



Michel Lafarge

2007 Domaine Lafarge

Descending into the dark underground cellar at Lafarge, with walls and ceiling furred up thanks to the angel's share, this really feels like old world Burgundy – very traditional and, one might suppose, old fashioned. Certainly the labels would do nothing to assuage this misconception.

It is true that Lafarge is very classical, but the approach of Michel Lafarge and his son Frédéric is fresh, enterprising and modern in outlook. They share a great sense of responsibility to both their ancestors' achievements and the future of their successors. Biodynamic viticulture has been exercised here since 1996 and although the main aim at the outset was sustainability of the land, it soon became clear that the exacting disciplines have resulted in wines of even greater intensity and purity – something of an unexpected bonus.



Alison Buchanan
Associate Director, Buying
January 2009

Red

Bourgogne Passetoutgrains L'Exception

£ 110/case of 12, in bond UK

Corney & Barrow Score 16+ to 17

Shimmering black-shot ruby in colour, this exudes black and red berry fruits on the nose, violets and roses. As is often the case, the nose here, feminine and perfumed, ill prepares the taster for the palate, which reveals real structure “*il y a de la matière*” as Michel Lafarge pronounced – very impressive.

Recommended drinking 2010 to 2014

Bourgogne Pinot Noir

£130/case of 12, in bond UK

Corney & Barrow Score 16 to 17

Lustrous ruby, this has immediate appeal. The nose offers violet-scented red fruit which is reflected on a highly aromatic palate – fresh and pure – with body. Fragrant and alluring, this has a serious edge – a lovely Pinot, very well-handled.

Recommended drinking 2010 to 2014

Volnay

£245/case of 12, in bond UK

Corney & Barrow Score 17

This is a lovely, glittering ruby in colour. Quintessential Pinot Noir comes through on the nose, aromatic red and black primary fruit to the fore. The palate reflects the aromatics of the nose and presents a wonderful freshness throughout – a very pretty translation of the vintage – well-rounded and very pure.

Recommended drinking 2012 to 2017+

Volnay Vendanges Sélectionnées

£295/case of 12, in bond UK

Corney & Barrow Score 17+ to 18+.

More intense in colour, this presents darker, cherry fruit on the nose, concentrated and very ripe. The palate is dense, allying power and freshness, supported by beautifully-integrated, coated tannins. This is a rather serious, Volnay with underlying power complementing seductive charm.

Recommended drinking 2015 to 2022+

Beaune Les Aigrots

£405/case of 12, in bond UK

Corney & Barrow Score 17 to 18

Brilliant jet-ruby in colour, this has a very attractive nose, with a pronounced minerality. The palate offers rich dark fruit, cherries, warm fruitcake with mocha undertones, all complemented by an earthy character which continues through a long, poised finish.

Recommended drinking 2012 to 2018+

Volnay Mitans

£545/case of 12, in bond UK

Corney & Barrow Score 18 to 18+

A newly acquired parcel, this is the first time we have been offered this wine. Attractive from the outset, it presents very pretty aromatics and a clear mineral definition – very pure. The palate is concentrated, controlled and poised with a wonderful silky texture, ripe cherry fruit and cream. Fresh and elegant, this is extremely impressive – lovely wine.

Recommended drinking 2016 to 2020+

Volnay Clos du Château des Ducs

£545/case of 12, in bond UK

Corney & Barrow Score 18 +

A beautiful plum-ruby in colour, this is decadent and seductive on the nose, offering both vibrant primary aromatics – violets, red berries and pink pepper – and hints of sultry spice. The palate, reflecting the nose, is beguiling and accessible, a rich silky texture obscuring a substantial, ripe structure. Wonderfully pure with alluring vitality, this is a stunning wine.

Recommended drinking 2015 to 2020+

White

Bourgogne Aligoté Raisins Dorés

£105/case of 12, in bond UK

Corney & Barrow score 18

An extraordinary wine, this is from a tiny parcel of ancient vines where the grapes are harvested late. A brilliant wine, shimmering gold in colour, this offers vibrant orchard fruit, refreshed by citrus elements. The palate is rounded and full, rich and generous whilst retaining a wonderful focus and precision throughout – a lovely wine and very rare.

Recommended drinking 2009 to 2012

Meursault Vendanges Sélectionnées

£275/case of 12, in bond UK

Corney & Barrow 18+

This is a very naughty wine, indulgent and compelling. Tempting from the outset with a glittering gold appearance, it has an evocative nose, combining warm brioche opulence with apples, nuts, honey and cream. Richness notwithstanding, there is a clear, fresh definition throughout, which supports the palate through a protracted, caramel finish – a really decadent wine.

Recommended drinking 2010 to 2015+

Beaune Les Aigrots

£405/case of 12, in bond UK

Corney & Barrow Score 18

The vines here are 35 years on average, a parcel which lies towards Pommard, at the same height as Clos des Mouches – celebrated for its rare white wines. Shimmering gold in colour, this has immediate appeal. The nose combines orchard and stone fruit character with gentle hints at pastry richness. There is intriguing complexity and an attractive balance between richness and a fresh, precise focus – beautifully handled.

Recommended drinking 2010 to 2014

**To order please call 020 7265 2430 (London)
or 01875 321 921 (Edinburgh)**

Please note these wines are to be sold on a "first come first served basis".

Corney & Barrow Ltd

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