



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



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HRH THE PRINCE OF WALES
WINE MERCHANTS
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LONDON

CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

BURGUNDY RELEASE

2008 vintage en primeur





Saint Romain from Auxey-Duresses

BURGUNDY RELEASE

2008 vintage en primeur

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Happy New Year!

This annual Burgundy 'Release' is made possible by special, long-term relationships which allow us to secure wine allocations from our preferred producers that we truly believe in. Our aim is to provide you with the best 'wine' opportunities from the region and from the vintage, at every price level. Please note that some producers still prefer to release their wines once they have been bottled – in this instance we are offering the 2007 vintage.

It is worth noting that we are not releasing all of the Burgundies in our portfolio now. Domaines such as Domaine Bonneau du Martray, Domaine Comte Georges de Vogüé, Domaine de la Romanée-Conti and Domaine Leflaive will be released individually at various points throughout next year. Spring 2010 will see the release of the 2008 vintage of the magnificent Clos de Tart, Grand Cru *monopole*. This is the latest exciting addition to our growing list of exclusive relationships with leading Burgundian producers.

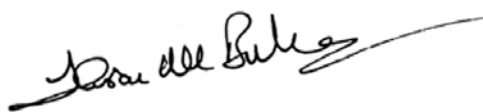
Burgundy is a wonderful region but it can be as frustrating as it is compelling. Its fiendish complexity is thanks to, or because of, a combination of historical and geological happenstance. Any given vineyard site may comprise a myriad of tiny parcels, with a multitude of owners. This is all part of Burgundy's charm – but it makes for a printed 'selection' which is somewhat unwieldy, due to the number of growers and parcels included.

To help guide you, we have focused on individual producers as they are of prime importance. We have also taken a logical, geographical, north to south path, following the celebrated *route nationale 74*, which runs alongside some of the world's most celebrated vineyards (see map page 32). Village after village produces names which make this journey something of a wine-lover's pilgrimage.

Amongst the release there are a number of producers which tend to sell out almost instantly. We strongly advise our customers to delve deeper and discover some less well-known names which offer new excitement and are excellent value. There are a number of 'insiders' wines, which deliver so much more than their classification would suggest.

It is important to note that the wines in this collection have been assessed critically and, having made the cut, naturally come highly recommended. It is often commented that we wax lyrical about all of the wines we are offering – in which case we are guilty as charged. These wines have been selected because we are so enthusiastic about them. We are both extremely proud to give them our endorsement and hopeful that we will introduce customers to something new and exciting.

We are offering the 2007 vintage from Domaines Joseph and Philippe Roty. These are two separate Domaines with cellars across the road from one another. Both collections are vinified by Philippe Roty. The Roty family remain faithful to their principle of waiting until the wine is in bottle, before releasing it.



Alison Buchanan
Associate Director, Buying
January 2010

2008 VINTAGE NOTES

As the sun set on the 13th September 2009, the majority of Burgundy was entrenched in a slough of despondency. Those of us who had watched the weather reports were equally underwhelmed at the prospect of the new vintage yet, on the 14th, a brisk north wind struck up, clearing the adverse conditions which had so beset much of the year.

Closer scrutiny of 2008 reveals that there had been fair, as well as bad, weather – though bad news inevitably travels faster than good. The start of the year was rather favourable. January and February were comparatively mild, which ordinarily pre-empts a good vintage and an early start to the growing season. Sadly this ‘good’ spell came to a juddering halt with a very cold spell at the end of March, delaying budburst in April. There then followed a really pretty dire May, which provided ideal conditions for mildew, cool, warm and wet conditions each taking a turn.

A great deal of work had therefore to be undertaken in the vineyard to offset the vagaries of mildew, and thence to June. More work was required due to a very protracted flowering and then two new threats loomed. A new disease took to the stage – oidium – whilst a greater threat, hail, not only threatened but wiped out many vineyards. There are treatments, albeit expensive, against many diseases but little can be done in the face of the savagery of a hail attack. Hail is not unusual in Burgundy but coming on the back of months of relentless treatments, it must have been difficult for those affected to carry on.

July played around a bit, at times hot, at times unseasonably cool. The vines must have felt a little out at sea but, by then, they had perhaps inured themselves to this sufficiently so that they were not so phased by an equally unsettled August. In the run up to harvest, fears of rot became very real and the only hope for anything half way drinkable lay in both some sunshine and some wind. The 14th September brought in the cavalry on cue with much calmer, warmer conditions. An anti-cyclone, allied to a fresh wind, made for perfect conditions for the grapes to get a spurt towards ripeness.

The vintage was, to all intents and purposes, saved, by this final act of good will, on the part of nature – allied to savagely strict selection, both in the vineyard and on sorting tables.

2008, generally is a small vintage. There are extremely good wines and some excellent results. Private Sales manager Will Hargrove and I tasted all of the wines for this offer in October 2009. Despite suppliers’ assertions that September has changed their fortunes, we were in some trepidation, believing that two weeks maketh not a vintage – but we returned somewhat chastened. There must be some bad wines out there but, in an entire week, we did not taste one single green, unripe wine. The watchwords which occurred again and again were freshness, purity, vitality and aromatics – a vintage for purists.

Corney & Barrow Tasting Guide

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

We hope these guidelines assist you in your selection.

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.*



CHABLIS

While Chablis is officially classified as Burgundy, it is located 100 miles north of the Côte d'Or and its climate, *terroir*, and wine style are quite different, aligned more with Champagne, or the Loire Valley's famous appellations of Pouilly-Fumé and Sancerre. All these vineyard areas lie on the Paris basin, a vast seam of ancient chalk running under Northern France, the English Channel and across south-east England. These pure fossil soils are said to be key to the steely minerality at the core of all great Chablis. While the cool, northerly climate here places untold demands on grape-growers, in the right hands Chablis can yield wines of staggering beauty and poise.

VINCENT DAMPT

Vincent Dampt is a perfect example of the quiet revolution taking place in Burgundy; the young generation who are gradually taking the reins at the family estate. But, and here is the nub of it, these young pretenders have travelled and experienced a whole raft of different regions, wine making techniques and methods of vineyard management. They are relying not only on the experience and history of their forebears but also this new found knowledge and expertise.

Vincent has made wine both in Puligny-Montrachet with Olivier Leflaive and Marlborough, New Zealand. This experience has enriched his wines endowing them with a purity and finesse. The inaugural vintage for Domaine Vincent Dampt was 2004 and very happily we have been there since the very beginning.

2008 is arguably Vincent's finest vintage to date. The wines display a wonderful richness of fruit all under-pinned by the hallmark acidity and minerality of great Chablis. We are delighted to offer the full range of premiers crus this year as well as a new wine to the range, the Grand Cru Bougros.

2008 was not an easy vintage but this is when you have the chance to really show your ability to make a good wine. Every vintage is different, but in the difficult one it's such a fine line – no mistake is allowed, and if you do it well you can be more than happy.

Vincent Dampt, January 2010

Chablis 1er Cru Les Vaillons

Corney & Barrow Score 17.5

Bright lemon and lime colour, this has a nose of piercing citrus minerality with a hint of spice and a floral edge. The palate is crisp showing brilliant delineation. There is a touch of leesy richness in the mid palate that guides one through to the long, fresh finish.

Recommended drinking from 2010 to 2013

£150/case of 12 bottles

Chablis 1er Cru Les Lys

Corney & Barrow Score 18 to 18.5

Palest lemon in colour with a tinge of lime. The nose is enticing with lovely sweet, ripe citrus and brioche notes. Focused and mouth-watering, the palate opens with wonderful rounded, ripe fruit that is beautifully balanced by wet stone minerality. This is absolutely classic Chablis and whilst approachable soon, it will benefit from two to three years of bottle-age to reveal its full potential.

Recommended drinking from 2010 to 2014

£160/case of 12 bottles

Chablis 1er Cru Côte de Léchet

Corney & Barrow Score 18.5 plus

This is arguably Vincent's finest premier cru holding displaying the intense richness of the Les Lys with the race and steely minerality of Les Vaillons. This is incredibly pure with baked apple notes, sweet citrus, warm pastry shop aromas and subtle floral notes in support. Both nose and palate have amazing concentration and are, at this stage, quite tightly wound, hinting at a very promising future.

Recommended drinking from 2011 to 2015

£165/case of 12 bottles

Chablis Grand Cru Bougros, Maison Dampt

Corney & Barrow Score 19

This is the first vintage of this wine and the first grand cru produced under the Dampt label. Markedly different from the premiers crus in that it is fermented in oak, this still retains that wonderful mineral definition so typical of great Chablis. Bright gold in colour this is immediately broader than the premiers crus. Toasted notes overlay ripe apple and greengage aromas with acacia flowers and a wet stone minerality. The palate is amazingly intense and profound with layers of fruit and minerality. Whilst one can sense the oak, one is left with a driving minerality and richness of fruit on the beautifully detailed and extremely long finish. A truly fine effort.

Recommended drinking from 2012 to 2016 plus

£295/case of 12 bottles

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)



These wines are released en primeur. Delivery dates to be confirmed. All prices are quoted in bond UK

CÔTE DE NUITS

The Côte de Nuits is the northern half of the Côte d'Or, running from the southern outskirts of Dijon south, through seven communes, as far as Prémieux and Corgoloin, south of Nuits-Saint-Georges. This, with few, but remarkable exceptions, is red wine country with the best producers creating long-lived, very fine and seductive Burgundy.

GEVREY-CHAMBERTIN

Gevrey-Chambertin is a very large commune, stretching from Brochon, in the north, to Morey-Saint-Denis in the south. The *terroir* is extremely variable geologically, with irregular deposits, faulting and slope wash over varied, fragmented limestone, all contributing to the tremendous complexity attributed to the best Gevrey-Chambertin.

The appellation Gevrey-Chambertin applies to red wines only.

DOMAINE TRAPET PÈRE & FILS

1990 saw a division in the Trapet family vineyard holdings and in the original company's customer base. Jacques Rossignol and his two sons David and Nicolas split away from the main Domaine to found Domaine Rossignol-Trapet. After the changes, Corney & Barrow worked with the Rossignols but we are now delighted and honoured to have access to allocations from both camps. The Domaines' individual wines are very distinctive, with markedly individual styles. There is therefore no competition and we are delighted to have access to such complexity and diversity within our Gevrey-Chambertin offering.

Since taking over the region from his father, Jean, in 1990, Jean-Louis Trapet has introduced many changes to the family domaine. The new approach has reaped considerable rewards in terms of the health and sustainability of the vineyards, the resulting quality of the wines and, consequently, an exalted reputation. The changes were initially straightforward, restricting yields, introducing lower-yielding rootstocks, high density planting and green harvesting, when required. There are growers who would, at this point, consider the relevant boxes as having been ticked, job done. Jean-Louis is however always pushing the boundaries. His observations of the benefits resulting from relatively modest adjustments led him to decide that wholesale change would be the logical next step.

Both Jean-Louis and his wife Andrée are acutely aware of their responsibility to past, present and future generations, where their vineyard holdings are concerned. They are equally tireless in their pursuit of quality. The life-changing next step was to embrace the disciplines of biodynamic agriculture. This move meant considerable upheaval for the entire family, Jean-Louis' parents included, and now, to a great degree, they are all at nature's beck and call.

The family's initial motivation was simple and clear – sustaining the health of the vineyard and vineyard workers. The unexpected improvement in the intensity and purity of the wines was therefore a huge bonus.

Wines with great body with an impressive elegance and finesse.

Jean-Louis Trapet, January 2010

Bourgogne Passetutgrain Aminima

Corney & Barrow Score 16 plus to 17

This is a lovely wine, from a vineyard just one metre outside the Gevrey-Chambertin boundary, a blend of 50% Gamay, 50% Pinot Noir. The motivation underpinning Aminima is the desire to make the purest wine possible with minimal intervention, nothing added barring a little sulphur at bottling, for stability. A brilliant plum-cherry in colour, it presents a profusion of very fresh, pure cherries and berry fruits on the nose, echoed on the palate which is vibrant, breezy and uplifting. This is a fine translation of the vintage, combining elegance with a certain playful charm.

Recommended drinking from 2010 to 2013 plus
£105/case of 12 bottles

Marsannay Rouge

Corney & Barrow Score 18 to 18 plus

As Dijon spills towards the Côte d'Or, the first vineyards of note are encountered at Marsannay. Perhaps it is this proximity to the city which leads to Marsannay being overlooked as an appellation but it is a pity as there are fine wines to be discovered. Deep ruby in colour, shimmering and immediately enticing, this presents an array of bright berries and perfumed fruit on the nose – immediate charm. The palate is fresh, pure and pretty, allying summer pudding notes with violets and delicate pepper spice. Underpinning the breezy, flirtatious personality there is understated opulence. My tasting notes are annotated in bold – just one word “BUY!” This is a great insider's wine – a must.

Recommended drinking from 2010 to 2015 plus
£145/case of 12 bottles

Gevrey-Chambertin Cuvée Ostrea

Corney & Barrow Score 17 plus to 18 plus

There are three parcels here, lying towards the Brochon side of the appellation. A lustrous plum-ruby in colour, it offers a blend of primary fruit, crystallised roses and violets, laced with pepper and underscored by mineral notes. The palate mirrors the aromatics, perfumed and vivacious, yet with some structure. Attractively balanced and fine, this shows both vintage character and a sense of its origins, through to a long finish.

Recommended drinking from 2011 to 2015 plus
£285/case of 12 bottles

Gevrey Chambertin 1er Cru Capita

Corney & Barrow Score 17 to 18

Very lovely, deep jet-ruby in colour, Capita is a blend from certain *cuvées* from the Domaine's enviable premier cru portfolio. It presents a rather more avuncular, serious nose, dark fruit, with earthy, mineral notes. The palate exhibits great purity and heads more towards the red fruit end of the scale, supported by fine-grained tannins. A harmonious and eloquent ambassador for the year – very attractive, open and accessible.

Recommended drinking from 2012 to 2016 plus
£435/ case of 12 bottles

Latricières-Chambertin Grand Cru

Corney & Barrow Score 17 plus to 18 plus

This has the jagged, clarity of ruby-stained glass. The nose here is decidedly flirtatious, with sweet, aromatic, summer berries, laced with violets. The palate, slightly at odds with the nose at this embryonic juncture, is much more sombre, masculine and structured, dark fruit supported by grainy, well-integrated tannins. The disparity between nose and palate simply demands and deserves patience. This is a very fine translation of the vintage. Deeply impressive.

Recommended drinking from 2015 to 2024 plus
£740/case of 12 bottles

Chapelle-Chambertin Grand Cru

Corney & Barrow Score 17 plus to 18 plus

This is a brilliant cherry-ruby in colour, lustrous and appealing. The nose is complex and intriguing, combining sweet and savoury, berried fruit, wood-smoke and tobacco. There are nuances of chocolate, cherry compote and violet pot pourri, all reflected equally on the palate, set off by a heady dash of pepper and complemented by a persistent minerality. Surprisingly opulent, it maintains an air of refined elegance throughout – a lovely wine, beautifully handled.

Recommended drinking from 2014 to 2024 plus
£740/case of 12 bottles

Chambertin Grand Cru

Corney & Barrow Score 18 plus to 19 plus

This is a gorgeous colour, an enticing jet-ruby. The nose is equally seductive, a blend of sweet and savoury nuances, black and red fruit suffused with violets. The texture is supple and silky, with very fine tannins melding almost imperceptibly though surprisingly accessible, plump fruit. Amidst all of the finesse and elegance, there is a serious structure and a balance which will sustain the wine and allow it to develop over many years. This is beautifully-handled Chambertin and a fine ambassador for the vintage – very special.

Recommended drinking from 2014 to 2024 plus
£1150/case of 12 bottles

Bourgogne Blanc

Corney & Barrow Score 16 plus to 17

Trapet's Bourgogne Blanc comes from two limestone-rich plots within the commune of Marsannay. Shimmering white gold, it presents a blend of honeysuckle, pears and stone fruit on both the nose and palate. There is a freshness and purity here, underscored by delicate notes of vanilla cream, all complemented by a refined, nutty minerality – very poised and well balanced – good food wine.

Recommended drinking from 2010 to 2012 plus
£135/case of 12 bottles

Marsannay Blanc

Corney & Barrow Score 17 plus to 18 plus

This appellation, in the northern Côte, is largely overlooked within the UK whilst the French hold it in high esteem. It offers great value for money. The Trapet family, so highly regarded for their seductive red wines, is extremely proud of the little parcel of Marsannay vines, Le Petit Paradis. This produces an attractive, characterful white, quite different from some more luscious wines from further south, more refined and self-controlled. They develop well in the glass, with food. Lustrous pale gold, this offers an attractive combination of orchard and stone fruit, laced with cream. Rather straight-laced initially, it soon opens up to reveal understated richness, all given focus and direction through a marked minerality.

Recommended drinking from 2010 to 2013 plus
£195/case of 12 bottles

DOMAINE ROSSIGNOL-TRAPET

1990 saw a division in the Trapet family vineyard holdings. Jacques Rossignol and his two sons David and Nicolas split away from the main Domaine to found Domaine Rossignol-Trapet. The Rossignol family, originally from Volnay, has been involved in winemaking since the 16th Century, so they have a fair weight of history on their shoulders. Clearly Nicolas and David respect their past but their commitment to their successors is even more assiduous. They introduced many changes in the vineyard, the better to effect quality. High density planting, low yields and strict selection have long since been the order of the day but, in 1997, evolution changed to revolution, really stepping up a gear. Nicolas and David began trials in biodynamic viticulture. Their decision was dictated by concern for the environment, their own health and that of their staff, and a profound 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 and, indeed, to the family's lifestyle. The vineyards were officially certified organic and biodynamic in 2008, having officially been in conversion since 2005.

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 these offers, so this is the very best time to secure an allocation.

The wines in 2008 have a wonderful freshness allied to a richness in texture which emerged after the malolactic fermentation.

Nicolas Rossignol, January 2010

DOMAINE ROSSIGNOL-TRAPET CONT.

Gevrey-Chambertin Vieilles Vignes

Corney & Barrow Score 17 plus to 18

The Rossignol-Trapet Gevrey-Chambertin comes from the very heart of the appellation, from old vines of forty years and more. These old vines are naturally low-yielding and their ancient root systems are deep within the subsoil, contributing greatly to intensity and complexity, resulting in a wine which punches well above its weight. Clear ruby in colour, this offers very fresh, raspberry and wild blackberry notes on the nose and palate, layered with cream. This is pure, tender and accessible though there is an underlying structure which warrants mid-term ageing – a really lovely wine.

Recommended drinking from 2011 to 2017 plus
£220/case of 12 bottles

Beaune 1er Cru Teurons

Corney & Barrow Score 17 plus to 18

Year after year the Rossignols produce a very lovely Teurons, more feminine than many – a perennial Corney & Barrow favourite. A bright plum-cherry in colour, this is immediately appealing. It offers very attractive rich, sweet, full red and black fruit, laced with sherbet and pink peppercorns. It exudes freshness and purity. This finesse and elegance, so characteristic of their Teurons, is due in part to the Rossignol's parcel of vines, high up in the vineyard where limestone prevails, hence a persistent mineral focus throughout.

Recommended drinking from 2011 to 2017 plus
£235/case of 12 bottles

Gevrey-Chambertin 1er Cru Clos Prieur

Corney & Barrow Score 17 to 18

This enviable parcel of premier cru Clos Prieur lies across a very narrow road from Mazoyères-Chambertin Grand Cru on an east-facing, stony slope. Deep plum-cherry in colour, this presents a rather sombre façade initially. The nose offers a combination of dark fruit, wild blackberry, earthy undertones and stony minerality. The palate offers similar aromatics with black fruit supported by a firm, well-integrated tannic structure which will need time. Rather masculine in style, a controlled richness on the prolonged finish hints at a long future, which will reward the patient.

Recommended drinking from 2014 to 2020 plus
£340/case of 12 bottles

Gevrey-Chambertin 1er Cru Petite Chapelle

Corney & Barrow Score 17 to 18

Intense, deep, cherry-ruby in colour, this presents a combination of red and black fruit on the nose allied to a more serious, earthy minerality. The palate is richly textured and ripe, full and elegant and darkly spiced. Sales team manager Will Hargrove and I both commented upon the juxtaposition of feminine, wily charm and a structure which is essentially very masculine, needing time. David Rossignol agreed. He feels that this parcel has really had obvious benefits since the move to a biodynamic regime with the wine gaining in power year on year. This is a serious Petite Chapelle which deserves time.

Recommended drinking from 2014 to 2022 plus
£340/case of 12 bottles

Chapelle-Chambertin Grand Cru

Corney & Barrow Score 17 plus to 18 plus

This is a rich cherry-ruby in colour. Still in the final throes of malo-lactic fermentation when we tasted in October, the nose was a little distorted but hinted at red and black wild berry fruit, with floral nuances. After the slightly troubled nose, which will already have settled, the palate set out to beguile with beautiful, ripe, pure fruit, a rather fresh exuberance and lots of personality. Underlying the flirtatious overtures, darker sweet old vine fruit reveals a more serious layer, as befits La Chapelle, the entourage supported by fine-grained tannins and mineral undercurrents – a gorgeous wine.

Recommended drinking from 2015 to 2024 plus
£499/case of 12 bottles

Latricières-Chambertin Grand Cru

Corney & Barrow Score 18 to 18 plus

Deeply coloured, this presents a stunning nose, simultaneously rich, sweet and savoury, Pinot revealing a very pure form of its personality. A profusion of red and black fruit, suffused with violets, dominates the nose and palate, complemented by crushed stone minerality. Languid, supple, generous and satisfying, this, surprisingly, has the texture expected from a sun-kissed summer. Well-integrated tannins are barely perceptible yet will allow for significant bottle maturation – very impressive.

Recommended drinking from 2015 to 2024 plus
£499/case of 12 bottles

Chambertin Grand Cru

Corney & Barrow Score 18 to 19

A very fine, deep, plum in colour, this sets the stage from the outset. A truly captivating nose encapsulates wild blackberry, raspberries, violets and roses – explosive aromatics which are reflected on the palate. This is very pure Pinot Noir yet very coy for a grand cru. The palate is only a little more sedate with dense, dark fruit complemented by minerals and supported by fine-grained, intricately woven tannins, through to a long, complex, layered finish – a rather lovely ensemble.

Recommended drinking from 2016 to 2025 plus
£695/case of 12 bottles

DOMAINE DES VAROILLES

We were introduced to this fine estate by our great friends at Château de Lamarque, Haut-Médoc. This is a wonderful property, where, happily, relatively recent investment by owner Gilbert Hammel is now doing justice to what is exceptional *terroir* recognised as such for centuries. The name Varoilles comes originally from the original premier cru *monopole*, first planted in the 12th Century. Over the years the vineyard holdings have expanded and now cover ten hectares and eight appellations. There have been enormous and costly improvements here, re-invigorating naturally stunning old vine sites and exercising painstaking attention to detail in both the vineyard and cellar. Gilbert Hammel's assiduous approach is certainly reaping rewards, with the Domaine now producing extremely fine wines, which will make purists smile.

Gilbert aims for finesse and elegance in his wines, not power. There are no rough edges, even in youth. Gilbert is Swiss and there are hints here of what the very best Swiss reds offer (yes there are fine Swiss reds); freshness and a lightness of touch.

In a few words: for those who were patient enough to wait until the end of September to harvest – on the 28th for the Domaine des Varoilles – the grapes' maturity was very good. After 14 months of maturing, the wines display a beautiful dark ruby colour, the aromas are fruity, fine and elegant. The palate is rounded and well-structured, the tannins are silky. Without doubt this vintage's quality is very good, as per the previous ones.

Gilbert Hammel, January 2010

Gevrey-Chambertin Clos du Meix des Ouches Monopole

Corney & Barrow Score 16 plus to 17 plus

Jet-ruby in colour, this offers very pure Pinot on the nose, very fresh berried fruit with nuances of violet and roses. Flirtatious and bright, this is very pretty on both the nose and the palate, which presents similar aromatics, allied to a fine mineral lift. This is a fine flag-bearer for the Varoilles house style – lively and charming with a lifted finish.

Recommended drinking from 2012 to 2020 plus
£140/case of 6 bottles

Gevrey-Chambertin 1er Cru Champonnets

Corney & Barrow Score 16 plus to 17

Deep jet-plum in colour, this was much more subdued on the nose – not unusual as the heavier clay soils here make for a more brooding, masculine style in youth. The nose offers earthy, spiced, dark fruit, dense, with light spice and tobacco notes. This Champonnets retains innate power whilst maintaining a certain freshness throughout – good wine.

Recommended drinking from 2014 to 2022 plus
£160/case of 6 bottles

Gevrey-Chambertin 1er Cru Clos des Varoilles Monopole

Corney & Barrow Score 17 plus to 18

Rich plum-ruby in colour, this Varoilles is immediately attractive – unusual at this, often quite subdued, stage. The nose provides a blend of red and black fruits, savoury intrigue and a very pronounced crushed stone minerality. The palate is luscious in texture, rich in fruit, tender, with wild blackberry, black cherry, spice and vanilla in attendance, layered and complex. This is a lovely wine, balanced, intense, pure and very long.

Recommended drinking from 2013 to 2023 plus
£180/case of 6 bottles

Gevrey-Chambertin 1er Cru La Romanée Monopole

Corney & Barrow Score 17 to 17 plus

Lovely jet-ruby, this offers a very attractive, intriguing nose combining summer berries, intense old vine fruit, savoury notes and crushed minerals. The palate mirrors the nose, really revealing the depth and concentration which comes from vines of over 60 years. Layered and complex, this maintains an elegance and freshness throughout, with pepper added to the mix, in a prolonged, structured finish – deeply impressive.

Recommended drinking from 2013 to 2020 plus
£185/case of 6 bottles

Charmes-Chambertin Grand Cru

Corney & Barrow Score 17 plus to 18 plus

Lustrous jet-plum to bramble rim, shimmering like stained glass, this has a beautiful nose, outstandingly pure. There is a profusion of primary red and black fruit, laced with violets on the nose, echoed on the palate which includes darker, more subdued layers of dark chocolate, cherry liqueur and tobacco. This Charmes has a concentration and mineral intensity which owes much to old vine fruit. With an average age of forty to forty-five years, naturally limited yields give added complexity, producing a beautifully integrated, impeccably-balanced Charmes – very elegant.

Recommended drinking from 2014 to 2024 plus
£255/case of 6 bottles

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)

CLOS DE VOUGEOT

Clos de Vougeot's 50.59 hectares is a sizeable chunk of land, spanning from the slopes right down to the N74 road. There is enormous diversity in terms of *terroir*, slope, aspect, altitude, drainage and underlying geology. Add to that the age of vines, method of cultivation and, even before thinking about winemaking, there will clearly be a vast range of styles and qualities, all bearing the Clos de Vougeot Grand Cru label.



CHÂTEAU DE LA TOUR, CLOS DE VOUGEOT GRAND CRU

Château de La Tour, established in 1890, is the largest proprietor of Clos de Vougeot, with six hectares of vines, well sited and housing old and ancient vines – 12% of the appellation. There are five parcels of vines planted high up on the slope, towards the renaissance manor, in the middle and a little on the lower slope. This is therefore a true representation of the Clos, providing a remarkable and complex palette of ingredients. Château de La Tour is owned by Jeanne Labet and Nicole Déchelette, with Jeanne's son François Labet currently at the helm, overseeing the property. François nurtures a great sense of responsibility to both past and future generations of his family, taking sustainability very seriously. Everything he does in the vineyard is to preserve and enhance the integrity of the *terroir*. He works all of the Labet vineyards organically, focusing on producing healthy, quality grapes "*pas de bons vins sans bons raisins*" is the philosophy at the core of the Domaine. Vines are propagated by *sélection massale*, that is, from Château de La Tour's most successful plants. François has very set views on what is best for his vines and has often confounded critics by his single-minded determination, often flying in the face of accepted practice. Certain topics, green-harvesting for example, ought to be avoided in polite society. François is a paid up "*secateuriste*." Rather than relying on *vendange verte* to restrict the crop later in the season, he ignores current fashions and instead exercises very, very severe short pruning to restrict the crop and thereby attain better balance. In the cellar minimum intervention is the order of the day, "Nothing is added to these wines, excepting sulphur, *sans levures, sans enzymes, sans rien!*"

In addition to Château de La Tour, François looks after family vineyards around Beaune (see page 14 and has recently added a Meursault Les Tillets and a Gevrey-Chambertin to the family portfolio. The latter we include here, for simplicity.

Super yummy like 1996, great fruity reds and lovely stylish whites.

François Labet, December 2010

Gevrey-Chambertin Vieilles Vignes

Corney & Barrow Score 16 plus to 17 plus

This is a debut for this addition to the Labet portfolio. This is from three wonderfully complementary parcels of old vines of between 40 and 60 years, comprising 0.6 hectares in total. Contrasting soils make for considerable complexity in the wine, finesse from the poor thin soils and more body from the richer parcels. Deep plum-ruby in colour, the nose presents Pinot Noir in its purest form, offering a profusion of violets, roses and primary berry fruit, laced with pepper. The palate is similarly aromatic, adding further complexity with darker, spiced notes, hints of fennel and mocha. This is a lovely wine from a vineyard which had been in great need of attention. Meticulous as ever, François was the ideal man for the job.

Recommended drinking from 2012 to 2016

£255/case of 12 bottles

Château de La Tour, Clos de Vougeot Cuvée Classique

Corney & Barrow Score 17 plus to 18 plus

A lustrous plum-ruby in colour, this is attractive from the outset. Although always differentiated from the Vieilles Vignes, the vines for Cuvée Classique have notched up a fair age too, being around 45 years plus on average. We tasted from a number of different barrels, at different stages in their development, to get an overview of the vintage. The wines are initially very pure, rich in primary, summer pudding berries but a darker secondary layer reveals itself gradually, sweet, spiced and rich in heady old vine fruit. The palate plays homage, with bright berry and hints of violet complemented, to varying degrees, by mocha notes and toasted oak. A serious wine which warrants time, there is nonetheless an accessible, silky quality to the palate, supported by well-integrated, grainy tannins. It is worth noting that we are very conservative in our drinking dates, to avoid customers leaving their wines too long. On two separate buying trips we have been fortunate enough to taste the 1959 and the 1947 from Château de La Tour, both revelations in their longevity and continued freshness.

Recommended drinking from 2015 to 2025 plus

£645/case of 12 bottles

Château de La Tour, Clos de Vougeot Vieilles Vignes

Corney & Barrow Score 18 to 18 plus

These gnarled, ancient vines, were planted just after the Crimean war. With an average age of 90 years, production is very limited by nature and the resulting wines are wonderfully concentrated and intense. Lustrous plum-cherry in colour, this presents a luxuriant blend of sappy, flirtatious, primary berries and the haunting sweetness of old vine fruit, earthy minerals and toasted oak. Both the nose and palate reflect both a heady, violet and rose-infused perfumed character and darker, more brooding earthy notes. The tannins present are fine-grained and supportive without being over-assertive, though this wine deserves patience. Despite innate power, there is nonetheless elegance and a great deal of charm.

Recommended drinking from 2018 to 2028 plus

£945/case of 12 Bottles

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)

NUITS-SAINT-GEORGES

To many, Nuits-Saint-Georges is the most evocative name in Burgundy. Rather dangerously, the name not only creates a mental picture of landscape, history and of personal experience, but also a guarantee of quality, of a certain cachet. As ever the hallmark of the individual grower is as, or even more, important than the site of the vineyard and, in any case, the commune of Nuits-Saint-Georges has rather varied *terroirs*.

DOMAINE DE L'ARLOT

Domaine de l'ArLOT is a wonderful fourteen hectare property in the commune of Prémieux, just south of the town of Nuits-Saint-Georges. Olivier Leriche, technical director and winemaker has presided here since his predecessor Jean-Pierre de Smet retired. Allied to Olivier's prodigious talent, there are excellent vineyard sites which have been enhanced by the huge investment made by the owners, the insurance firm AXA. That may not sound terribly romantic until one thinks of other recipients of their Midas touch – Quinta de Noval and Château Suduiraut, Petit-Village and Pichon-Longueville. In all cases the fundamentals have been there in terms of terroir but investment and talent have added the extra finesse.

Produced from biodynamically-farmed vineyards, the wines of Domaine de l'ArLOT perennially display impressive purity, freshness and personality. Attaining such high levels of quality requires absolutely meticulous attention in the vineyard and now the disciplines of biodynamic viticulture demand even more assiduous care.

Wines produced from younger vines are kept separately here, in order to maintain the optimum quality of the first wines. Olivier elected to wait for harvest, to attain better balance in 2008. Severe selection was necessary, making for a small crop of only 29 hectolitres per hectare.

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,
January 2010

Côte de Nuits-Villages Clos du Chapeau

Corney & Barrow Score 16 plus to 17

A beautiful, lustrous ruby, this beckons the taster to be beguiled by pure Pinot aromatics, violet, rose and summer pudding berries, with a skilful dash of pepper. The palate plays a less flirtatious card, revealing a firm, ripe, classic structure and a very marked minerality which give focus and direction. Bright and fresh, this is a lovely, accessible villages wine, bearing a clear Arlot hallmark.

Recommended drinking 2011 to 2015 plus
£185/case of 12 bottles

Nuits-Saint-Georges Le Petit Arlot

Corney & Barrow Score 16 plus to 17

Le Petit Arlot is produced from the younger vines of the Clos de l'ArLOT, which the Domaine declassifies, though they are now around a respectable ten years old. Deep plum-cherry in colour, the nose boasts very obvious black cherry fruit, fresh, violet-scented and vibrant. Although a bit more grown up than the village Clos du Chapeau, there are resonances in the very feminine aromatics, which are reflected on the palate. Very pretty and flirtatious at present, it will benefit from adding a little weight in barrel, though wood is very underplayed here. This is a wine to drink and enjoy – very lovely.

Recommended drinking from 2011 to 2015 plus
£230/case of 12 bottles

Nuits-Saint-Georges 1er Cru Les Petits Plets

Corney & Barrow Score 16 plus to 17

Clos des Forêts Saint-Georges is once again declassified, being from younger vines though, on this occasion, a not insignificant 19 to 21 years old. Just post malo-lactic, we did not taste this at a particularly good time, yet the latent character of the wine shone through. This is a deep jet-plum ruby, rather restrained but gradually revealing dark fruits perfumed with violet and delicate spice, as opposed to any primary berry character. There is a distinctive minerality and an earthy quality which sets this apart from both the young and old vine Arlot. The palate, similarly, offers a firm, serious structure, though well-balanced. Essentially, Saint-Georges provides a good foil for the more ethereal Arlot – more masculine in style. There are hints of mid-term potential in a protracted, sweet, opulent finish.

Recommended drinking from 2012 to 2016 plus
£255/case of 12 bottles
£270/case of 24 halves
£270/case of 6 magnums

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

Corney & Barrow Score 17 plus to 18

A brilliant carmine-ruby in colour, this has a lustrous sheen, which is immediately enticing. The nose and palate combine the immediate appeal of sweet red and black fruit with darker toffee-ed notes and hints of liquorice. As ever, the goal here is finesse rather than power, Olivier has fashioned a perfumed, layered blend of primary berries, violets and rose pot pourri, complemented by a marked mineral layer and light spice. Balanced throughout, it enjoys a long, ripe, structured finish.

Recommended drinking from 2012 to 2018 plus
£395/case of 12 bottles
£415/case of 24 halves
£415/case of 6 magnums

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

Corney & Barrow Score 17 plus to 18

A bright plum-cherry in colour, this provides a rather spiced character on the nose, a blend of toasted oak, dark fruit and stony minerality. The palate is robust and muscular with ripe black fruit supported by firm, fine-grained tannins. As ever, Clos de Forêts Saint-Georges is a little more truculent in youth than Arlot but will be favoured by those who prefer a more assertive style. Finesse however remains key and this has a truly elegant, long finish – warrants time.

Recommended drinking from 2012 to 2015 plus

£395/case of 12 bottles

£415/case of 24 halves

£415/case of 6 magnums

Nuits-Saint-Georges Blanc La Gerbotte

Corney & Barrow Score 17 to 17 plus

From vines of around fifteen to sixteen years of age, this is declassified Clos de l'Arlot Blanc. It presents a lustrous pale yellow-gold and is almost Chablis-esque in the minerality of the nose. In contrast with the sheer purity of the nose, green orchard fruit and crushed shells, the palate is full and rich, rather sumptuous after the nose has inferred a more thoroughbred offering – and all the better for it. One year in barrels, just 10% of which are new, makes for a little extra weight and texture mid-palate – a lovely wine, accessible and individual.

Recommended drinking from 2011 to 2014

£285/case of 12 bottles

£315/case of 24 halves

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

Corney & Barrow Score 17 to 18

Clos de l'Arlot Blanc is a perennial ambassador for Côte de Nuits white wines, the praises of which are seldom sung yet the best offer such individuality and value that they warrant more attention. A lustrous pale gold, this has a singularly lovely nose, rich, full and ripe, offering a plethora of orchard and stone fruit, laced with cream. 20% of new oak adds a little weight and opulence mid-palate, complementing the purity and freshness, so obvious hitherto, allied to a pronounced, focused minerality.

Recommended drinking from 2012 to 2015

£495/case of 12 bottles

£525/case of 24 halves

£525/case of 6 magnums

DOMAINE GILLES JOURDAN

Our first port of call late in the tasting rounds in October 2009 was Domaine Gilles Jourdan. I was with Will Hargrove, private sales manager. Will joined the buying team for the 2005 *en primeur* tastings in Bordeaux – the experience of which, largely tastings in grand châteaux, can hardly have prepared him for this property. We are greatly indebted to Clive Coates MW for an introduction to Gilles

Jourdan, a lovely man, shy and self-effacing, with whom we would never have had any contact had it not been for Clive. The village of Corgoloin is pretty far off the main drag, after all. The cellar is absolutely tiny with the growing and winemaking processes absolutely stripped to the bare essentials to be worked, essentially, by a one man band. Gilles is so engaging and so obviously and deservedly proud of his vines that he was the best choice for a first visit to the region.

The Domaine comprises just 5 hectares (with the recent additions of Côte de Nuits La Montagne and Côte de Nuits Blanc) including a *monopole*, La Robignotte, which is absolutely top-notch for what is a basic *villages* wine. Gilles has been extremely generous, in past tastings, allowing us to try older vintages in order that we might witness the incredible potential of his vineyard parcels. The structure, complexity and finesse, we have experienced, totally outrank the wines' legal status. This is clearly exceptional *terroir*.

These are exuberant wines with red fruit aromatics and good structure, supported by a fresh acidity which will allow for ageing (15 to 20 years).

Gilles Jourdan, January 2010

Côte de Nuits La Montagne (2007 Vintage)

Corney & Barrow Score 17 to 17 plus

This is a new addition to Gilles' collection and he has taken advantage of this offer to release his 2007 vintage – please note. A beautiful jet-ruby in colour, this has a dark, serious Pinot nose, intriguingly spiced. The palate is rich, full and supple with dark fruit supported by well-rounded tannins. Rather luscious, it is nonetheless stylish and very elegant – a great debut.

Recommended drinking from 2010 to 2016 plus

£195/case of 12 bottles

Côte de Nuits-Villages

Corney & Barrow Score 16 plus to 17

This is an attractive jet-ruby in colour, with the lustre of stained glass. The nose presents pepper allied to summer berries, suffused with violet. The palate echoes the nose, offering extraordinarily pure, fresh fruit exuberant, supple and bright. Accessible and lively, this has a very attractive balance which extends through a long, aromatic finish – a good find.

Recommended drinking from 2010 to 2016 plus

£149/case of 12 bottles

Côte de Nuits-Villages La Robignotte

Corney & Barrow Score 17 plus

Deep ruby-cherry in colour, this comes from a very fine *terroir*, on blue marl slopes. The nose and palate present very obvious, supple cherry fruit, delicately spiced and complemented by a beautifully refined minerality. Oak is lightly-handled – one third new – in order to enhance the texture and weight without overpowering the fragrance and delicacy of the Pinot grape. This enjoys a very attractive balance and weight – lovely wine and great value.

Recommended drinking from 2011 to 2017 plus

£175/case of 12 bottles

CÔTE DE BEAUNE

The Côte de Beaune, over twice the size of the Côte de Nuits, runs from Ladoix-Serrigny to the slopes of Maranges, in the south. It is framed by two outstanding grand cru appellations, Corton-Charlemagne and Corton in the north and Montrachet in the south. Between these we find a tremendously diverse range of wines across Beaune, Pommard, Volnay, Meursault, Puligny-Montrachet and Chassagne-Montrachet amongst others. The appellation covers both white and, in the majority, red wines.



DOMAINE PIERRE LABET

In addition to overseeing Château de La Tour Clos de Vougeot, François Labet looks after a number of family-owned vineyards around Beaune and, most recently, Meursault and Gevrey-Chambertin. All of the wines, under the name Domaine Pierre Labet, are vinified at Château de La Tour in the Clos de Vougeot and receive the same meticulous attention, in both vineyard and cellar as the coveted eponymous wines. All of the vineyards, as at Château de La Tour, are farmed organically.

The 2008s don't have the lipstick of 2007 but are a little more classic.

François Labet, January 2010

Bourgogne Rouge Vieilles Vignes

Corney & Barrow Score 17

The vines here have an average age of 45 years, producing a wine which punches well above its weight in terms of appellation. Jet-shot ruby in colour, this is wonderfully aromatic, offering a profusion of red and black wild berry fruit laced with crystallised violets. The palate is very pure, echoing the aromatics of the nose, with remarkable intensity and sweet ripe fruit throughout. Well-balanced, with well-integrated fine tannins this is a beautifully-handled translation of the vintage available, sadly, in very small quantities.

Recommended drinking from 2010 to 2013 plus
£130/case of 12 bottles

Beaune Clos du Dessus des Marconnets Rouge

Corney & Barrow Score 16 plus to 17 plus

A deep ruby in colour, this has an intriguing nose, a blend of rich, sweet fruit, full and ripe, layered with fennel, delicately spiced. The palate reflects the nose but is much more earnest and brooding with red fruit giving way to black, and fennel becoming more liquorice in style – with hints of caramel. This is pure and fresh Pinot – which warrants a little patience to allow firm, fine tannins to balance out – very accomplished.

Recommended drinking from 2011 to 2016
£190/case of 12 bottles

Beaune 1er Cru Coucheries

Corney & Barrow Score 16 plus to 17 plus

This is a lovely deep jet-ruby in colour. The nose is full, sweet and ripe with a fine concentration of red and black fruit, wonderfully aromatic within a spiced backdrop. The palate reflects similar aromatics, set within a firm but ripe structure, balancing primary berries, herbs and spice, with hints of violets – all complemented by a stony, earthy minerality.

Recommended drinking from 2012 to 2016 plus
£230/case of 12 bottles

Bourgogne Chardonnay Vieilles Vignes

Corney & Barrow Score 16 plus to 17

The vineyard here lies between Beaune and Chorey-Lès-Beaune, housing 45-year-old vines on average – an impressive age for a relatively modest appellation. Lustrous, pale yellow-gold it winks temptingly from the glass. The nose takes up the gauntlet with a wonderful blend of orchard and stone fruit within a warm pastry backdrop followed by an equally sensual palate, with a citrus lift. Accessible and generous, this is a steal!

Recommended drinking from 2010 to 2012 plus
£145/case of 12 bottles

Beaune Clos du Dessus des Marconnets Blanc

Corney & Barrow Score 16 plus to 17

Pale shimmering gold, this entices with a lovely nose, very pure and fresh with orchard fruit to the fore, refreshed by citrus notes. The palate is fresh and exuberant with elegant fruit enriched by lightly-handled toasted oak. This is a relatively unknown appellation so offers great value as it shows honesty and focus and a refreshing, memorable minerality.

Recommended drinking from 2010 to 2014 plus
£210/case of 12 bottles

Savigny 1er Cru Vergelesses Blanc

Corney & Barrow Score 16 plus to 17

This is a bright, pale yellow-gold, very pretty, leading to a nose which is hinting at apples, lemon shortcake and an attractive mineral element. The palate echoes the nose in terms of aromatics and has a minerality which evokes neighbouring Pernand and indeed Corton-Charlemagne nuances. This is approachable, supple and vibrant, attractively focused.

Recommended drinking from 2010 to 2013
£250/case of 12 bottles

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)



These wines are released en primeur. Delivery dates to be confirmed. All prices are quoted in bond UK



VOLNAY

The tranquil village of Volnay is charming. Set above the vineyards and away from the main road, it affords a marvellous view across to Mont Blanc, on a clear day. A relatively small commune, Volnay lies between Pommard and Meursault travelling south. The vineyard slope, facing east and south, descends steeply before gently sidling towards the road below. Volnay soils are marls, with a bedrock of varied limestone, lighter than in neighbouring Pommard. There are echoes of Chambolle-Musigny's soils here, with proportionately less clay than elsewhere. The appellation covers red wines only.

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 Dukes 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 the traditional négociant houses. The rift between the négociants and the Domaine ran deep. Given the insularity of the region, this was a risky strategy 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, Renaud de Villette, who worked with Jacques for a great many years. Together they 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.

The 2008 vintage has produced very elegant, vivacious and fluid wines, a wonderful surprise that no-one could foresee up until two weeks before the vendanges. It has been a spectacular recovery after dismal climatic conditions throughout the summer made us fear the worst.

Guillaume d'Angerville, January 2010



Domaine Marquis d'Angerville Holdings

Premier Cru Vineyards	Hectares	Average Age of Vines
Volnay 1er Cru Clos des Angles	1.07	40
Volnay 1er Cru Frémiet	1.57	30
Volnay 1er Cru Champans	3.98	35
Volnay 1er Cru Clos des Ducs	2.15	45
Volnay 1er Cru Caillerets	0.45	10
Volnay 1er Cru Taillepieds	1.7	35
Volnay 1er Cru	N/A*	35
Pommard		
Pommard Combe Dessus	0.38	30
Volnay		
Volnay Villages	0.54	
Meursault		
	1	

Pommard Combe Dessus

Corney & Barrow Score 16 plus to 17

This parcel, just 300 yards from Volnay 1er Cru Les Frémiet is, in fact, Pommard 1er Cru territory but the d'Angervilles have elected to de-classify, preferring to produce a straight Pommard *villages*, with a qualitative edge. This is a shimmering jet-ruby in colour. The nose offers dark fruits, pepper and spice, underpinned by a pronounced, earthy minerality. The palate is robust and hearty, rather masculine in style, though with similar black cherry/berried notes, supported by fine-grained tannins – impressive.

Recommended drinking from 2012 to 2017 plus
£365/case of 12 bottles

Volnay

Corney & Barrow Score 17 to 17 plus

This is immediately attractive with an appealing limpid, cherry-ruby colour. This is all about charm. The nose offers beautiful, pure Pinot fruit, raspberries and wild blackberry, laced with violet notes. The palate mirrors the aromatics on the nose set within a sleek, silky structure. Gently seductive, this shows a lovely elegance and considerable finesse – a beautifully-handled expression of the vintage and appellation.

Recommended drinking from 2012 to 2019 plus
£275/case of 12 bottles

Volnay 1er Cru

Corney & Barrow Score 17 to 17 plus

The Volnay 1er Cru comes from different 1er cru parcels, which are not quite large enough to be labelled separately, with young vine fruit from the larger holdings blended in. This, the result, is a tremendous flag-bearer for the appellation. A lustrous, plum-ruby, this offers delightful, pure, primary fruit on the nose, with shades of violet and delicate pepper. The palate, similarly, is aromatic, accessible and uplifting, with its breezy fresh demeanour almost obscuring beautifully balanced, fine-grained tannins. Structure and a mineral focus serve to rein back a natural exuberance, making for a very elegant style – lovely wine.

Recommended drinking from 2012 to 2019 plus
£305/case of 12 bottles

Volnay 1er Cru Clos des Angles

Corney & Barrow Score 18 to 18 plus

This is the debut performance for this one hectare vineyard. Guillaume d'Angerville was delighted to have added half a hectare of vines to the Domaine's own holding – also half a hectare of Clos des Angles. Previously the production, too little for separate bottling, had been included in the Volnay 1er Cru blend. This is a tremendous addition to the portfolio. Radiant cherry-ruby in colour, it has immediate appeal. The nose and palate are dominated by supremely pure, precise fruit, sweet summer berries and hints of violets and roses. Lightly peppered, there is a mineral focus throughout and the balance is perfected by wonderfully rounded tannins – stunning wine.

Recommended drinking from 2014 to 2022 plus
£350/case of 12 bottles

Volnay 1er Cru Frémiet

Corney & Barrow Score 17 to 17 plus

Frémiet lies on south-east-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. Lustrous plum-ruby in colour, this is immediately attractive. The nose is intriguing, adding a very pronounced mineral dimension and some savoury elements to sweet, caramelised red and black fruit. The palate is both more straightforward and more structured, at this stage, whilst echoing the aromatics on the nose. Exceptionally fine-grained tannins are well integrated, complementing an energetic, focused finish – gorgeous wine.

Recommended drinking from 2015 to 2022 plus
£360/case of 12 bottles

Volnay 1er Cru Champans

Corney & Barrow Score 17 to 18

The soil profile of Champans is complex and the slope plays a significant role. 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 is immediately enticing, very feminine, with exuberant berried fruit and violets to the fore. The palate is silk-textured, sleek and charming with violets, once again, very marked. Precise and focused, this is a rather beguiling wine, elegant, fragrant and seductive.

Recommended drinking from 2016 to 2022 plus
£425/case of 12 bottles

Volnay 1er Cru Caillerets

Corney & Barrow Score 17 to 18

Jet-plum in colour, this delivers quintessential Volnay elegance. It is very charming on the nose, delivering perfumed, violet and rose-scented berries. Very feminine, it is nonetheless more coy than Champans, guarding a little reserve. This is reflected on the palate too, which reveals a very clear structure and a clearly defined minerality, reining back some of the exuberance suggested on the nose. Caillerets shows real finesse, through careful handling, and is a great achievement for relatively young vines.

Recommended drinking from 2017 to 2024 plus
£425/case of 12 bottles

Volnay 1er Cru Taillepieds

Corney & Barrow Score 17 to 18

Deep ruby in colour, this stood out in our tasting. There is a much more serious nose, towards the darker side of the fruit spectrum with hints of mocha and bitter chocolate. Most remarkable is the degree of minerality on both the nose and palate, the latter revealing a layered complexity and innate power. Dark fruit and truffled depth are complemented by a delightful freshness and enriched with cream, all the while retaining a ground stone focus. This is harmonious blend of power with finesse and elegance – very impressive indeed.

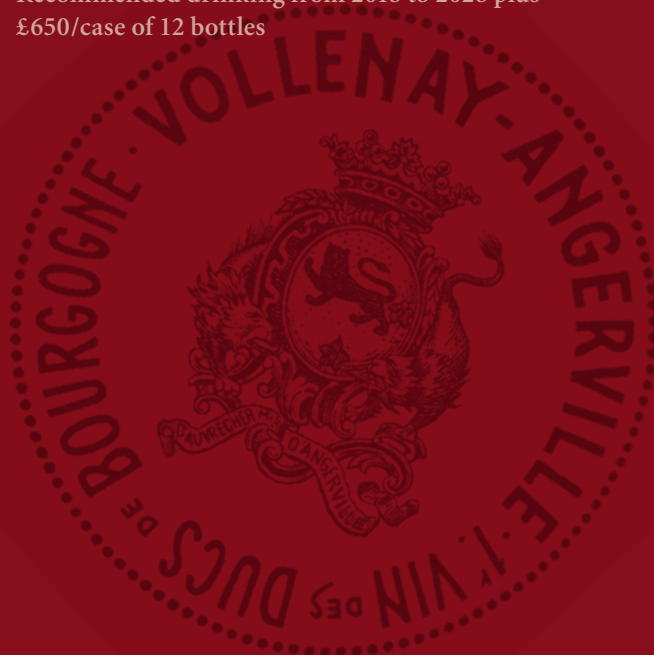
Recommended drinking from 2017 to 2024 plus
£425/case of 12 bottles

Volnay 1er Cru Clos des Ducs Monopole

Corney & Barrow Score 18 to 19

An absolutely stunning vineyard at the heart of the village, 2.4 hectares of south-east-facing slopes sweeping down towards the d'Angerville house, this is an extremely highly-prized monopole. Lustrous jet-ruby in appearance, this has a very particular personality and complexity. Both the nose and the palate combine fresh summer berries and primary aromas with a more serious blend of earthy minerals, sultry, dark fruit and spice. There are shades of Taillepieds here but this has stepped up a gear, not least in terms of structure which is much more obvious, though well integrated and ripe. This has achieved a very noble balance for the vintage, elegantly combining finesse with innate power – very fine.

Recommended drinking from 2018 to 2028 plus
£650/case of 12 bottles







MEURSAULT

Meursault, between Volnay and Puligny-Montrachet is a rather sprawling village dominated by the 57m high 15th Century church spire, which can be seen for miles around. The town divides the vineyard commune. Meursault hosts an extraordinary and unwieldy list of growers. There are no grands crus but the best of the premiers crus consistently produce wines of grand cru calibre and some of the generic parcels – *lieux-dits* produce premier cru standard. Once again the producer is key.

DOMAINE CYROT-BUTHIAU

At the very northern tip of Burgundy's Côte de Beaune, Domaine Cyrot-Buthiau is based in the small village of Pommard. This tiny family Domaine, consisting of a few hectares, is owned and run today by fourth generation brothers Olivier and Marc-Emmanuel Cyrot, now in their thirties. While Marc looks after the business side, Olivier is the winemaker, now achieving critical acclaim. The meticulously-tended, terraced vineyards planted high above the village, date back 70 years. With the emphasis on 'terroir', Cyrot-Buthiau's wines are traditionally styled and classic certainly, yet never lean or green. In fact it is Olivier's aim to tease out the pleasure of Pinot Noir, the elusive haunting perfume and elegance that characterise the world's finest examples.

2008's rollercoaster conditions were not for the faint-hearted! However September could not have been more perfect, resulting in a quality of fruit I simply haven't seen in recent years. This is a beautiful Pinot Noir vintage, promising wines of great purity and silken finesse.

Olivier Cyrot, December 2009

Bourgogne Pinot Noir

Corney & Barrow Score 17 plus

Marc and Olivier's Bourgogne is the fruit of vineyards that fell formerly within the Pommard appellation, before a (somewhat contentious) reclassification in the 1930s. This is a pretty wine that punches above its weight. Offering perfumed red and black berry fruit and a hint of smoke, the wine is fresh and lively on the palate, yet displays the classic richness and grip of Pommard itself. A well-kept secret!

Recommended drinking from 2010 to 2013
£90/case of 12 bottles

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 the hallmark of *terroir* and of an inimitable, quintessential Javillier style. Patrick, in common with the majority of our suppliers, possesses both the humility and courage to recognise that he is but nature's pawn. He realises that he has to play to each vintage's strengths and minimise weaknesses. There is no set of procedures here set in stone but a fluidity in 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. Cathérine, Patrick's wife and, increasingly, his daughter Marion are integral members of the Javillier team, giving quiet support whilst, one imagines, keeping him on track. Cathérine'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.

NB. The malo-lactic fermentations were so drawn out that we were unable to taste Patrick's red wines for this release. Nature it appears does not conform to timetables.

Despite the dates of harvest being very different, my white wines in 2007 and 2008 are not dissimilar. They are very classical white Burgundies with lovely purity, freshness and good definition of terroir. 2007 in white is possibly slightly more full than 2007. These are two vintages for purists.

Patrick Javillier, January 2010

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)

DOMAINE PATRICK JAVILLIER CONT.

Bourgogne Blanc Cuvée des Forgets

Corney & Barrow Score 17 plus

Cuvée des Forgets comes from two parcels, *lieux dits*, within Meursault and Volnay. Patrick Javillier is a Meursault man, based in Meursault and producing wine from vineyard sites around Meursault. It is hardly surprising that he produces a Bourgogne Blanc which leaves many a Meursault *villages* wine standing, yet does not have the right to bear the appellation. Patrick's Bourgogne Blanc may well be up at the higher end of the price scale for the appellation but the quality is such that, even at the higher end of the generic Bourgogne appellation's price scale, Forgets offers exceptional value. The 2008 is a very attractive green-gold. The nose and palate are very attractive, with citrus and mineral notes, pastry shop richness, biscuit and cream. There is a lovely juxtaposition of richness, citrus acidity and a nutty minerality which directs the finish.

Recommended drinking from 2010 to 2012 plus
£130/case of 12 bottles

Bourgogne Blanc Cuvée Oligocène

Corney & Barrow Score 17 to 18 plus

This is a wonderfully sited vineyard, thirty-year-old vines planted in *lieu dit* Les Pellans, just below Les Charmes and sharing the same slope, altitude and soil as neighbouring plots designated as Meursault *villages*. This is a pale golden colour and presents an absolutely gorgeous nose – rather decadent really. The wine has seen 30% new wood, which does not reveal itself as wood per se but simply adds richness mid-palate. There is a combination of seductive, ripe fruit and biscuity richness, complemented by lime zest and a stony minerality, a lovely wine.

Recommended drinking from 2010 to 2014 plus
£150/case of 12 bottles

Savigny-lès-Beaune Les Montchenevoy

Corney & Barrow Score 17

This vineyard came into Patrick's portfolio through his wife Cathérine's family. It is a fine site, planted high on the hillside on white shale, over limestone. The wine is wonderfully focused on the nose – fresh orchard fruit complemented by hints of lemon shortcake. The palate is exuberant on attack, with a mineral citrus intensity, opening out on the mid-palate to reveal a rounded, rich texture, ripe and full and layered with vanilla cream. Harmonious and expressive, this has a long, precise finish.

Recommended drinking from 2011 to 2014 plus
£195/case of 12 bottles

Meursault Les Tillets

Corney & Barrow Score 17 to 18.5

Lustrous white-gold, with flashes of green, this presents fresh orchard fruit on attack, honeysuckle, white flowers and minerals. Les Tillets has a clay-limestone soil, which makes for hints of both Meursault character and almost Puligny-esque finesse. Opulence is offset by citrus notes and lifted by mineral character. This is a stunning wine, crying out for the very best of fish – highly recommended.

Recommended drinking from 2011 to 2016 plus
£285/case of 12 bottles

Meursault Clousots

Corney & Barrow Score 17 to 18.5

A relative newcomer to the Javillier portfolio, the name reflects the vines' origins. There are two parcels, one high on the hill over Meursault on clay soils – les Clous – and one just below premier cru les Poruzots, on clay-limestone, both sites facing east. The blend of the two makes for considerable complexity. Shimmering yellow-gold, this is full, creamy and ripe on attack – a lovely blend of warm sponge-cake, tarte tatin and pears, refreshed by citrus zest. The palate is similarly opulent – the result of richer, deeper soils – yet there is a persistent mineral precision which makes this very attractive indeed. Opulence, freshness and finesse – a winning combination.

Recommended drinking from 2011 to 2017 plus
£325/case of 12 bottles

Meursault Tête de Murger

Corney & Barrow Score 17 to 18

Tête de Murger 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. Pale, green-gold in colour, the nose provides an intense blend of orchard fruit, white flowers and warm shortcake, complemented by citrus freshness. The palate takes up the gauntlet, echoing the aromatics presented by the nose and further concentrating them whilst adding a very precise mineral drive. Pure, fresh and focused this is currently something of a thoroughbred but it will have fleshed out a little in the intervening months pre-bottling.

Recommended drinking from 2011 to 2016 plus
£475/case of 12 bottles

HENRI DARNAT

Darnat's stylish Puligny and Meursault, made from fifty-year-old vines, exhibit the classic mix of richness and elegance that typify the best white Burgundies. Darnat's small, modern winery in Meursault belies the history and tradition of an estate that dates back 180 years. Fifth-generation Henri Darnat is winemaker and today runs all aspects of his modest but thriving business. Passionate about wine quality and naturally inquisitive, Henri Darnat converted his vineyards to organic methods over five years ago, with the aim of producing the purest possible translation of his inherited *terroir*. Henri aims to produce wines that are approachable early but can also age – put simply, wines to give real pleasure at all stages. Out went the herbicides and fertilizers and in came strict, organic disciplines, though, in common with many of our suppliers, the Domaine has not requested certification and Henri continues soul-searching, eager to do what is right. For organic purists, the only option available to counteract mildew is sulphur but in 2008 many treatments were required to keep problems at bay. Henri adhered to organic principles but questions how “green” all of the tractor hours were. Things are not as straightforward as we might think and it is good to work with people who ask questions rather than assuming they have all of the answers. Henri Darnat is charming, mild-mannered, with a very distinct twinkle in his eye. A serious man, with a very serious mission, he, nonetheless fails to take himself at all seriously – a thoroughly engaging combination.

2008, the perfect vintage in my book – one where it's up to the winemaker to step up. These are the kind of wines I love to make – thirst-quenching, vivacious, while preserving the minerality and individual character of their different terroirs.

Henri Darnat, January 2010

Meursault Clos du Domaine

Corney & Barrow Score 17

Lustrous golden straw in colour, this reveals a rich, developed nose, orchard fruit and warm brioche to the fore. The palate is flamboyant and rather glitzy, heart firmly on its sleeve, though a very fine mineral streak and citrus notes provide admirable restraint. The palate is sweet and ripe, slightly more reserved than the nose suggests, though grapefruit zest and crisp apple notes provide very attractive, breezy refreshment. A refined minerality gives focus and direction. This delivers the opulence and charm expected of a Meursault without sacrificing innate elegance – lovely wine.

Recommended drinking from 2011 to 2013 plus
£240/case of 12

Puligny-Montrachet

Corney & Barrow Score 17

Pale straw in colour, shimmering and bright, this has instant appeal. The nose presents a mouthwatering combination of very fresh, pure orchard fruit with a very defined mineral layer. The wine spends 12 months in old wood and is then blended 6 months before bottling, allowing the various elements to marry. The oak does not come across as wood per se but adds a more indulgent texture and weight. The palate echoes the aromatics shown on the nose, presented in a supple, silky frame, refreshed by a bright acidity. This is a very attractive Puligny which will raise a smile.

Recommended drinking from 2011 to 2013 plus
£255/case of 12 bottles


Puligny-Montrachet 1er Cru Les Champs Gains

Corney & Barrow Score 17 plus

Pale golden in colour, this has an extremely flirtatious nose; breezy and fresh, orchard fruit allied to lemon sherbet and biscuit notes. The palate is equally exuberant, presenting a profusion of citrus, white flowers and crisp apples, with crushed-shell minerals offering a striking focus. Skittish at this embryonic phase, this shows signs of a high-toned elegance which will complement the understated opulence beautifully, given a little time.

Recommended drinking from 2012 to 2014 plus
£375/case of 12 bottles

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)

 These wines are released en primeur. Delivery dates to be confirmed. All prices are quoted in bond UK



DOMAINE MATROT

Thierry Matrot's understanding of the very varied terroirs he has at his disposal, comes from decades of combined experience, both his own and that of his predecessors. The range is terrific and each wine, in each vintage, demands an understanding of its potential, its development and its needs – a staggering challenge.

Thierry appears to address this complexity by envisaging every wine in the context of and as a complement to a dish. For Thierry, wine and food are essential bedfellows and when he makes wine, he has his passion for food in mind. This mindset allows every individual wine, in his very varied portfolio, to remain true to its origins. In tastings, Thierry analyses and deconstructs his wines with the precision of a master chef, finding nuances of flavour which will match and enhance potential dishes. It makes for a fascinating and imaginative tasting – and a great deal of stomach rumbling as result.

Thierry has done all of the conventional oenological training. He has 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. The days of systemic, across the board spraying are long gone.

2008 was an incredibly complicated vintage. On September 10 I didn't think I would have a harvest. There was no spring, no summer and most of our vines were violently damaged by hail. The wines were also complicated and surprising while maturing in barrel: the malolactic fermentation was very long. However, the wines have a nice structure. The whites are rich with citrus aromas and a good length. The reds are very characteristics of Pinot Noir with aromas of red currant and discreet tannins.

Thierry Matrot, January 2010

Monthélie

Corney & Barrow Score 16 plus

Great value, this is too often overlooked as an appellation. Look to its neighbours Volnay, just to the east and (also a little under-valued) Auxey-Duresses. This is a pretty, limpid ruby in colour. It offers wonderfully pure, unadorned Pinot Noir fruit. Bright, vibrant summer berries, raspberry and wild blackberry make an immediate impact, laced with violets. The palate reflects these aromatics, presenting a very pretty, rather flirtatious translation of appellation and vintage, though there is a refined ripe structure there allied to hints of pepper and minerals. Very upbeat throughout, this has a refreshing, breezy finish.

Recommended drinking from 2010 to 2014

£175/case of 12 bottles

Auxey-Duresses Rouge

Corney & Barrow Score 17 to 17 plus

Introducing people to Auxey-Duresses is a way in which to make friends. It produces something of an insider's appellation both in red and white. Despite some excellent vineyard sites, prices are always lower than neighbouring Meursault, which is so much better known. The Matrots' parcel sits amidst Chardonnay vineyards. The *terroir* is naturally disposed to a very marked freshness, which is extremely attractive in this fragrant style of red. Lustrous jet-shot ruby, this is immediately attractive. A complex blend of aromatics comes through on the nose and palate, primary berries allied to more savoury, fennel notes, all complemented by an intense, earthy minerality. The structure is more in evidence here but the tannins are well-integrated – lovely texture and a long, lightly peppered, perfumed finish.

Recommended drinking from 2011 to 2017 plus

£175/case of 12 bottles

Meursault Rouge

Corney & Barrow Score 16 plus to 17

Despite its reputation largely being based on its exceptional white wines, Meursault enjoys some spectacular red wine vineyards, where Pinot Noir is particularly expressive. Thierry's 2008 is a radiant jet-ruby in colour – very attractive. The nose and palate combine red and black fruit, earthy minerals and hints of pepper, supported by sandy tannins. This is an uplifting, accessible red, with a bright, breezy personality and an honesty about it – very pure Pinot, gently handled – a good result.

Recommended drinking from 2011 to 2017 plus

£175/case of 12 bottles

Blagny ler Cru La Pièce Sous Le Bois

Corney & Barrow Score 18 to 18 plus

A perennial Corney & Barrow favourite, this parcel produces sensational wine, vintage after vintage – yet it is a well-kept secret by those “in the know”. The 2008 is a truly beautiful colour, a lustrous, deep ruby. Initially rather subdued on the nose, it explodes into life on the palate – stunning on attack with a wonderful concentration of effusive primary berries and violets, complemented by a very intense minerality. This is a beautiful wine supremely elegant and prettily-balanced with a refreshingly upbeat, prolonged finish – charming.

Recommended drinking from 2013 to 2020 plus

£280/case of 12 bottles

£305/case of 6 magnums

DOMAINE MATROT CONT.

Bourgogne Chardonnay

Corney & Barrow Score 16 plus

Given the size of the Bourgogne appellation, the range of quality and style available is immense. It is better to narrow down the provenance of generically-labelled wines thereby finding a few bargains. This is one such. Thierry Matrot is one of Meursault's most highly respected producers so it is hardly surprising that his Chardonnay vines, bordering the Meursault *villages* appellation, produce wines which challenge many wines boasting the more exalted Meursault name. This is a brilliant green-gold in colour. The nose provides an enticing, focused preview, bright orchard fruit refreshed by citrus notes. The palate combines a certain richness, hints of warm shortcake and cream with very pronounced mineral notes – an attractive balance. This is a beautifully textured expression of the year, long and fine.

Recommended drinking from 2010 to 2013 plus
£99/case of 12 bottles

Saint Romain

Corney & Barrow Score 16 plus to 17 plus

Shimmering, brilliant gold, this is appealing from the outset. The nose presents citrus elements, grapefruit and lime, complemented by fine mineral definition. The palate is similarly aromatic, set within a rich, silky texture. Seductive and ripe, this shows exemplary balance, opulence complemented by fresh acidity – perfect insider's wine.

Recommended drinking from 2011 to 2014
£189/case of 12 bottles

Puligny 1er Cru Quintessence

Corney & Barrow Score 16 to 17

Rather like *crème brûlée* and *tarte tatin*, Quintessence was essentially borne of a problem which needed a rapid solution. 2003 saw a surplus of new oak in the Matrot cellar, all ready to receive an anticipated harvest, which had been radically reduced due to the heat. Thierry found himself with an extra half barrel or so of both Puligny Montrachet 1er crus La Garenne and Chalumeaux which he blended in 100% new oak. This is so far removed from Thierry's general reticence about wood yet a little star was born, with a very interested restaurant following, in particular. It has developed almost cult status. The Chalumeaux provides elegance and finesse, the Garenne, a refined minerality. The oak, strangely, is not overly dominant but acts as a foil to the tremendous purity and thoroughbred quality of the unadorned wines. Rich and luscious, this combines ethereal citrus charm with vanilla cream – wonderfully rounded.

Recommended drinking from 2011 to 2014
£435/case of 12 bottles

Meursault Villages

Corney & Barrow Score 16 plus to 17 plus

Very bright pale-golden straw in colour, this presents a fresh combination of orchard fruit, green apples and pears, refreshed by citrus zest, grapefruit and lemon. The palate reflects these aromatics initially whilst revealing a nutty minerality on the palate. This is rather a decorous on attack, a mark of the vintage, but develops some more typical biscuity generosity mid palate, hinting at how the wine will develop during *élevage*. This is a refreshing, pure Meursault, with attractively balanced fruit and acidity, finishing with flair.

Recommended drinking from 2011 to 2016
£275/case of 12 bottles

Meursault 1er Cru Blagny

Corney & Barrow Score 17 to 18

Deep, bright straw-gold in colour, this is much more extrovert than the more demure *villages*, at this embryonic stage, with very familiar, exuberant Meursault aromatics. The nose combines orchard fruit with pastry notes, warm shortcake and hints of vanilla cream. The is echoed on a rich, leesy palate, refreshed by crushed-shell minerals and a fine citrus acidity. Generally rather reticent at this stage, the 2008 is already showing the persistence, weight and charm, which will evolve during *élevage*. There is no doubt that much was lost in the sorting process but it has really paid off in this very pure, bright translation of the year.

Recommended drinking from 2012 to 2018
£375/case of 12 bottles
£400/case of 6 magnums

Meursault 1er Cru Les Charmes

Corney & Barrow Score 18 to 18 plus

Although lying within the Meursault commune, this is, in fact, an extension of Puligny-Combettes and shares very similar limestone soil. A beautiful, lustrous, shimmering gold, this is immediately attractive. It offers a scintillating precocity on the nose, heart firmly on its sleeve. Heartening, warm aromas of brioche and *pain au raisin* combine with more exuberant orchard fruit, layered with cream. Opulent and layered, it is interesting to note that fresh citrus acidity and nutty minerals complement innate richness. Generous in the context of the vintage, this retains a very attractive focus throughout and, naturally a hallmark, persistent charm. One word is embellished in block capitals alongside my notes YUM.

Recommended drinking from 2012 to 2018 plus
£405/case of 12 bottles
£435/case of 6 magnums

CÔTE CHALONNAISE

The Côte Chalonnaise is not so much a continuation of the Côte de Beaune, as a different range 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 VILLAINÉ

Aubert de Villaine is better known for his inspirational role as co-owner of Domaine de la Romanée-Conti but here, in the sleepy village of Bouzeron, he and his wife Pamela have their own Domaine. This is a jewel of a property, 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, who were, clearly, rather adept at identifying great vineyards sites – including those of Domaine de la Romanée-Conti itself. Aligoté 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, specifically selected by Aubert and Pamela de Villaine. This is lower yielding and more aromatic 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 three years ago and is enormously dedicated to the property. Pierre's name may sound familiar to Corney & Barrow customers. Wine really runs in his blood as he is the son of Philippe and Marie-Hélène de Benoist (Aubert's sister) of Sancerre Domaine de Nozay fame. It's a small old world the wine world.

To sum up the characteristics of the 2008s we would say they are the image of the landscapes of the Côte Chalonnaise : coloured, varied, and representative of their 'terroir'.

The white wines combine freshness, purity in the nose, roundness and finesse in the mouth. The acidity present in the white wines is not aggressive and gives the wine an aromatic freshness superior to that of the 2007s.

The Mercurey 'Les Montots' shows more intense red fruit notes with very fresh and silky tannins.

Pierre de Benoist, January 2010

Mercury Les Montots

Corney & Barrow Score 17 to 17 plus

This is a beautiful, limpid ruby in colour. The nose evokes a blend of summer berries, lightly spiced with pink peppercorns, gentle and appetising. The palate is fresh and bright with vibrant red fruit to the fore supported by ripe, well-integrated tannins. A lovely accessible Pinot Noir which shows well in youth yet has good ageing potential.

Recommended drinking from 2010 to 2018 plus
£160/case of 6 bottles

Bourgogne Aligoté de Bouzeron

Corney & Barrow Score 17 to 17 plus

Lustrous yellow-gold in colour, this has a very pretty, lifted nose, combining stone and orchard fruit, remaining very true to varietal, *terroir* and vintage. It evokes nuances of freshly harvested apples, combined with crushed seashell minerals, all presented with an almost poignant purity. The palate breezes through with complementary nuances of light and shade. It is rich and rounded, mineral, fresh and delicate, in some ways, and yet assertive in others. Supremely elegant, this has subtlety and complexity which will be enjoyed in youth but will also do well in bottle. This is a lovely food wine, an enticing diversion from Chardonnay and barely recognizable as a cousin of commercial Aligoté Vert.

Recommended drinking from 2010 to 2015 plus
£115/case of 12 bottles

Rully Saint-Jacques

Corney & Barrow Score 16 plus to 17

Pale golden and very pretty on the nose, this combines orchard fruit, citrus notes and white flowers. The palate, echoing these aromatics has a wonderfully precise, focussed minerality, reminiscent of crushed shells – very classical and very fine.

Recommended drinking from 2010 to 2013
£150/case of 6 bottles

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)

LATE RELEASE
2007 VINTAGE

2007



GRAND VIN

DE BOURGOGNE

Gevrey-Chambertin

APPELLATION GEVREY-CHAMBERTIN CONTRÔLÉE

RED BURGUNDY WINE

Ce vin a été récolté, élevé et mis en bouteille à la propriété

JOSEPH ROTY

PROPRIÉTAIRE-VITICULTEUR A GEVREY-CHAMBERTIN (CÔTE D'OR) FRANCE

DOMAINES

JOSEPH AND PHILIPPE ROTY

We are fortunate to have worked with the wines from these two Estates for a great many years and were extremely saddened and shocked by the death of Joseph Roty – a legendary character – last year. A great loss to Burgundy. Joseph's son Philippe is now fully in charge of both the family Domaine and his own, Domaine Philippe Roty. He is ably supported by the whole family; younger brother Pierre-Jean in the vineyard / cellar and *Maman* and Philippe's sister Patricia on admin duty and the making of delicious, homemade gougère!

These are very traditional houses, following the tried and tested practices of Joseph, his father and his grandfather before him. Here *terroir* and ancient vines, allied to very disciplined viticultural practices, are key. Philippe relies on the vine to dictate his methodology; how he should prune, when he should remove leaves for additional exposure, when he should pick and how, in fact, he should make the wine. However there have been some elements of modernity making their way, by stealth, into what we had always considered a bastion of traditionalism.

A state of the art pneumatic press and a vibrating sorting table are just two innovations which prove that the family is open to change, whilst respecting long-established practices. Attention to detail is paramount and this, in line with the vintage conditions, accounts for the intensity and depth found here, year on year. All of the wines, from both Estates, bear the Roty hallmark of elegance, richness and underlying, understated power. The same level of care applies from *grand ordinaire* through to grand cru – and this comes through in the glass.

2007 Vintage

The winter of 2007 was 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. 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 were very low as success lay in arduous work in the vineyards, allied to really rigorous selection.

DOMAINE

JOSEPH ROTY

Bourgogne Grand Ordinaire

Corney & Barrow Score 16 to 17

Despite the appellation laws allowing the inclusion of Gamay, the Rotys' grand ordinaire is 100% Pinot Noir, from 30-year-old vines, planted by Joseph Roty himself. A brilliant limpid ruby in colour, this is immediately appealing, with wonderfully pure, fresh primary overtures and wild berries initially on the nose and palate. It gradually develops darker, spiced notes and an earthy, mineral character. This has innate power and structure, more akin to a slightly rustic Gevrey than a grand ordinaire – an insider's wine .

Recommended drinking from 2010 to 2014 plus
£95/case of 12 bottles

Bourgogne Rouge Cuvée de Pressonnier

Corney & Barrow Score 16 plus to 17

Deep ruby in colour, this presents a rich offering of ripe black cherries on the nose, allied to a fennel character. This so obviously pushes above its appellation, with an innate power and a persistent, noble, minerality. It transpires that this was AC Gevrey-Chambertin until a re-drawing of boundaries in 1964, which saw this vineyard lose out to Brochon. The palate is equally impressive for this classification, serious, with profound fruit character complemented by a robust, earthy structure. Fresh, pure and concentrated this has a protracted, focused finish – deeply impressive and another insider's wine.

Recommended drinking from 2011 to 2014 plus
£125/case of 12 bottles

Marsannay Rouge

Corney & Barrow Score 17 to 17 plus

Deep, limpid cherry-ruby in colour, this is very pretty. The nose presents a profusion of stunning red and black primary fruit, suffused by violet aromas. This is a blend of five parcels with vines at between thirty and sixty years, deeply rooted, which adds intensity. The palate mirrors the aromatics presented by the nose, adding old vine richness and mineral refinement. This is a lovely wine and a tremendous ambassador for an often overlooked area.

Recommended drinking from 2011 to 2015 plus
£175/case of 12 bottles

DOMAINE JOSEPH ROTY CONT.

Marsannay Rouge en Ouzelois

Corney & Barrow Score 17 to 17 plus

This is an exceptionally pretty, limpid, cherry-ruby in colour, very enticing. The nose is slightly toffee-ed, heady with rich old vine fruit, sweet with liquorice tones. The vines here are a really impressive, hearty eighty years and more in age. The palate is complex and layered, marrying richness with a pronounced, well-integrated structure, spice and savoury notes – extraordinary wine at this price level.

Recommended drinking from 2012 to 2015 plus
£195/case of 12 bottles

Gevrey-Chambertin

Corney & Barrow Score 16 plus to 17

Limpid ruby in appearance, this presents beautifully ripe fruit on the nose, ripe and bright primary berries complemented by floral notes, roses and violets. The palate is similarly aromatic, red and black fruit supported by an assertive structure, firm, ripe tannins balancing innate richness. This is new to the Roty portfolio and is a welcome addition, a fine ambassador for the appellation.

Recommended drinking from 2012 to 2017 plus
£295/case of 12 bottles

Gevrey-Chambertin Cuvée de Champs Chenys

Corney & Barrow Score 17 to 18

This is from a well-sited parcel, next to Charmes and Mazoyères-Chambertin. A radiant, shimmering ruby in colour, this presents a really appetising nose and palate, sweet, with an earthy backdrop, pepper-spiced and slightly smoky, all underscored by a ferrous minerality. The palate is structured and very mineral, giving focus to opulent fruit, perfumed with violets. Philippe has assembled a beautifully balanced wine here, with lots of personality which extends through a long, characterful finish.

Recommended drinking from 2013 to 2017 plus
£325/case of 12 bottles

Gevrey-Chambertin Cuvée de la Brunelle

Corney & Barrow Score 17 to 18

This attractive, walled vineyard is essentially the Roty's garden – overlooked by the tasting area. It was, in fact, planted by Philippe's grandfather in 1954, helping out his neighbour, the then owner. The Roty family bought the vineyard in 1987. This 2007 is deep ruby in colour, limpid and inviting. The nose is lovely, concentrated, focused and intense, with wonderful purity of fruit. The palate is layered and complex, combining primary berried character, floral notes, in the form of crystallised violets and roses, and an earthy backdrop. This is very fine, offering exemplary balance.

Recommended drinking from 2013 to 2018 plus
£335/case of 12 bottles

Gevrey-Chambertin Clos Prieur Bas

Corney & Barrow Score 17 plus

This vineyard parcel is around 40 years old. Deep jet-shot ruby, the nose here is extraordinarily mineral, offering crushed stones refreshed by floral notes – a pot pourri of dried violets and roses. The palate is much more effusive than the nose, offering richness, wonderfully pure summer berry fruit and cherries, supported by a well-integrated structure. Perfumed throughout, it finishes with a quirky dash of pepper – a lovely wine, beautifully balanced, available sadly in tiny quantities.

Recommended drinking from 2014 to 2018 plus
£350/case of 12 bottles

Gevrey-Chambertin 1er Cru Les Fontenys

Corney & Barrow Score 18

From parcels of vines which are an impressive thirty, forty and eighty years of age, this is an intense jet-ruby in colour. It presents an enticing combination of sweet and savoury on the nose, effusive red berries allied to delicate fennel notes, refreshed with violets and roses – very pure Pinot fruit. The palate mirrors the aromatics on the nose, adding an earthy backdrop. Seductively textured, complex and layered, this is very fine – beautifully handled and extremely stylish.

Recommended drinking from 2014 to 2020 plus
£660/case of 12 bottles

Charmes-Chambertin Grand Cru Cuvée de Très Vieilles Vignes

Corney & Barrow Score 18 to 19 plus

This is a very pretty jet-ruby in colour. The nose reveals almost candied red fruit, liquorice notes and vanilla cream – intriguing. The palate is rich, very pure, fresh and ripe. It offers a delightful, layered complexity, with primary fruit, cream, savoury and mineral dimensions – impressive throughout. It finishes with an exuberant flourish, persistent and focused – a stunning wine with the hallmark Roty balance of innate power and elegance.

Recommended drinking from 2016 to 2022 plus
£1250/case of 12 bottles

Mazis-Chambertin Grand Cru

Corney & Barrow Score 18 plus to 19

Deep jet-ruby, this throws down the gauntlet with a flourish of seductive, candied red fruit and ferrous minerals on the nose. The palate rises to the challenge with an abundance of concentrated fruit, just restrained by a substantial, mineral structure. More reserved and sedate than the nose suggests, with fruit heading towards the darker end of the spectrum, this is rather masculine in style with tannins which are ripe yet firm, warranting patience. This is a very fine Mazis though, very sadly, available in tiny quantities.

Recommended drinking from 2015 to 2020 plus
£1395/case of 12 bottles

Marsannay Rosé

Corney & Barrow score 16 to 16 plus

Marsannay is rarely on a must-have list and yet bargains can be found in this less well-known appellation. This rosé has acquired a certain following with our customers and is at its best with food, being rather too grown up to assume quaffing wine status. It is attractive, characterful on the nose, with some savoury intrigue – slight smoky notes. Ripe and fresh on the palate, there is an attractive mineral foundation, with aromatic notes; fennel allied to orchard fruit.

Recommended drinking from 2010 to 2011
£99/case of 12 bottles

Bourgogne Blanc

Corney & Barrow Score 16 plus to 17

Lustrous straw-gold in colour, this provides a very fresh nose, bright with green apples and citrus notes – grapefruit and lime marmalade. Really attractive, with good fruit, the palate echoes the aromatics of the nose, prettily balanced through to a honeyed, acacia finish, complemented by refined minerality – well handled.

Recommended drinking from 2010 to 2012
£110/case of 12 bottles

Marsannay Blanc

Corney & Barrow Score 16 to 17

This parcel of 15-year-old vines lies at the top of the slope, a very different terroir from that which produces the generic Bourgogne Chardonnay. Pale white-gold, it has a rather subdued nose, just hinting at stone fruit, citrus freshness and stony minerality. Soft, gentle and ripe there is nonetheless a clear focus – a pretty food wine, with real personality.

Recommended drinking from 2010 to 2012
£180/case of 12 bottles

DOMAINE PHILIPPE ROTY

Côte de Nuits-Villages

Corney & Barrow Score 17 to 18

The first vintage from this new acquisition was 2005. In fact, this is from a vineyard alongside Philippe's house in Brochon, just beyond the boundary of Gevrey-Chambertin. The vines here, around 47 years old, receive a great deal of attention from Philippe as he can watch their progress from his kitchen window. This offers a lovely nose, very fine, beautifully pure and rich in intense red and black fruit. The palate is rich and ripe, evenly textured and seductive, supported by a firm, well-integrated tannic structure. Fresh and accessible, this is a lovely example of a Côte de Nuits-Villages.

Recommended drinking from 2012 to 2016 plus
£195/case of 12

Marsannay Rouge Champs St Etienne

Corney & Barrow Score 17

The Roty family were delighted when Philippe acquired this 45 to 50 year old parcel of vines – a rare find – and just seven rows of vines under different ownership prevents this being a *monopole*. Limpid ruby in colour, this presents a characterful nose, red fruits to the fore, with an additional ferrous, volcanic minerality and a savoury layer. The palate is rather more sedate and reserved, dark fruit and spice held in check, for now by a firm, tannic structure – very grown up. The finish is protracted and layered, giving an insight into what the future holds.

Recommended drinking from 2013 to 2018 plus
£185/case of 12

Marsannay Rouge Quartiers

Corney & Barrow Score 17 to 18

Marsannay enjoys a very varied collection of terroirs. This parcel, near Couchey, is on rocky calcareous soil. Limpid ruby in colour, it has a decisive nose, very mineral, focused and pure, with bright, attractive Pinot fruit – red berries perfumed with violets. The palate is beautifully structured, balancing a good, ripe tannic structure and rich, concentrated red and black fruit, spiced with pepper. This has a layered complexity which ought to silence anyone questioning Marsannay as an appellation – a serious insider's wine.

Recommended drinking from 2012 to 2017 plus
£185/case of 12 bottles

Gevrey-Chambertin Champs Chenys Cuvée de Vieilles Vignes

Corney & Barrow Score 18 plus

Philippe acquired this parcel just a few years ago. Such opportunities come about very rarely in Burgundy and are hard fought. The vines here are far older than those of Domaine Joseph Roty, at around eighty years. Production is naturally constrained by the age of the vines but, in return, they produce wonderfully concentrated wines with intense aromatics, depth and complexity. This 2007 is a lovely colour, a lustrous plum-cherry. It offers intriguing old vine complexity on the nose, very pure, focused red fruits, with violet notes, spice and hints of tea. The palate reflects these aromatics, set within a firm, dense structure. Beautifully proportioned and balanced, with a persistent mineral focus, this has been very sensitively handled by Philippe – very impressive.

Recommended drinking from 2015 to 2019 plus
£325/case of 12 bottles

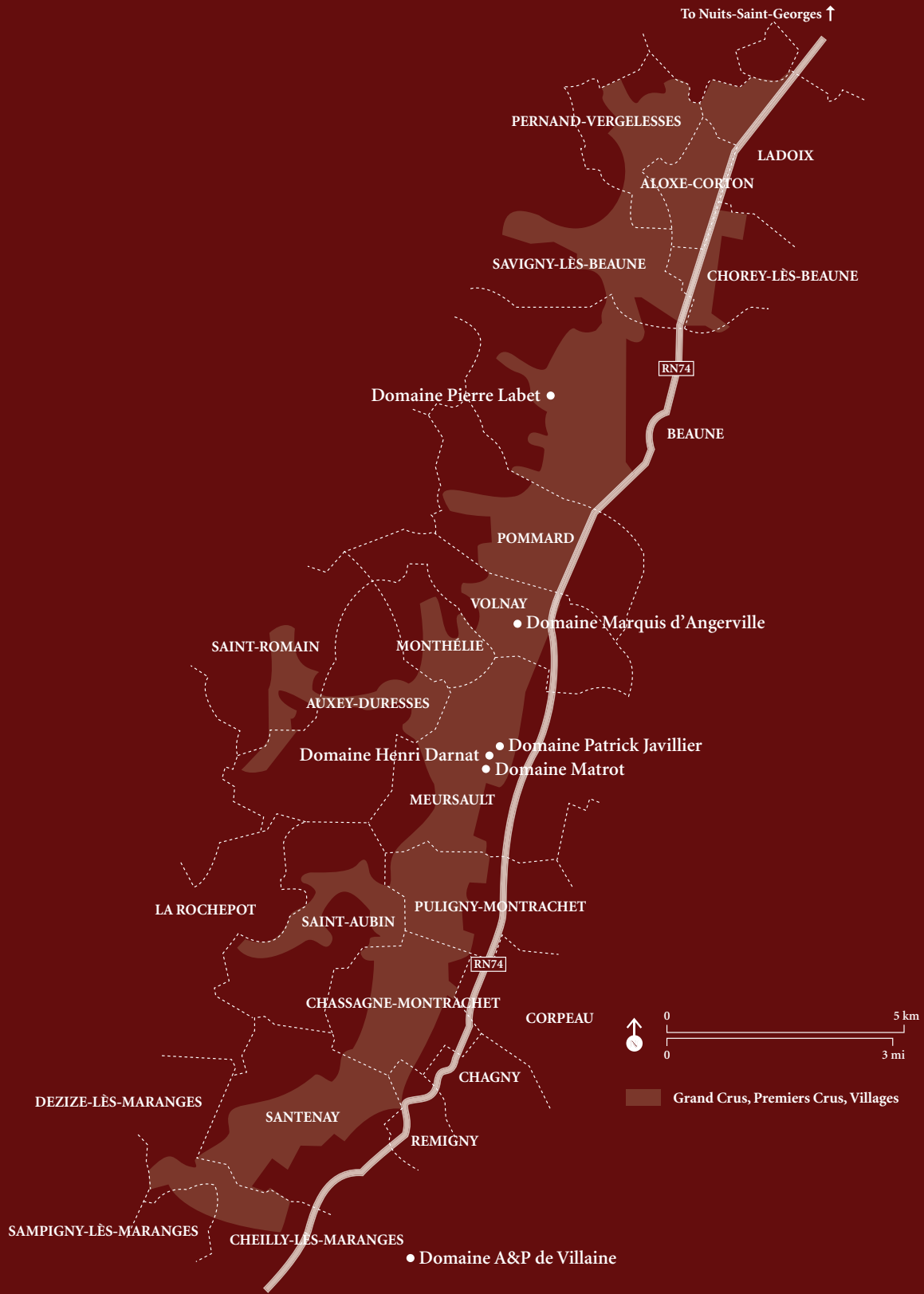
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