Domaine de la Romanée-Conti, Domaine Comte Georges de Vogüé, Clos de Tart (a very exciting addition which will be offered later this year,) Domaine Bonneau du Martray and Domaine Leflaive (for whom we are joint agents). Faithful followers of the Roty family's wines will have to wait until 2010 for the release of 2007 vintage, we will be offering the 2006 vintage in the coming weeks.

The complex nature of this great region makes it something of a wine-lover's pilgrimage. It does, however, render this printed 'collection' somewhat unwieldy, through the sheer number of growers and parcels included. Our advice is always to focus on the producer, as it helps in making sense of the numerous vineyard names. To help guide you, we have taken a logical, geographical route from North to South, following the celebrated Route Nationale 74 through some of the world's most celebrated vineyards (see map overleaf).

Amongst the collection there are a number of producers who tend to sell out almost instantly. However, we advise you to delve deeper and discover some less well-known names, which offer new excitement and great value. All the wines in this collection have gone through our exhaustive Corney & Barrow selection process and any that have made the cut, naturally come highly recommended. It is often commented that we wax lyrical about all of the wines we are offering – that is because we truly believe in them and are proud to give them our endorsement.

Given the current economic climate, we have worked in partnership with all of our suppliers to keep prices as stable as possible. These initiatives have not been helped by a strong Euro which has forced prices up on all wines in the Eurozone despite the small, temporary reduction of VAT in the UK.



Alison Buchanan
Associate Director, Buying
January 2009

Chablis

Côte de Beaune

Domaines featured in this Corney & Barrow
2007 Burgundy Collection



Côte de Nuits



Vintage Overview

“2007 gave a wonderfully pure expression of Pinot Noir and Chardonnay – alert, fresh, vibrant and elegant.”

The 2007 vintage has already received many fine accolades – from people who have actually tasted the wines, rather than simply reviewing weather reports. Speaking generally, the reds offer tremendous charm and elegance, rather than blockbuster power, which suits me admirably. They are really pretty, pure translations of Pinot Noir – aromatic and very fine. The best whites are absolutely stunning, electric, focussed and high-toned.

We are not going to attempt to blind you with astrological mysticism but 2007 does have an unusual aspect which may well have had an impact. It was a year of 13 moons; a fact which Jean-Charles Le Bault de la Morinière (of Domaine Bonneau du Martray) claims rendered it *délicate*. The importance of the 13 moons is a controversial subject. Some say it is a legend, others take it very seriously.

To understand, one first has to take the relationship between a month and the calendar year as purely a conventional one. A continued discrepancy exists between this ‘convention’ and the real physiological happenings, namely the earth’s movement around the sun and the resultant gravitational influences of the moon. These influences are hugely important to the atmosphere, so a year in which there are 13 moons as opposed to 12, (which occurs every 2 or 3 years,) is believed by some, to have a marked, if irregular, effect on the growing cycle.

The movement of the moon is of particular significance to the growing number of winemakers who have converted to biodynamic viticulture. To help you make sense of this, we have put together a brief synopsis for you, which follows on page 5.

Back to the vintage. There were other important aspects to take note of, despite winter being rather uneventful and mild, with no extremes. April was both atypically hot and dry – giving an early kick-start to the growing season which would prove invaluable later in the year. Fair conditions prevailed through to a hot and dry May, when the more advanced vines started flowering. After the 20th May, however, the weather changed dramatically, becoming much cooler. The later vines then had a much more protracted and uneven flowering (millerandage). Rain in June allowed the grapes to swell and ripening began in mid-July. The cloudy and stormy weather was simply not good enough to allow the winemakers to sleep easily. Despite this, the vines rallied and were in rude health. The general precocity of the growth cycle pre-determined an early vintage... but where was the sun?

Mid-August, at last, changed the fortunes of the vintage, bringing in lovely weather, warm and bright, which lasted right through to the end of September. The vintage, therefore, had a great start and a fine flourish at the end. Yields are down dramatically as success lay in arduous work in the vineyards allied to really tough selection. Once again, the skill and experience of the grower would be key.

Biodynamic Viticulture

To précis the art/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.

Our Scoring System

In answer to your requests, we have a simple Corney & Barrow marking system. The score is a summary only. The devil is in the detail, so please focus on the tasting notes. These are only guidelines!

- Wines are judged within their peer group, e.g. generic / Premier Cru / Grand Cru so that a well-made Bourgogne Pinot Noir theoretically can score as well as a Grand Cru.
- Wines are judged within the context of the vintage and with a view to value for money.
- A definitive score of a young wine is almost impossible. We usually offer a spread (e.g. 14–16) which relates to the potential to achieve a higher mark.

A score is a summary only. So please focus on the tasting notes. These are only guidelines!

12–14 A good to very good wine

14–16 A very good to excellent wine

16–18 An excellent to outstanding wine

18–20 An outstanding to legendary wine

NB: Recommended Drinking dates are only a guide. They depict a suggested window during which the wine will be showing at its best. This is not set in stone, but we hope it will help you to make an informed decision.

To order, please use the form provided

or call: 020 7265 2430 (London)

or 01875 321 921 (Edinburgh)



Chablis

It is something of an anomaly that Chablis is considered as Burgundy. Geographically and often climatically, it is set apart from the Côtes. Moreover, in geological terms, it is rather more related to Sancerre and Champagne than to the rest of Burgundy – its soil base being an extension of what is found in Dorset. It does, of course, share the Chardonnay grape.



Domaine Vincent Dampit

We were delighted to add this Domaine to our portfolio two years ago. The wines are exemplary – electric, stylish and exhilarating. Vincent's father Daniel has been making great wine for years. Spurred on by an enthusiastic customer, we knocked on Vincent's door just as he was producing his first bottled vintage – incredibly fortuitous timing. Vincent is a charming young man, born of a long line of winemakers, starting with his great grandfather. He is one of an increasing number of younger winemakers who, although steeped in Burgundy tradition, spread their wings further a field after studying, gaining experience in New Zealand before settling down on his native soil.

These wines are exclusive to Corney & Barrow.

"We are back to the typicity of Chablis, with a good vivacity, a clean minerality at the end and a really great potential for ageing. The wines are pure, clean and fresh with each terroir very well defined."

Vincent Dampit, December 2008



Vincent and Daniel Dampit

WHITE

Chablis

£105/case of 12 bottles, in bond UK

£111/case of 24 halves, in bond UK

Corney & Barrow Score 17 to 18+

The vine age in the parcel averages 35 years. This is a pale, green-gold in colour and offers a very expressive nose of flint and almond blossom, crushed shell minerality and orchard fruit. There is a beautiful purity about this, which is fresh, delicately floral, extremely precise and focused, particularly on the long, refined finish.

Recommended drinking 2008 to 2010

Chablis 1er Cru Les Vaillons

£146/case of 12 bottles, in bond UK

Corney & Barrow Score 17+ to 18+

Pale in colour, this is an enticing, shimmering gold. Lemon shortcake richness on the nose complements green apples and fresh pears. The palate reflects the aromatics, adding nuances of nuts and cream. Elegant and refined, this is very straight-laced at present, reigning in impressive complexity and richness – deserves a little patience.

Recommended drinking 2009 to 2012+

Chablis 1er Cru Les Lys

£156/case of 12 bottles, in bond UK

Corney & Barrow Score 18+ to 19

Pale, lustrous, green-gold, this is markedly different on the nose from Les Vaillons, supporting Vincent's decision to produce a separate wine, rather than include it in his Vaillons – which he is entitled to do. These are older vines of around 55 years old, planted by Vincent's grandfather. From the outset, on the nose, this is more expansive. There is added complexity and richness, whilst retaining precision and focus. The finish is exemplary, long, mineral and supremely elegant – an outstanding Chablis.

Recommended drinking 2009 to 2012+

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or 01875 321 921 (Edinburgh)

Côte de Nuits Gevrey-Chambertin



Domaine Trapet Père et Fils

Since taking over the reigns from his father in 1990, the charming, mild-mannered Jean-Louis Trapet has brought about considerable change. Initially this involved restricting yields, introducing lower-yielding rootstocks, high density planting and green harvesting, when required. The rewards were so obvious that a wholesale change in the way they had been working seemed to be the logical next step. In 1998, he decided to introduce biodynamic viticulture (An insight into biodynamic viticulture can be found on page 5 in the introduction).

This decision was no lily-livered affair. It has meant considerable upheaval for the entire family and now, to a great degree, they are at nature's beck and call. Biodynamism requires constant vigilance, which the Trapet family take very seriously, both in their Burgundian sites, and in Jean-Louis' wife Andrée's family holdings in Alsace. Although the changes were made initially for the benefit of the vineyard alone, it soon became apparent that there was an unexpected improvement in the intensity and purity of the wines. The results of their tremendous efforts are clear in the glass.

We are delighted to be joint agents for Domaine Trapet in the UK and to exclusively represent Trapet wines from Alsace.

**These wines are exclusive to Corney & Barrow.
These wines are biodynamic.**

"It's a surprisingly balanced and generous vintage. We were amazed by the grapes we brought in."

Jean-Louis Trapet December 2008



Jean-Louis and Andrée Trapet

RED

Bourgogne Rouge A Minima

£105/case of 12 bottles, in bond UK

Corney & Barrow Score 17+ to 18+

This is a lovely wine. A lustrous plum-cherry in colour, it offers a bouquet of violets and roses on the nose – wonderfully pure. The palate echoes the nose with additional, supple, juicy, red and black fruit. As with all of Jean-Louis' wines, this is handled with kid gloves, with the very minimum intervention in the cellar. The result is purity, with no rough edges – very fine.

Recommended drinking 2009 to 2012+

Marsannay Rouge

£145/case of 12 bottles, in bond UK

Corney & Barrow Score 18 to 19

Deep ruby in colour, this is an absolute joy from first glance through to a protracted, layered finish. Initially it presents freshly picked, ripe fruit on the nose, perfumed by violets. The palate mirrors the aromatics of the nose with exuberance and wild berry notes tamed slightly by a creamed opulence. Often overlooked as an appellation, this is a great insider's wine – stunning!

Recommended drinking 2009 to 2014+

Gevrey-Chambertin Cuvée Ostrea

£285/case of 12 bottles, in bond UK

Corney & Barrow Score 18 to 18+

A deep jet-ruby in colour, this has immediate appeal. The nose exudes cassis and violets, allied to an enticing, crushed-stone, mineral element. Red and black fruit laced with violets prevail within a richly textured palate, lifted by primary fruit and peppery spice which give focus to a long finish – a very lovely Gevrey.

Recommended drinking 2010 to 2014+

Gevrey Chambertin 1er Cru Capita

£435/case of 12 bottles, in bond UK

Corney & Barrow Score 18 to 18+

Very lovely, lustrous ruby in colour, this combines breezy freshness and pure primary fruit with more savoury elements, all echoed on the palate. Bright and alert, this has an almost tear-jerking purity, complemented by a high-toned minerality – very lovely wine

Recommended Drinking 2010 to 2015+

Latricières-Chambertin Grand Cru

£740/case of 12 bottles, in bond UK

Corney & Barrow Score 19+

A lustrous jet-carmine in colour, this has a very naughty nose, perfumed, with a heightened purity which tantalises the taster. The palate, though more muscular and structured than is suggested by the nose, retains the wonderful aromatics, allied to lovely concentration and a taut, very linear freshness and intensity – deeply impressive.

Recommended drinking 2012 to 2024+

Chapelle-Chambertin Grand Cru

£740/case of 12 bottles, in bond UK

Corney & Barrow Score 18 to 19+

This seduces from the outset, with its shimmering, jet-ruby colour and a richness in texture. The nose presents black-cherry fruit refreshed by crystallised roses and violets, all seasoned by a dash of pepper. Opulent yet elegant, the palate is beautifully poised with rich fruit layered with chocolate-cherry liqueur on the finish – a stunning wine.

Recommended drinking 2012 to 2024+

Le Chambertin Grand Cru

£1150/case of 12 bottles, in bond UK

Corney & Barrow Score 18+ to 19

A shimmering jet-ruby in colour, this presents an outstanding nose, at once rich and vibrant, with supple plump cherries refreshed by floral notes. Headily perfumed and alluring, sheer elegance belies underlying grip and structure. There are however subtle, dark, sultry notes, which give glimpses of the power within and promise a long future – a very fine, composed Chambertin.

Recommended drinking 2012 to 2024+

WHITE

Bourgogne Blanc

£125/case of 12 bottles, in bond UK

Corney & Barrow Score 17+ to 18+

This is produced from two limestone-rich plots within the commune of Marsannay. Shimmering white gold, it presents orchard fruit and pastry shop richness allied to a grapefruit citrus lift. There is certainly an opulence here but with a refreshing focus throughout. Wonderfully elegant and poised, this is a very lovely wine, controlled and very pure.

Recommended drinking 2009 to 2012+

Marsannay Blanc

£185/case of 12 bottles, in bond UK

Corney & Barrow Score 17+ to 18+

This appellation, in the northern Côte, is largely overlooked within the UK yet it is highly prized in France and offers great value for money. The Trapet family are particularly proud of their little parcel, Le Petit Paradis, which produces a tremendous white, with real personality. Lustrous pale gold, it presents an enticing combination of stone and orchard fruit on the nose and palate, underpinned by a piercing minerality which gives great focus and direction. Expansive, with a refreshing lift, this has a wonderful, breathtaking purity – a stunning wine.

Recommended drinking 2009 to 2012+

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Côte de Nuits Gevrey-Chambertin



Domaine Rossignol-Trapet

In 1990, Jacques Rossignol and his two sons David and Nicolas split away from the main Trapet family Domaine to found Domaine Rossignol-Trapet. We are delighted to have a foot in both camps. The two ranges are very distinctive with markedly individual styles.

The Rossignol family, originally based in Volnay, has been involved in winemaking from as far back as the 16th Century, so there is a considerable weight of history upon the family's shoulders. Their commitment to their successors is assiduous and somewhat gruelling in terms of man-hours. In the vineyard, high density planting, low yields and strict selection have long since been the order of the day but, in 1997, the estate began trials in biodynamic viticulture.

As with many of our suppliers, the move to biodynamism was totally dictated by concern for the environment and a sense of duty towards future generations but it soon became clear that there was also a marked and beneficial effect on the wines. Greater purity and concentration, allied to healthier, stronger vines in the trial plots sealed their fate. The die was cast and biodynamic viticulture is now fundamental to the Domaine. In the cellar the wines are worked classically, making for a house style which is rich and robust, balanced to age over the medium term. We rarely have stock remaining following their release en primeur, so move swiftly!

These wines are biodynamic.

"A very 'pinot' vintage!"

Nicolas Rossignol, December 2008



David and Nicolas Rossignol

RED

Gevrey-Chambertin Vieilles Vignes

£220/case of 12 bottles, in bond UK

Corney & Barrow Score 17+ to 18+

This comes from the heart of the village, from old vines of 40+ years. These contribute greatly to the intensity and complexity of what is still, after all, a *villages* wine. A shimmering plum-bramble in colour, this has immediate appeal. The nose is incredibly perfumed, offering waves of violet, rose and cassis, all echoed on a mineral-packed palate. This is benchmark Pinot Noir, generous and supple whilst enveloping substantial tannins. A really lovely wine.

Recommended drinking 2010 to 2017+

Beaune 1er Cru Teurons

£235/case of 12 bottles, in bond UK

Corney & Barrow Score 18+

This is a perennial Corney & Barrow favourite. Deep plum-cherry in colour, it presents a heady concentration of sweet red and black fruit, spice and violets on the nose, with hints of iodine. This parcel of Teurons always tends towards a wonderfully feminine style, intriguingly both floral and mineral. It has a delightful freshness which, allied to its persistent mineral focus, lifts the palate. Deceptively approachable in youth, it has, nonetheless, good capacity to age. This is a very attractive Teurons and a fine ambassador for the vintage.

Recommended drinking 2010 to 2017+

Gevrey-Chambertin 1er Cru Clos Prieur

£340/case of 12 bottles, in bond UK

Corney & Barrow Score 18

This parcel of Clos Prieur – an east-facing, stony slope – lies across a narrow road from Mazoyères-Chambertin Grand Cru. Deeply coloured, this is serious from the outset. The nose is dark, sultry and earthy with black fruit and a crushed stone minerality refreshed by hints of dried violets. The palate is similarly sedate and rather brooding, offering spice, dark chocolate, cherry liqueur and tobacco. Masculine and muscular in style, there is nonetheless a controlled opulence which is expressed on a protracted finish.

Recommended drinking 2011 to 2018+

Gevrey-Chambertin 1er Cru Petite Chapelle

£340/case of 12 bottles, in bond UK

Corney & Barrow Score 17+ to 18+

Intense, deep, cherry-ruby in colour, this presents a combination of red and black fruit on the nose, both primary and candied, with an earthy, spiced character. The palate is fresh and vibrant with mineral notes very much to the fore. This is the parcel which Nicolas feels has benefited most from the biodynamic regime and the resulting wines have taken on more muscle and restrained power. Spiced, toasted, dark fruit prevails on the palate, supported by coated, ripe tannins – a serious wine which deserves time.

Recommended drinking 2013 to 2022+

Chapelle-Chambertin Grand Cru

£499/case of 12 bottles, in bond UK

Corney & Barrow Score 19+

Glittering jet-ruby in colour, this was something of a party-animal when we first tasted it in July. It was therefore striking, as ever, to see the marked effect a few months can have on a wine. When re-tasted in November, it had taken on muscle and weight whilst retaining its attractive, flirtatious perfumed character – violets, roses and ripe, sweet, cherry fruit. Old vines here, between 50 and 60 years old, give an alluring intensity and complexity which, allied to impressive power, make for a formidable Chapelle with real focus – a stunning wine.

Recommended drinking 2014 to 2022+

Latricières-Chambertin Grand Cru

£499/case of 12 bottles, in bond UK

Corney & Barrow Score 18+

Deeply coloured, this is rather more gregarious than usual, presenting a profusion of pepper-spiced red and black fruit on both the nose and palate. Supple, generous and satisfying, it offers concentrated berries and cherries, hints of dark chocolate and cedar, with an earthy backdrop. Structured and weighty, this has impeccable balance for mid-term ageing borne out by a prolonged, structured finish – very impressive.

Recommended drinking 2014 to 2022+

Chambertin Grand Cru

£695/case of 12 bottles, in bond UK

Corney & Barrow Score 18+ to 19+

Very fine, deep plum in colour, this is immediately enticing. An extremely exuberant nose presents the very purest pinot fruit – vibrant and extremely flirtatious for a Grand Cru. The palate knuckles down somewhat with expansive, concentrated red and black fruit, candied cherries, dark chocolate and kirsch. All this is supported by a dense, muscular, ripe structure which directs a protracted, layered finish.

Recommended drinking 2015 to 2022+

To order, please use the form provided

or call: 020 7265 2430 (London)

or 01875 321 921 (Edinburgh)

Côte de Nuits Gevrey-Chambertin



Domaine des Varoilles

We were introduced to this fine estate by our great friends at Château de Lamarque of the Haut-Médoc. In recent years, it has put all its focus into producing wines which truly represent what is a wonderful *terroir*. The name, Variolles, refers to the original Premier Cru monopole, first planted in the 12th Century but the vineyard holdings have expanded over the years and now cover 10 hectares and 8 appellations. There has been an enormous investment here, re-invigorating the naturally stunning, old-vine sites.

Interestingly, the estate is Swiss owned. This is made evident through the wines: you can find hints of what the very best Swiss reds offer in the wines' freshness and lightness of touch controlling underlying muscle and structure. Finesse and elegance are the watchwords here rather than power. There are no rough edges, even in youth. This Domaine produces extremely fine wines which will make purists smile.

These wines are exclusive to Corney & Barrow.

RED

Gevrey-Chambertin Clos du Meix des Ouches

£140/case of 6 bottles, in bond UK

Corney & Barrow Score 17 to 18+

Exemplary Varoilles, this bears the hallmark of finesse and elegance. Deeply coloured, it offers a profusion of violets and roses, laced with a heady dash of pepper, all complementing vivacious red berry fruit. This is a lively, pretty wine which combines uplifting energy with real charm – very fine.

Recommended drinking 2011 to 2020+



Gilbert Hammel

Gevrey-Chambertin

1er Cru Champonnets

£160/case of 6 bottles, in bond UK

Corney & Barrow Score 17+ to 18

An intense jet-ruby in colour, this is immediately appealing. The nose offers a combination of red and black fruit, liberally spiced. This is serious stuff, sedate and thought-provoking with dark, brooding fruit supported by significant but ripe tannins. Robust and intense, this has real power whilst retaining appetisingly fresh aromatics – impressive.

Recommended drinking 2012 to 2020+

Gevrey-Chambertin

1er Cru Les Cros des Varoilles

£180/case of 6 bottles, in bond UK

Corney & Barrow Score 17+ to 18+

Deep plum in colour with a bright rim this was, as ever, more subdued on the nose when we tasted but opened up to reveal attractive primary fruit – black and red berries, layered with dried roses and violets. A lovely mineral tone directs the palate, which is well structured and complex, with a long, spiced finish.

Recommended drinking 2012 to 2020+

Gevrey-Chambertin

1er Cru La Romanée

£185/case of 6 bottles, in bond UK

Corney & Barrow Score 18 to 19

Limpid jet-ruby, this has very pure violet and rose notes on the nose, allied to intensely seductive, sweet, old-vine fruit. The palate mirrors the nose, inviting, with opulence centred by a graphite minerality and well-integrated tannic structure – lovely wine.

Recommended drinking 2010 to 2018+

Charmes-Chambertin Grand Cru

£255/case of 6 bottles, in bond UK

Corney & Barrow Score 17+ to 19

Jet-plum to bramble rim, this has a dark, sultry, powerful and rather masculine nose toasted with dark chocolate, cherries, tobacco and spice. The palate is equally expressive with additional layers of primary fruit – wild blackberry and cassis. This is a wonderful testimony to old vines which have an average age of 40 to 45 years, producing a beautifully integrated Charmes where power and elegance are impeccably balanced.

Recommended drinking 2013 to 2020+

*“Very beautiful dark ruby red in colour with lots of black fruits:
raspberries, cherries, blackberries, spices, supple tannins.
Powerful and lively wines.”*

Gilbert Hammel, owner, December 2008





Château de La Tour, Clos de Vougeot

Côte de Nuits Clos de Vougeot



Château de La Tour, Clos de Vougeot

The largest producer in Clos de Vougeot, Château de La Tour, owned by the Labet family, comprises 12% of the appellation. The weight of family history can bear heavily but François Labet, hugely conscious of what he owes both ancestors and future generations, is energised by it. Meticulous in his attention to detail, all the vineyard sites are farmed organically. The goal is simple. His perennial aim is to produce healthy, quality grapes whilst, at the same time, assuring long term sustainability of *terroir*.

François has his own views of what is best for his wines and has confounded some critics in the past by his single-minded determination, often flying in the face of accepted practice. Françoise chooses to ignore current fashions. He exercises very severe short pruning to restrict the crop, thereby attaining better balance.

“Low yield, extremely concentrated and rich wines, supple and very lovely.”

François Labet, November 2008



François Labet

RED

Château de La Tour, Clos de Vougeot Cuvée Classique

£645/case of 12 bottles, in bond UK

Corney & Barrow Score 17+ to 18+

Intensely coloured, a lustrous jet-ruby, this is instantly attractive. Always differentiated from the Vieilles Vignes, the Cuvée Classique is not exactly a young wine, clocking up an average vine age of around 45 years+ – impressive in its own right.

We tasted from a number of different barrels, at different stages, to get an overview of the vintage. In all cases the fruit was berried, fresh and pure, with haunting, older-vine sweetness.

The palate echoed the nose, with floral aromatics complemented, to varying degrees, by toasted oak. There is real opulence and generosity here allied to an ethereal sensation of spice, all supported by beautifully integrated tannins and refined minerality.

Recommended drinking 2014 to 2022+

Château de La Tour, Clos de Vougeot Vieilles Vignes

£945/case of 12 bottles, in bond UK

Corney & Barrow Score 18 to 18+

These gnarled, ancient vines were planted just after the Crimean war. With an average age of 90 years, production is very limited but greatly concentrated and intense. Deeply coloured – a brilliant jet-ruby – this has a marked opulence on the nose, a blend of primary berries, fresh floral notes and darker, more sultry, brooding fruit. The palate echoes both the perfumed character and a shadowy, earthiness which hints at the wine's considerable potential longevity. The balance of restrained power and exuberant freshness is impressive and adds focus to a protracted finish.

Recommended drinking 2016 to 2024+

To order, please use the form provided

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or 01875 321 921 (Edinburgh)

Côte de Nuits Nuits-Saint-Georges



Domaine de l'Arlot

Domaine de l'Arlot is a wonderful 14 hectare property in the commune of Prémeaux, just south of the town of Nuits-Saint-Georges. Olivier Leriche's prodigious talent as technical director and winemaker, is supported by excellent vineyard sites which have enjoyed huge investment by the owners, the insurance firm AXA. Biodynamically farmed, the wines perennially display impressive purity and real character. Achieving such quality involves meticulous attention in the vineyard and the disciplines of biodynamics demand even more intensive care.

Wines produced from younger vines are kept separately here, in order to maintain the optimum quality of the first wines. The harvest of 2007 was all done and dusted by the 9th September at Arlot, having started on the 31st August – earlier than many but much later than had first been predicted by the early flowering – 13th August. The harvest was staggered as befitted the stage of ripening. Selection, as everywhere, was of extreme importance and the final yield was around 33hl per hectare for red and 44hl for the white.

These wines are biodynamic.

“Our goal is to express terroir and to avoid winemaking taking over – to produce refined, elegant and balanced wines...”

Olivier Leriche, Technical Director and Winemaker



Olivier Leriche

RED

Côte de Nuits-Villages Clos du Chapeau

£185/case of 12 bottles, in bond UK

Corney & Barrow Score 17 to 17+

Brilliant, limpid, ruby in colour, this presents a trio of violet and rose aromatics with a focused minerality and fresh, summer pudding berries. Feminine and sweet, this is gentle, equally aromatic on the palate and wonderfully accessible – a good ambassador for the vintage.

Recommended drinking 2009 to 2013+

Nuits-Saint-Georges Le Petit Arlot

£230/case of 12 bottles, in bond UK

£240/case of 6 magnums, in bond UK

Corney & Barrow Score 17+

Le Petit Arlot is produced from younger vines, (between 8 and 10 years old,) of Clos de l'Arlot, which the Domaine declassifies. Limpid, lustrous ruby, this is very pretty from the outset. This is a slightly more serious wine than Clos du Chapeau but is in the same mould, with lots of fresh berry aromatics and hints of pink pepper. Bright, breezy and effortless, this is a wine to make people smile rather than for setting the world to rights.

Recommended drinking 2009 to 2013+

Nuits-Saint-Georges 1er Cru Les Petits Plets

£255/case of 12 bottles, in bond UK

£270/case of 24 halves, in bond UK

£270/case of 6 magnums, in bond UK

Corney & Barrow Score 16+ to 17+

This is again from younger vines, this time from Clos des Forêts Saint-Georges – but a not-insignificant 17 to 20 years old. A very attractive, deeper ruby in colour, this offers dried violet pot pourri and delicate spice rather than primary fruit character on the nose with earthy notes and hints of undergrowth. The palate reflects the nose, adding a firm, serious structure. Well-rounded, this presents a more masculine style and shows something of its future in a long, sweet, opulent finish.

Recommended drinking 2010 to 2014+

Nuits-Saint-Georges 1er Cru Clos de l'Arlot Rouge

£395/case of 12 bottles, in bond UK

£415/case of 24 halves, in bond UK

£415/case of 6 magnums, in bond UK

Corney & Barrow Score 18+ to 19

A brilliant carmine-ruby in colour, this has instant appeal. Once again, aiming for finesse over power, Olivier has fashioned a perfumed, fresh, smooth Arlot. Pretty, berried fruits are laced with light spice. The palate is similarly aromatic but has an added generosity – richness refreshed by elegant minerality and refined acidity. Very graceful, this shows lovely purity throughout a long, focused finish. A lovely wine which plays well to the vintage.

Recommended drinking 2011 to 2016+

Nuits-Saint-Georges 1er Cru Clos des Forêts Saint-Georges

£395/case of 12 bottles, in bond UK

£415/case of 24 halves, in bond UK

£415/case of 6 magnums, in bond UK

Corney & Barrow Score 18 to 19

A bright plum-ruby in colour, this reveals a marked spice character on the nose and rather brooding dark fruit, with a fine underlying minerality. Muscular and dark, with fine structural definition, this is more reticent than the exuberant Clos de l'Arlot at this stage. This achieves a well-pitched balance, true to vintage and *terroir* and provides intrigue through to a prolonged finish.

Recommended drinking 2012 to 2018+

WHITE

Nuits-Saint-Georges Blanc La Gerbotte

£260/case of 12 bottles, in bond UK

£280/case of 24 halves, in bond UK

Corney & Barrow Score 17+ to 18

From vines of around 14 to 15 years of age, this was picked towards the end of harvest, around the 7th September. It presents an appealing, shimmering, pale-golden colour. The nose and palate are rather playful, offering orchard and stone fruit, vague shades of exotic glamour, all refreshed by flashes of citrus zest. One year in barrel, (just 10% of which are new), produces an extra richness mid-palate. This is a very pretty Gerbotte with attractive weight and balance sustained through an uplifting, mineral finish.

Recommended drinking 2009 to 2012+

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

£450/case of 12 bottles, in bond UK

£470/case of 24 halves, in bond UK

£470/case of 6 magnums, in bond UK

Corney & Barrow Score 18+

This is something of an ambassador for Côte de Nuits white wines, which are much less known than their red counterparts. It shows how the potential really is there to produce wines of very individual character. A lustrous pale gold, it offers a lovely blend of orchard and stone fruits, with underlying hints of the exotic. There is an attractive balance between opulence, citrus refreshment and a very precise mineral refinement.

Recommended drinking 2009 to 2014+

To order, please use the form provided

or call: 020 7265 2430 (London)

or 01875 321 921 (Edinburgh)

Côte de Nuits Corgoloin



Domaine Gilles Jourdan

We are greatly indebted to Clive Coates MW for an introduction to Gilles Jourdan. A lovely man, shy and self-effacing, Gilles is obviously and deservedly fiercely proud of his vines and wines. The village of Corgoloin is pretty far off the main road and the cellar is absolutely tiny. He owns just 6 hectares including a monopole, 'La Robignotte', which is absolutely top-notch for what is a basic villages wine. In past tastings, Gilles has been extremely generous, allowing us to try older vintages in order that we might witness the incredible potential of his vineyard parcels. The structure, complexity and finesse which we have experienced, totally outrank the wines' status. This is clearly exceptional *terroir*. Quantities are sadly very limited and we tend to sell our entire allocation on their release.

These wines are exclusive to Corney & Barrow.

"In 2007 we harvested at the end of September. This vintage is very fruity with a lot of finesse, a good structure and well integrated tannins."

Gilles Jourdan



Gilles Jourdan

RED

Bourgogne Pinot Noir Vieilles Vignes

£95/case of 12 bottles, in bond UK

Corney & Barrow Score 17+ to 18+

This is a deep plum-ruby in colour, attractively aromatic, with headily-perfumed red and black fruit, laced with pepper. Both the nose and the palate present fresh, violet-scented, wild berries and summer pudding. This is vibrant, bright and elegant, showing great finesse for a Bourgogne Rouge – very attractive.

Recommended drinking 2009 to 2013+

Côte de Nuits-Villages

£149/case of 12 bottles, in bond UK

Corney & Barrow Score 17 to 18

This is an enticing inky-plum in colour. The nose exudes intense blueberries, bramble and violet, with peppered undertones. The palate, echoing the nose, is supple, bright and ripe with a perceptible but obscured structure. It has a lively, peppered freshness, which continues throughout a long, harmonious, aromatic finish – an insider's wine.

Recommended drinking 2009 to 2014+

Côte de Nuits-Villages La Robignotte

£175/case of 12 bottles, in bond UK

Corney & Barrow Score 18 to 18+

Deep plum-cherry in colour, this is immediately attractive. Harvested late, the nose presents blackberry and blueberry fruit, red berries and violets, all complemented by a refined mineral element. The palate mirrors the aromatics of the nose, with further layers of primary fruit. Wood is lightly-handled, (one third new) which, will add, with time, richness. This is beautifully balanced and fresh throughout – a pretty wine with, as yet, obscured depth.

Recommended drinking 2010 to 2016+

Côte de Beaune

The Côte de Beaune is twice as large as the Côtes de Nuits, beginning at Ladoix-Serrigny and extending as far as Santenay in the South. Beyond the hill of Corton the aspect becomes more south easterly and the slopes wider, with more side valleys and more varied soils – albeit still limestone-based.



Domaine Pierre Labet

In addition to overseeing Château de La Tour, Clos de Vougeot, François Labet looks after a selection of red and white wines from the family's niche plots which have been built up around Beaune since 1890. All the latter wines, sold under the name 'Domaine Pierre Labet' are vinified at Château de La Tour in Clos de Vougeot, following the same strict regime, in cellar and vineyard, as the coveted eponymous wines. Just as at Clos de Vougeot, all these vineyards are farmed organically.

These wines are exclusive to Corney & Barrow.

"We sorted the grapes like mad..."

François Labet, July 2008



François Labet

RED

Bourgogne Pinot Noir Vieilles Vignes

£130/case of 12, in bond UK

Corney & Barrow Score 17 to 17+

This is a brilliant, deep plum-cherry in colour. The nose is extremely aromatic with red and black fruit complemented by sherbet freshness. The palate, pure and intense, offers wild blackberry notes and has a pretty balance, a certain concentration and a refreshing, lifted finish. Every year, the same problem – just not enough of it.

Recommended drinking 2009 to 2012+

Beaune Clos du Dessus des Marconnets Rouge

£190/case of 12 bottles, in bond UK

Corney & Barrow Score 17+ to 18

A deep ruby in colour, this has a wonderfully expressive nose. Wines rarely smell of grape yet this had an attractive, freshly-harvested, grape-must nose when we tasted, with an attractive violet-scented backdrop. This is good value Pinot for the purist – no hard edges, just ripe, honest, berried, perfumed fruit, with delicate hints of oak richness and a fine mineral layer adding focus – very pretty.

Recommended drinking 2009 to 2015+

Beaune 1er Cru Coucheries

£230/case of 12 bottles, in bond UK

Corney & Barrow Score 17 to 18

Deeply coloured, the palate really blossoms with a little aeration, offering a heady array of red and black primary fruit, violets, fresh herbs and delicate spice. There is a lovely balance between bright, berried character and rather darker, savoury hints of fennel and a crushed stone, earthy minerality.

Recommended drinking 2011 to 2015+

To order, please use the form provided

or call: 020 7265 2430 (London)

or 01875 321 921 (Edinburgh)

WHITE

**Bourgogne Chardonnay
Vieilles Vignes**

£130/case of 12 bottles, in bond UK

Corney & Barrow Score 17 to 17+

This comes from a 45 year-old vineyard situated between Beaune and Chorey-Lès-Beaune.

The vines here suffered considerable stress in 2007 due to a lack of water, arresting their progress.

François therefore elected to harvest later, as in 2006, after the reds. A shimmering pale gold in colour, this combines very focused, ripe orchard and stone fruit character with a citrus-zest lift. Very accessible, this is an extremely pretty wine.

Recommended drinking 2009 to 2011

**Beaune Clos du Dessus
des Marconnets Blanc**

£190/case of 12 bottles, in bond UK

Corney & Barrow Score 17 to 18

The nose here is reminiscent of a French pastry shop with lemon zest, sweet pastry and biscuit notes and with complementary grapefruit character.

The palate echoes the nose, providing additional orchard fruit. This has a lovely honesty and precision about it allied to a refined, polished minerality and a long, fine finish.

Recommended drinking 2009 to 2012+

Savigny 1er Cru Vergelesses Blanc

£230/case of 12 bottles, in bond UK

Corney & Barrow Score 17+ to 18

This is a bright, pale yellow-gold in colour. The nose is subtle and rather restrained, hinting at apples, lemon shortcake and an attractive mineral element.

The palate, more gregarious, is approachable and supple with just enough acidity and minerality to balance underlying richness. This is very attractively focused, complemented by judicious use of oak which just adds a little weight on the mid-palate – very attractive and destined to go well with food.

Recommended drinking 2009 to 2013+

To order, please use the form provided

or call: 020 7265 2430 (London)

or 01875 321 921 (Edinburgh)



Côte de Beaune Volnay



Domaine Marquis d'Angerville

Volnay is a very picturesque village south of Beaune, the vineyards running between Pommard to the north and Meursault in the south. In the heart of the appellation we find the beautifully sited, historic vineyards of Domaine Marquis d'Angerville, part of holdings once owned by the Duke of Burgundy. The grandfather of the present owner, Guillaume d'Angerville, conducted his own revolution here. Post-phylloxera, he dedicated himself to replanting the vineyards with specially selected Pinot Noir vines. He was determined above all to produce honest, high quality wines and questioned the, at best, laissez-faire attitude to authenticity within Burgundy. The logical but courageous result of this was that he began bottling and commercialising the Domaine's wines himself, rather than through négociants houses. Given the insularity of the region, this was a risky decision yet, in time, it engendered an enormous amount of respect and awe. With responsibility for some of the finest vineyards of Volnay, meticulous care was fundamental to the Domaine's philosophy. It clearly made no sense whatsoever to hand the harvest over to be made by someone else – particularly in the light of concerns over scrupulousness. The wines have, of course, borne testimony to the prescience of this pioneering.

Guillaume's grandfather was succeeded by Marquis Jacques d'Angerville who continued in his father's footsteps, constantly striving for the very best quality possible. The wines went from strength to strength and are coveted by wine lovers all over the world. Sadly, in 2003, Guillaume prematurely had to fill the shoes of his father, following Jacques' untimely and sudden death. It cannot have been easy to follow two such iconic individuals, each of whom had made a great impact on the region. Guillaume was helped enormously from the outset by his brother-in-law, Rénaud de Villette, who had been working with Jacques for a great many years. Together they still form a formidable team, utterly determined to maintain and enhance the Domaine's upward trajectory. The Domaine started trials with biodynamic viticulture in 2005 and, having seen the results, will be totally converted from 2009 onwards.

It is interesting to note that, for the 2007 vintage, Domaine Marquis d'Angerville was harvested late, starting just as many neighbouring vineyards were finishing, holding out for optimal maturity.

"This was a vintage of most unusual weather conditions which produced fluid and elegant wines, not overwhelmingly structured, but which exhibit the quintessence of pinot noir and the most attractive characteristics of Volnay: style, precision, charm, firm attack and long finish."

Guillaume d'Angerville, December 2008



Guillaume d'Angerville

RED**Volnay****£275/case of 12 bottles, in bond UK**

Corney & Barrow Score 17 to 17+

This is an attractive, limpid, cherry-ruby in colour. It offers warm red fruit, gently spiced with pepper. The palate has a very pretty texture and weight, generous in the context of the vintage, very pure with a marked minerality. Fresh and harmonious, this has good length – a real charmer.

Recommended drinking 2012 to 2018+

Volnay 1er Cru**£305/case of 12 bottles, in bond UK**

Corney & Barrow Score 17 to 17+

This wine comes from different 1er cru parcels, which are not quite large enough to be labelled separately. They are therefore assembled with some young vine production in this energetic, 1er cru blend. Brilliant shimmering ruby, this displays primary fruit and floral aromatics on the nose, with notes of violets, roses, pink peppercorns and wild berries. The palate mirrors the nose in its fresh, breezy personality but there is also an underlying elegance, purity and fine minerality throughout. Tomboy come debutante – this has real charm allied to hidden depths.

Recommended drinking 2014 to 2018+

Volnay 1er Cru Frémiets**£350/case of 12 bottles, in bond UK**

Corney & Barrow Score 17+ to 18

Frémiets lies on south-eastern facing slopes at the Pommard side of Volnay, on very thin soil over limestone. The vines really have to struggle here, their roots foraging deeply in search of nutrients, making for greater intensity and purity in the final wine. An enticing, shimmering jet-ruby in colour this charms from the outset. The nose is gorgeous, sappy and sweet with wild blackberry fruit perfumed with violets, roses and hints of asiatic spice. The palate, echoing the aromatics on the nose, adds a more serious, darker dimension and richness, supported by earthy tannins and a fine mineral focus. A very impressive translation of the vintage.

Recommended drinking 2014 to 2020+

Pommard**£365/case of 12 bottles, in bond UK**

Corney & Barrow Score 16+ to 17+

This is a brilliant, glittering jet-ruby in colour. The nose offers violets and roses, pepper and primary berried fruit, echoed on a palate which shows great vitality. Fresh and alluring red and black fruit is supported by fine-grained tannins. Breezy and mineral, with underlying precision, this is focused throughout – very fine.

Recommended drinking 2010 to 2015+

Volnay 1er Cru Champans**£425/case of 12 bottles, in bond UK**

Corney & Barrow Score 17+ to 18

In the heart of Volnay, the soil profile of Champans is complex. Towards the steeper top of the slope, the soil is thin, over a limestone base, the vines here contributing finesse and elegance. Descending, the soil becomes deeper, providing structure. Darkly coloured, this presents wild black and red fruit that is both beguiling and seductive. There is, at this embryonic stage, a certain disparity between the charm of the nose and a surprisingly structured, controlled palate. A pronounced, masculine assertiveness, initially, gives way on the mid-palate and finish to controlled, elegance. This deserves a little patience – very good indeed.

Recommended drinking 2015 to 2020+

Volnay 1er Cru Clos des Ducs**£595/case of 12 bottles, in bond UK**

Corney & Barrow Score 17 to 18 +

This is a stunning vineyard, right up against the village, with south-eastern facing slopes sweeping down towards the d'Angerville house. This is a highly-prized monopole. Limpid, jet-ruby in colour, this presents a dark, sultry nose, rather noble, with rich red and black fruit and subtle spice. There is a lovely balance here between richness, elegance and a breezy freshness on both the nose and palate. Attractively weighted and richly textured, a very fine, focussed minerality prevails throughout, allied to ethereal, violet aromatics – very fine.

Recommended drinking 2015 to 2020+

To order, please use the form provided

or call: 020 7265 2430 (London)

or 01875 321 921 (Edinburgh)

“The 2007 white wines have a very classical style. Bourgogne are very pure with a little acidulous edge that no one does elsewhere in the world; good balance. The wines are very well defined expressing the diversity of each Burgundian terroir. 2007 seems like a combination of white wines from the 1984 vintage – for their purity and definition, with less acidity – and from 1990 – for their complexity.”

Patrick Javillier, November 2008



Côte de Beaune Meursault



Domaine Patrick Javillier

Patrick Javillier is an engaging, quietly spoken man with a disarmingly wicked smile. His passion and enthusiasm for winemaking are matched by a considered, intellectual, meticulous attention to detail. His precision is worthy of a research scientist which, combined with imagination and artistic flair, makes for a unique talent. With the skill of an alchemist, he produces wines which, year on year, bear both hallmarks of *terroir* and an inimitable, quintessential Javillier style. Patrick has, in common with the majority of our suppliers, both the humility and courage to recognise that he is subservient to Nature and he has to play to each vintage's strengths and weaknesses. There is no set of procedures cast in stone but instead a fluidity of approach which allows for flexibility and spontaneity.

A wonderful communicator, Patrick is always eager to guide tasters through his experience of every wine and his deliberations over decisions made in both the vineyard and the cellar. His reasoning is compelling – so interesting that time passes imperceptibly. Patrick's wife Catherine and, increasingly, his daughter Marion are integral members of the Javillier team, giving quiet support whilst, one imagines, keeping the man himself on track. Catherine's phenomenal expertise in the kitchen must also provide inspiration.

Patrick consistently produces wines which punch well above their weight, more than holding their own alongside more exalted appellations, with which they are very positively compared.



Patrick Javillier

RED

Savigny Les Grands Liards

£155/case of 12 bottles, in bond UK

Corney & Barrow Score 17 to 18

This is one of Catherine Javillier's family vineyards, planted with a mix of 10 year and 45 year old vines. This is a lovely jet-shot ruby in colour. It offers a very attractive array of red and black berried fruit, suffused with violets and roses. Fresh and aromatic, it has a fine mineral layer and a very pretty acidity. This is a charming wine, gentle and unassuming, which will make people smile.

Recommended drinking 2009 to 2012+

Savigny-lès-Beaune Les Serpentières

£185/case of 12 bottles, in bond UK

Corney & Barrow Score 17 to 17+

Deep ruby, this is a lovely colour. It presents a stunning nose and palate, a blend of bright and exuberant fresh primary fruit, allied to more decadent notes. Wonderfully aromatic with hints of wild herbs and a stony minerality. This is a lovely translation of 2007.

Recommended drinking 2009 to 2012

Aloxe-Corton

£220/case of 12 bottles, in bond UK

Corney & Barrow Score 17 to 18

Lustrous plum-ruby, this presents refreshing red and black fruit, laced with pink pepper on the nose. The palate reveals a similar aromatics, gentle, appealing and very pure. This is not a year for enormous, blockbuster reds and Patrick has judiciously played to an inherent charm with this Aloxe-Corton – a lovely, pretty, lissom red.

Recommended drinking 2009 to 2012+

To order, please use the form provided

or call: 020 7265 2430 (London)

or 01875 321 921 (Edinburgh)

WHITE

**Bourgogne Blanc
Cuvée des Forgets****£120/case of 12 bottles, in bond UK**

Corney & Barrow Score 17+ to 18.5+

Cuvée des Forgets comes from two parcels, *lieux dits*, within Meursault and Volnay. Patrick has produced a Bourgogne Blanc which leaves many a Meursault villages wine standing, yet it does not have the right to bear the appellation. Its quality is such that, even at the higher end of the generic Bourgogne appellation's price scale, it is great value. The 2007 is a very alluring, green-gold colour. The nose is extremely attractive with citrus and mineral notes. The palate is sprightly on attack, bright and vivacious, developing a nutty richness and floral undertones which underscore a long, mineral finish.

Recommended drinking 2009 to 2010+**Bourgogne Blanc Cuvée Oligocène****£138/case of 12 bottles, in bond UK**

Corney & Barrow Score 17.5 to 18.5+

This is a wonderfully sited vineyard, 30 year old vines planted in a *lieu dit* 'Les Pellans', just below the 1er Cru vineyard 'Les Charmes' and sharing the same slope, altitude and soil as neighbouring plots designated as Meursault *villages*. This is a star-bright, green-gold in colour and has a very attractive mineral character on the nose, developing more orchard fruits and delicate tropical nuances on the palate. Patrick held back on bâtonnage in 2007, playing to the purity of the vintage. This is adroit and focused with much less buttered opulence than in many years. An intensely pure, vibrant translation of the vintage, and a lovely wine.

Recommended drinking 2009 to 2013+**Meursault Les Tillets****£260/case of 12 bottles, in bond UK**

Corney & Barrow Score 17.5 to 18.5+

Lustrous gold, with flashes of green, this reveals really pronounced apples, pears, nuts and refined minerals on the nose. The palate has a luscious texture, whilst retaining a very fine focus, with layers of orchard and stone fruit, lifted by citrus freshness. This has a clay-limestone soil, delivering hints of both Meursault character and almost Puligny-esque finesse – particularly noticeable at this point, with this vintage. Very pure, mineral throughout, this is a very fine translation of 2007, expressive enough to drink young but with the structure for ageing – most impressive.

Recommended drinking 2009 to 2014+**Meursault Les Clousots****£295/case of 12 bottles, in bond UK**

Corney & Barrow Score 17+

The mere mention of this wine may well elicit the humming of the Pink Panther theme tune – a worthwhile side-effect from a very lovely wine. Pale, green-gold in colour, it has a beautiful nose which is very pure and very classic. There is a delightful marriage of green orchard fruit with a citrus lift, underpinned by a fine, nutty minerality, all of which are echoed on the palate. There is real complexity on the mid-palate and a long, layered finish.

Recommended drinking 2009 to 2012+**Meursault Tête de Murger****£430/case of 12 bottles, in bond UK**

Corney & Barrow Score 17.5 to 18.5+

This is a blend of two separate *climats* – 'Les Murgers de Monthélie' – west-facing on a clay-limestone Volnay slope and 'Les Casse-Têtes', classically east-facing, on thin soils. In the blend, vinified separately, the former site provides body, balance and texture whilst the latter adds finesse and minerality. Brilliant, pale-green gold in colour, the nose here is currently very taut, controlled and linear. Very clear, mineral definition comes to the fore on both the nose and palate, allied to orchard fruit. Embryonic in developmental terms, it has very restrained hints of Meursault character – wonderfully pure throughout.

Recommended drinking 2010 to 2014+**To order, please use the form provided**

or call: 020 7265 2430 (London)

or 01875 321 921 (Edinburgh)

Côte de Beaune Meursault



Domaine Henri Darnat

This estate has been in existence for 180 years, owned by 4 generations of the family, albeit under different names. It has tended to be transferred by uncles or aunts to nephews but there is a long history here. Henri, his brothers and his sisters took over the estate after the death of their father over twenty years ago but, eight years or so ago, Henri went solo, taking on the Domaine single-handed. He appears to have undergone something of a Damascene conversion, totally transforming his way of working. His aim is to produce the purest possible translation of his inherited *terroir*, wines which show well in youth but also age brilliantly – put simply, wines to give real pleasure. Out went the herbicides and fertilisers and in came strict, organic disciplines, though, in common with many of our suppliers, the Domaine has not requested certification.

Henri Darnat is charming, mild-mannered, with a very distinct twinkle in his eye. He is a serious man with a very serious mission, yet he fails to take himself at all seriously – a thoroughly engaging combination.

The pristine, minimalist tasting room and cellar are beautifully lit. Henri only wants the best for his wines. I am unsure whether the classical music, a relatively new addition to the general ambience, is for Henri or the wines but it is certainly one of the most serene tasting venues. We started working with Henri with the 2004 vintage, earmarking stock exclusively for on-trade. We are very happy to have been able to access some additional stock enabling us to spread the net more widely.



Henri Darnat

WHITE

Meursault Clos du Domaine

£220/case of 12 bottles, in bond UK

Corney & Barrow Score 17+

Pale, shimmering straw in colour, this reveals a leesy nose, with orchard fruit compote and hints of pastry-shop richness on the nose. The palate is really showy – heart firmly on sleeve – whilst retaining control and balance throughout. Lime and grapefruit provide citrus refreshment and the palate, rich and textured, remains at the vibrant and electric side of the Meursault spectrum. There is underlying opulence here but no fat – bravo Henri!

Recommended drinking 2010 to 2012+

Puligny-Montrachet 2007

£235/case of 12 bottles, in bond UK

Corney & Barrow Score 17 to 18

Very pale straw in colour, lustrous and fine, this was recently bottled when we tasted and therefore quite restrained. The nose evokes a sense of green apples, citrus freshness and crushed shell minerality. The palate reflects the nose; relatively compact and subdued at this early stage, revealing rich fruit – albeit corseted – and great potential. The finish is refined, perfumed and protracted.

Recommended drinking 2009 to 2012+

Puligny-Montrachet 1er cru Les Champs Gains

£355/case of 12 bottles, in bond UK

Corney & Barrow Score 17 to 18

Pale straw in colour, this has a more expansive nose than the recently bottled *villages*. The nose exudes lemon shortcake, nuts, white flowers and apple compote, all anchored by a refined, mineral layer. The palate is exhilarating, bright and breezy with an enticing nervous energy. This is a high-toned, beautifully-balanced Puligny, tasted at an embryonic phase, but clearly showing enormous potential and tremendous personality.

Recommended drinking 2009 to 2014+

To order, please use the form provided

or call: 020 7265 2430 (London)

or 01875 321 921 (Edinburgh)

Côte de Beaune Meursault



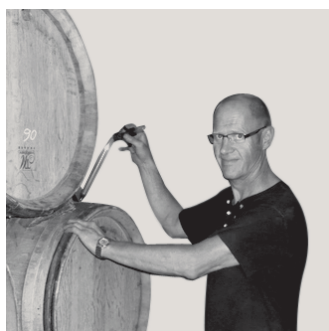
Domaine Matrot

We were delighted to have the pleasure of Thierry Matrot and his wife Pascale at our Annual Scottish Tasting held at Turnberry in 2008. During two masterclasses, Thierry revealed something of the complexity and great variety of the *terroirs* he has at his disposal. The range is terrific and each wine, in each vintage, demands an understanding of its potential, its development and its needs – a staggering challenge. As ever with Thierry's tastings, we had soon embarked on imaginative and complementary food and wine combinations. It is perhaps this mindset which allows Thierry to keep his very varied portfolio of wines true to themselves. For Thierry, wine and food are essential bed-fellows and when he makes wine, he has his passion for food in mind. In tastings, he analyses and deconstructs his wines with the precision of a master chef, finding nuances of flavour which will match and enhance potential dishes.

Thierry has done all of the conventional oenological training and ticked all of the right academic boxes but then essentially cast the rule book aside to forge his own path. He does what he believes is right for his *terroirs* and his wines, depending on vintage and, goodness, it is effective. It is perhaps what makes him one of a very rare breed of producers equally gifted in producing both high quality red and white wines. Thierry and Pascale have worked *lutte raisonnée* for over two decades. This simply means that whilst following essentially organic viticulture and vinification, they reserve the right to treat if a real, specific problem occurs. Gone are the days of systemic, across the board spraying.

“2007 has a lovely maturity – rich wine supported by a fresh citrus acidity.”

Thierry Matrot, November 2008



Thierry Matrot

RED

Monthélie

£175/case of 12 bottles, in bond UK

£185/case of 24 halves, in bond UK

Corney & Barrow Score 16+ to 17+

A pretty, bright ruby in colour, this offers vibrant, ripe berry fruit and cherries, suffused with violet notes and spiced with pink peppercorns. Fresh and alluring, this has wonderful primary fruit on both nose and palate, all supported by ripe tannins. This is a very pretty wine, from a too-often overlooked appellation just west of Volnay and next to Auxey-Duresses.

Recommended drinking 2009 to 2012+

Auxey-Duresses Rouge

£175/case of 12 bottles, in bond UK

£185/case of 24 halves, in bond UK

Corney & Barrow Score 17 to 17 +

Auxey-Duresses is something of an insider's appellation for both red and white wine. There are some terrific sites yet the prices are always lower than those of the more venerated, neighbouring Meursault. The Matrots' parcel sits amidst Chardonnay vineyards and the *terroir* is naturally disposed to a very marked freshness which is very effective in this red. A beautiful, bright, jet-shot ruby, this has immediate appeal. Both the nose and palate present explosive red fruits and ripe cherries, scented with fresh violets and seasoned with pepper – highly recommended.

Recommended drinking 2009 to 2012+

Meursault Rouge

£175/case of 12 bottles, in bond UK

£185/case of 24 halves, in bond UK

Corney & Barrow Score 17 to 18

Known much more, of course, for sensational white wines, Meursault does have some splendid sites where Pinot Noir is particularly expressive. This is a stunning, glittering jet-shot ruby in colour with the attraction of Venetian glass – beautiful. The nose offers great purity with vibrant red and black fruit, violets, rose notes and pink pepper spice. Often the palate at this stage is rather more earnest and sedate but, in this vintage, after incredibly severe selection, it is equally gregarious, playful and bright. Very feminine and flirtatious, ripe and expressive, this is perfumed throughout – a lovely expression of the vintage.

Recommended drinking 2010 to 2014+

Blagny 1er Cru**La Pièce Sous Le Bois****£280/case of 12 bottles, in bond UK****£290/case of 24 halves, in bond UK****£305/case of 6 magnums, in bond UK**

Corney & Barrow Score 18 to 19

This parcel produces sensational wine, vintage after vintage – a fact much appreciated by those in the know – who rarely divulge their find. This is a fine, firm, plum-ruby in colour. It presents extremely effusive primary berries on the nose, perfumed with violets. The palate is a very pure translation of this appellation, offering fresh red fruit, liquorice and fennel notes and delicate spice, all supported by ripe, gentle tannins. Charm and elegance in a glass, this is a really lovely wine.

Recommended drinking 2013 to 2018+

WHITE**Bourgogne Chardonnay****£90/case of 12 bottles, in bond UK**

Corney & Barrow Score 17+ to 18

The Bourgogne appellation covers the entire region and therefore encompasses many styles and different quality levels. Canny purchases may therefore be made when geographical provenance and grower are known. As one of Meursault's most respected producers, it is hardly surprising that Matrot's Chardonnay, from just beyond the fringes of the *villages* appellation, ticks many of the Meursault boxes, clearly bearing the hallmark of where it is produced. This is a very pretty, pale gold in colour and presents an attractive array of citrus and orchard fruit on the nose. The palate reflects similar aromatics with nuts and grapefruit zest allied to hints of pastry. Fresh and focused, this has a very pretty mineral refinement underscoring a persistent, satisfying finish.

Recommended drinking 2009 to 2013+

Meursault**£255/case of 12 bottles, in bond UK****£265/case of 24 halves, in bond UK**

Corney & Barrow Score 16+ to 17+

Very bright, pale-gold in colour, this presents a lively combination of orchard fruit, particularly green apples with grapefruit notes and a pronounced mineral focus. The palate reflects these aromatics on attack whilst developing a richer, nutty layer on the mid-palate, finishing with generosity and flair, just hinting at its future development.

Recommended drinking 2009 to 2015

Meursault 1er Cru Blagny**£345/case of 12 bottles, in bond UK****£350/case of 24 halves, in bond UK****£365/case of 6 magnums, in bond UK**

Corney & Barrow Score 17+ to 18+

Pale, glittering white-gold in colour, this offers similar aromatics to the *villages* with grapefruit, green apples, a crushed sea-shell minerality but it also hints at a creamy richness. The palate presents wonderful purity and a dominant, focused, mineral character at this stage. As is often the case, this Blagny tends to be a little truculent in youth, becoming more rounded given time. The freshness, which is currently so much to the fore, is a very welcome find which will serve the wine well as it takes on weight during *élevage*. This is a very fine translation of the vintage and benchmark Matrot.

Recommended drinking 2010 to 2016

Meursault 1er Cru Les Charmes**£365/case of 12 bottles, in bond UK****£375/case of 24 halves, in bond UK****£390/case of 6 magnums, in bond UK**

Corney & Barrow Score 17 to 18+

Although lying within the Meursault commune, this is, in fact, an extension of Puligny-Montrachet 1er Cru Les Combettes and shares very similar limestone soil. An attractive golden colour, this has an enticing nose which marries orchard and stone fruit with a citrus freshness. Once again, the mineral aspect is very marked, adding a wonderful focus and refinement. On the palate, there are hints of butter pastry and flowers layered with fruit and vanilla cream. Generous for the vintage, this retains a lovely purity and direction throughout.

Recommended drinking 2011 to 2016 +

Meursault 1er Cru Perrières**£495/case of 12 bottles, in bond UK****£515/case of 6 magnums, in bond UK**

Corney & Barrow Score 17+ to 18+

This is from vines aged between 40 and 50 years old in one of Meursault's most highly rated climats. Pale in colour, it has a very precise, focussed nose, citrus-fresh and linear. The palate is more expansive, with lemon shortcake richness complemented by an assertive mineral streak. This is refined, elegant Meursault, thoroughbred and pure, with underlying power.

Recommended drinking 2010 to 2015+

To order, please use the form provided

or call: 020 7265 2430 (London)

or 01875 321 921 (Edinburgh)



Corks from Domaine A&P de Villaine

Côte Chalonnaise Bouzeron

The Côte Chalonnaise is not so much a continuation of the Côte de Beaune, as a different ridge of hillocks winding its way from Bouzeron to Montagny, offering very varied sites and aspects. The soils are, principally, similar to the Côte de Beaune – a mixture of limestone, gravel and clay. But, being more exposed, the micro-climate is cooler than the Côte d'Or, despite being further south.



Domaine A&P de Villaine

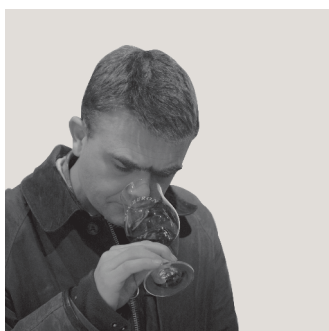
As if the co-owner of Domaine de la Romanée-Conti did not have enough to do, Aubert de Villaine runs this, his own property in the tiny village of Bouzeron. This jewel of a property is the first of the Côte Chalonnaise, lying between Chassagne-Montrachet and Santenay to the north and Rully and Mercurey to the south. The potential for growing vines here was recognised in the Middle Ages by the monks of Cluny. The church seems to have been rather adept at identifying great vineyards sites – including those of Domaine de la Romanée-Conti. Vines are planted on the slopes of this warm, sunny valley. The soils are nutrient poor and rich in limestone, ideal for the Aligoté Doré selected by Aubert and Pamela de Villaine. This is a lower yielding and more aromatic grape variety than the more common Aligoté Vert. Further intensity and concentration come from restricted yields and organic viticulture. It is the personality and finesse of this style of Aligoté which really put Bouzeron on the map, when it was awarded its own appellation in 1979. In addition to Aligoté, the Domaine also produces a really fine white Rully 1er cru Saint Jacques and Mercurey Les Montots from the neighbouring villages, both exclusive to Corney & Barrow. The whole estate has been organically farmed since 1986 and certified since 1997.

Aubert, a mild-mannered, deeply humble man, is helped here by his wife Pamela and now his nephew Pierre de Benoist. Having worked with Uncle Aubert for a number of years, Pierre was appointed manager two years ago and is enormously dedicated to the property. Pierre's name may sound familiar to Corney & Barrow customers: he is the son of Philippe and Marie-Hélène de Benoist (Aubert's sister) of Sancerre Domaine de Nozay fame. Wine really runs in his blood!

These wines are organic.

“For a winemaker, each vintage is marked by its own special characteristics. In 2007, the harvest was unusually long. Each of the three varietals matured at a different time. So, lots of patience and a great deal of observation were necessary to pick just at the right moment grapes that showed a good level of maturity and a balanced proportion sugar/acidity. It is the work in the vineyard, the quality of the « terroir » and the diligence of the « vigneron » that allow us to offer you once again wines that are fruity and elegant.”

Pierre de Benoist, December 2008



Pierre de Benoist

RED

Mercurey Les Montots

£160/case of 12 bottles, in bond UK

Corney & Barrow Score 16+ to 17+

Limpid jet-cherry, this is a really lovely, inviting, warm colour. The nose is quintessential, unadorned Pinot Noir, wild berries underpinned by an earthy minerality. The palate is rather playful on attack, all primary fruit and floral aromatics but there is structure here too with ripe, fine-grained tannins which add focus. This is a lovely 2007, fresh and appetizing, with real charm.

Recommended drinking 2009 to 2013+

WHITE

Bourgogne Aligoté de Bouzeron

£105/case of 12 bottles, in bond UK

Corney & Barrow Score 17 to 17+

Pale yellow-gold in colour this is a stunning Aligoté, true to varietal, *terroir* and vintage. The nose combines flint and crushed seashell minerality with green apples, pears and subtle floral notes. The palate mirrors the aromatics of the nose, adding an underlying, attractive biscuit character and an unexpected, restrained richness. This is a lovely food wine and an enticing diversion from Chardonnay.

Recommended drinking 2008 to 2010+

Rully Saint-Jacques

£135/case of 12 bottles, in bond UK

Corney & Barrow Score 17+

Very pale gold in colour, this was quite restrained on the nose when we tasted with hints of orchard and stone fruit, delicately spiced with white pepper. The palate is wonderfully fresh with a high-toned minerality underscoring impressive purity. This is a lovely wine, restrained and elegant which, nonetheless, has reigned back concentration which will open out with a little bottle age – very fine.

Recommended drinking 2009 to 2011+

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