



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



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

CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780



2007 VINTAGE

U.K. AGENTS FOR DOMAINE DE LA ROMANÉE-CONTI

DOMAINE DE LA

ROMANÉE-CONTI

2007 VINTAGE

“Of the infinite number of faces of a ‘climat’ that each vintage demonstrates, none are clearer than the transparency and purity of 2007 that go hand in hand with a concentration born of its extraordinary weather patterns.”

AUBERT DE VILLAIN, DECEMBER 2009

Domaine de la Romanée-Conti 2007 Vintage	Average Age of Vines	Average Production (doz)	Total Production 2007 (doz)	Yield (Hectolitres per Hectare)	Harvest Dates
Echézeaux	35	1340	1233	26.00	7th-8th Sept
Grands Echézeaux	55	1150	754	31.00	6th-7th Sept
Romanée-St-Vivant	37	1500	1165	28.00	3rd-4th Sept
Richebourg	45	1000	1136	32.00	1st-2nd Sept
La Tâche	50	1870	1403	27.00	5th-6th Sept
Romanée-Conti	56	450	400	26.00	2nd Sept
Le Montrachet	65	250	316	38.00	17th Sept

DOMAINE DE LA

ROMANÉE-CONTI

2007 VINTAGE OVERVIEW

Neither the harsh filter of youth nor the frequently traumatic growing season betray the irreversible beauty of these 2007s. They possess grace, a rare quality in even great wines that combines a delicate but persistent richness with purity, elegance, concentration and length.

Nevertheless it was sometimes difficult to relate the end result with the conditions that came before, despite the fact that great expectations were raised very early on in the growing season, with precocious growth in the vineyards as a result of a fabulously warm April. This followed a highly auspicious Palm Sunday (*Fête des Rameaux*), where legend has it that the wind on that day becomes the prevailing wind of the year. In 2007 it blew from the north and promised a dry year.

All of these auspicious features, the precocity of the vine, the warmth of April, the prevailing wind on Palm Sunday, anticipated another 2003 (though perhaps not quite as hot) and an early, even mid-August harvest. Such confidence seemed reasonable as flowering was also early, at around the 20th May. The stage was therefore set, the players well rehearsed and the audience eager and expectant.

Unfortunately as the curtain came up, this planned marriage of order if not convenience rapidly degenerated into disorder and dismay as the flowering took over three weeks to complete, presaging irregular ripening of parcels, of varieties and even of individual bunches.

Thus began the first of many, many sorties into the vineyards, of ruthless selection and elimination of potentially unripe or malformed berries as the first of many hopes were destroyed.

Of particular regret was the Palm Sunday prophecy which effected a remarkably unpleasant u-turn and blew wind not from the north but from the south and west both of which were to bring deeply random conditions of cold, of warmth, of storms and of rain throughout July and August.

It was during this time that *Chef de Culture* (Vineyard Manager) Nicolas Jacob and his team effected brilliant work in the vineyard against a cocktail of mildew, oidium and botrytis, never without resort to uniquely organic and biodynamic treatments.

Nevertheless the benefits of precocity began to leak away, although *veraison* (when the grapes change colour from green to black) was around the 20th of July which still suggested an early harvest of say the 20th August, surely a cause for optimism as well as offering the chance of taking that traditional August holiday....

And then rain with occasional storms at the beginning of August presented, like some diseased bouquet, a final offering, the onset of rot. Happily it remained cool so the rot did not develop sufficiently but once again the teams were marched out and once again the backbreaking, detailed, intensive *haute couture* of deselection took place.

As if in reward for all this effort, from August 20th nature smiled and elected to fulfil the broken promises of Palm Sunday. The wind finally blew from the north and announced gloriously sunny, bright, fresh conditions, which were to last almost 6 weeks until the end of September. The vines dried out, any incipient rot was halted in its tracks and, drawing from the reserves of water accumulated earlier in the season the process of photosynthesis and therefore sugar conversion accelerated spectacularly. The Domaine witnessed degree levels rise 1 to 1.5 degrees each week with acidities well maintained.

In the older vines full maturity was reached by the beginning of September and harvesting began on 1st September with Richebourg and effectively ended on the 8th with Echézeaux, the whole taking place in glorious conditions. Inevitably, given the extraordinary viticultural initiatives practised throughout the summer, yields were significantly lower than average (see table) and a reduced crop of firm and sweetly healthy grapes was brought into the cellar.

DOMAINE DE LA

ROMANÉE-CONTI

2007 VINTAGE OVERVIEW

In Montrachet, the Chardonnay was more affected by the weather in early August and unusually it was necessary to wait longer than the Pinot Noirs in the Côtes de Nuits for full maturity. Harvesting in this fabled vineyard was completed by 17th September and another reduced but beautiful crop was brought in.

Vinifications were entirely straightforward with stringent selection offering excellent sugars with each lot achieving a natural 13° alcohol. Vatting lasted around 18 days, and then the wines were put to new oak cask for 16 months of maturation. Bottling, without fining or filtration took place between December 2008 (Le Montrachet) and April 2009 (Romanée-Conti). My tasting notes are taken as usual from two tastings in cask and two in bottle, the last in December 2009.

ALLOCATION PROCESS

We have worked now with the Domaine for over 18 years and have seen the combined efforts of Aubert de Villaine and Henri-Frédéric Roch take this great estate to a supreme level of quality and almost unimaginable demand. We therefore always aim to make our allocation process utterly transparent and fair. This is necessarily painstaking as each order is dealt with in minute detail – as it should be. We ask for your patience as we do this and, once again, thought it would be useful to set out Corney & Barrow's and, by extension, the Domaine's allocation criteria.

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

May we please have your order by 19th February 2010.

Allocations will be completed by 28th February 2010. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve on payment. As detailed above, all orders are conditional upon UK storage only. We keep for the Domaine's benefit a record of bottle numberings to help you in this.

May we please request that invoices are paid in full by 14th March 2010. In all fairness, we reserve the right to re-allocate your order to other customers on the waiting list if payment is not received by this time.

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



Adam Brett-Smith
January 2010

DOMAINE DE LA

2007 VINTAGE

ECHÉZEAUX

CORNEY & BARROW SCORE 17

Consistent, moderately deep ruby colour, with a dark, sappy, red-fruited nose which slowly opens to offer secondary, meatier, richer perfumes. The palate is silkily expressive, nicely weighted with a pure, fine generosity so characteristic of this *cru*. The finish is intense and of fine length.

RECOMMENDED DRINKING 2012-2017

£895/CASE OF 6, IN BOND UK



GRANDS ECHÉZEUX

CORNEY & BARROW SCORE 17-18

Aubert suggests that after years of work this vineyard is now close to perfection in its balance of intrinsic quality and age and health of the vines.

As always this is fractionally paler than the Echézeaux but it is certainly the elder brother to that great wine. The nose is subtly but insistently spicy and liquoriced, with dark, dense black and red fruits. The palate matches this density with a measured, generous succulence, and a sort of 'velvet fist' structure and power. Beautifully extracted finish of fine length. Lovely wine.

RECOMMENDED DRINKING 2015-2018

£1,395/CASE OF 6, IN BOND UK



RICHEBOURG

CORNEY & BARROW SCORE 17-18

In many ways Richebourg defines the hallmark of a vintage more clearly than the other *crus*. Perhaps this is because it is, by nature and its vineyard, a big hearted wine – broad, flamboyant and muscular. 2007 has shed much of its weight to produce a wine that is less physical, more refined and, dare I say it, cerebral. Moderately firm ruby in colour the nose is focused and intense with a taut, almost mineral spicy, red-fruited perfume. This intensity is even more marked on the palate where the frequently lush, peacock-like velvety richness of Richebourg has been pared down to a firm, lithe muscularity and purity that may be atypical but is certainly impressive. Rather like the 2006 – but for wildly different reasons – this is a deceptive Richebourg which may well be greater than my score suggests.

RECOMMENDED DRINKING 2016-2021

£2,100/CASE OF 6, IN BOND UK



ROMANÉE-ST-VIVANT

CORNEY & BARROW SCORE 18

The transformation of this vineyard has been profound and inspirational, in which its unique qualities have been turned from a marginal liability and 'odd one outness' into a magical *cru* that has a subtly threaded affinity with Romanée-Conti itself. The 2007 is a beautiful wine of a firm, limpid ruby colour and a nose that is delicately but insistently perfumed with black, spicy fruits of an almost sherbet-like brightness and purity. That same purity gives the wine an almost ethereal elegance with a palate that is silkily dry and subtly generous and of insistent length. Beautiful wine.

RECOMMENDED DRINK 2016-2020

£2,195/CASE OF 6, IN BOND UK

TO PLACE AN ORDER

Please use the order form provided or:

Tel: 020 7265 2430 (London) or 01875 321921 (Edinburgh) Fax: 020 7265 2539

E-mail: sales@cornevandbarrow.com Web: www.cornevandbarrow.com

DOMAINE DE LA

ROMANÉE-CONTI

2007 VINTAGE



LA TÂCHE

CORNEY & BARROW SCORE 18++

This is a wine that seems totally at ease with 2007. I think it is a great wine for its ability to translate the vintage effortlessly whilst being very true to itself. Limpid ruby in colour, the nose offers an almost dazzling array of bright red and black fruits; spicy, fresh and purely perfumed. The palate is delectable, silkily rich and almost velvet-like at first but swiftly followed by a powerful, dry, structured elegance – deceptively powerful chassis onto which may be draped the intensity and purity of the fruit. Lovely wine.

RECOMMENDED DRINKING 2017-2022

£2,450/CASE OF 6, IN BOND UK



ROMANÉE-CONTI

CORNEY & BARROW SCORE 18-19

It seemed appropriate that the bells ringing the Angelus at 12 noon could be dimly heard down in the Romanée cellars as I tasted this wine. The beauty of this Romanée-Conti is in its simultaneous transparency and harmony. This is rare at such an early stage and is a curious privilege to have an unusually detailed glimpse of what the future might hold. The nose is quite beautiful, even haunting in its uncanny ability to gather all the consistent parts of other *crus* and yet remain unique in its perfume of plummy red, old vine fruits, Asian spices and delicate but intense floribunda. The palate is silkily rich again with a poised, impeccably-balanced density, intricate, fine-grained tannins and a linear concentration to the finish. Absolutely lovely.

RECOMMENDED DRINKING 2020-2025

£7,795/CASE OF 6, IN BOND UK



LE MONTRACHET

CORNEY & BARROW SCORE 19

If you were to believe Aubert de Villaine when he says that this is a wine that makes itself, then that will tell you more about the man and the vineyard than any dry analysis or judgement of either. Tiny, at just 1.65 acres in size and with vines whose average age is 65 years, the wine is incomparable, with a span of drinkability that is unmatched in Burgundy. You could (and I did) happily drink this wine now. You could also keep it for at least another fifteen years and experience an even greater profundity and magic then. Peachy, yellow gold in colour the nose is quite gorgeous, latent with pendulously ripe, buttery fruit but with a balancing minerality, even stoniness of perfume that is sensuous and elusive at the same time. The palate also matches a silky, clean, pure elegance with profoundly seductive and intensely rich flavours to a finish that is pure, focused and of exceptional length. Noble wine.

RECOMMENDED DRINKING 2012-2020

£5,350/CASE OF 6, IN BOND UK

TO PLACE AN ORDER

Please use the order form provided or:

Tel: 020 7265 2430 (London) or 01875 321921 (Edinburgh) Fax: 020 7265 2539

E-mail: sales@corneyandbarrow.com Web: www.corneyandbarrow.com

TASTING GUIDELINES

Our tasting notes provide full details but, at your request, we have introduced a clear and simple marking system.

We hope these guidelines assist you in your selection.

10-12 Above average to good wine
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

- Wines are judged within their peer group, eg. Villages, Premier Cru, Grand Cru.
- A definitive score of a young wine is almost impossible. We usually offer a spread (e.g. 14-16) which relates to a potential to achieve a higher mark. A plus (+) adds further to that potential.
- A score is a summary only. The devil is in the detail, so please focus on the tasting notes.

TO ORDER PLEASE CONTACT:

CORNEY & BARROW HEAD OFFICE

Nº1 Thomas More Street, London E1W 1YZ

Tel: 020 7265 2430 Fax: 020 7265 2539

sales@corneyandbarrow.com

Corney & Barrow East Anglia

Belvoir House, High Street, Newmarket CB8 8DH

Tel: 01638 600 000 Fax: 01638 600 860

newmarket@corneyandbarrow.com

Corney & Barrow with Whighams of Ayr

Oxenfoord Castle, Pathhead, Midlothian EH37 5UB

Tel: 01875 321 921 Fax: 01875 321 922

scotland@corneyandbarrow.com

www.corneyandbarrow.com