



Domaine Lafarge

Descending into the depths of the underground cellar at Lafarge, via a juddering electronic platform, is like stepping back in time, re-entering a bygone era. The walls, bottles and ceiling are thickly endowed with sci-fi fungus which in some cases totally obscures what lies under it. This is caused by evaporation – the so-called angels' share. Given the cellar, it would be easy to assume that Domaine Lafarge would be a very old-fashioned, traditional affair. Certainly the labels would do nothing to assuage such a misconception.

It is true that Lafarge is very classical, but the approach of Michel Lafarge and his son Frédéric is fresh, enterprising and forward-thinking in outlook. They are really at the head of their game. Father and son share a great sense of responsibility to their land and to the future of their successors. Biodynamic viticulture has been exercised here since 1996 and although, as with many of our suppliers, the main aim at the outset was sustainability of the land, it soon became clear that the exacting disciplines have resulted in wines of even greater intensity and purity – something of an unexpected bonus.

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.

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.
- A definitive score of a young wine is almost always impossible. We usually offer a 'spread' (e.g. 14 - 16) which relates to the 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.

2008 Tasting Notes

Bourgogne Passetoutgrains L'Exception

£110/case of 12 bottles

Corney & Barrow Score 16 plus to 17 plus

This is a very attractive, glossy red-ruby in colour, the nose heady with sweet, old vine red and black fruit, violet scented. The vines here are around 85 years, making for a wine which easily outclasses its appellation. The blend of Pinot and Gamay adds to the unexpected complexity. The palate is bright and sweet, beautifully balanced and manages to combine rather serious intensity and a sense of fun – very charming.

Recommended drinking from 2011 to 2015 plus

Bourgogne Pinot Noir

£130/case of 12 bottles

Corney & Barrow Score 16 plus to 17 plus

Brilliant, bright ruby, this is immediately attractive. The nose offers essence of pure Pinot Noir, unadorned, red and black summer berries, violets and hints of pomegranate – fresh and pure. The palate is equally honest and fresh, vibrant red fruit laced with pepper, with both fresh and dried floral intrigue – very pretty, and yet, there is an underlying more serious element. A lovely, expressive Pinot, well-handled.

Recommended drinking from 2011 to 2016 plus

Volnay

£245/case of 12 bottles

Corney & Barrow Score 17 plus

This is a beautiful, shimmering ruby, immediately attractive. The nose delivers very pure, focussed Pinot fruit, perfumed with violets and this is echoed throughout a sleek, accessible and charming palate. Silky-rich, this is a lovely translation of the vintage.

Recommended drinking from 2011 to 2016 plus

Volnay Vendanges Sélectionnées

£295/case of 12 bottles

Corney & Barrow Score 17

This Volnay, from selected parcels, is more restrained on the nose than the straight Volnay, dominated by a very clear minerality. The palate is more structured too, concentrated and intense, revealing rich, layered dark fruit. This is very grown up, complex and very fine.

Recommended drinking from 2012 to 2017 plus

Beaune Les Aigrots Rouge

£405/case of 12 bottles

Corney & Barrow Score 17 to 18

Brilliant jet-ruby in colour, this has a very attractive nose, with an extremely pronounced minerality. Planted lower on the slope than its white counterpart, on very stony soils, the mineral component really shows through, adding character to effusive red and black fruit. The palate is exuberant and beguiling, a lovely find, from a relatively unknown appellation. Primary fruit gradually gives way to darker notes, black cherries and warm fruitcake, all complemented by the ever present mineral focus lovely wine.

Recommended drinking from 2013 to 2020 plus

Volnay 1er Cru Mitans

£545/case of 12 bottles

Corney & Barrow Score 18 to 18 plus

Bright ruby-cherry in colour, this is quintessential Pinot, beautifully perfumed and spiced with pink pepper. The nose is gorgeous evoking nuances of summer pudding allied to an almost mocha richness, all reflected on the palate which is, in turn, sensual, silky, rich, ripe and very long.

Recommended drinking from 2012 to 2019 plus

Bourgogne Aligoté Raisins Dorés

£105/case of 12 bottles

Corney & Barrow Score 17 to 18

This is an absolutely extraordinary wine, from a tiny parcel of ancient (around 75 years) vines between Volnay and Meursault. This is a wonderful variety, rarely seen and rather maligned through being confused with its much less interesting cousin Aligoté Vert. The grapes are harvested late. A radiant, pale gold in colour, this offers a very attractive blend of orchard and stone fruit, honeyed and refreshed by citrus notes. The palate is characterful, reflecting the aromatics of the nose and is rounded and ripe, richly textured. The ensemble benefits from a marked, complementary mineral precision – a lovely wine.

Recommended drinking from 2010 to 2013

Meursault

£295/case of 12 bottles

Corney & Barrow Score 18

This is a beautiful wine, tempting from the outset, with its lustrous gold colour. The nose and palate equally combine pears and apples with hints of nuts and nougat, all refreshed by an impressive minerality and a citrus lift. Freshness and purity notwithstanding, certain richness emerges mid-palate, reminiscent of warm shortcake, continuing through to a long, defined finish – wonderfully well-balanced and elegant.

Recommended drinking from 2011 to 2017 plus

Beaune Les Aigrots Blanc

£405/case of 12 bottles

Corney & Barrow Score 17 to 17 plus

The vines here are 35 years on average, a parcel which lies towards Pommard, at the same height as Clos des Mouches and planted on extremely stony soils. Pale gold in colour, this provides a rather exotic translation of the vintage with tropical hints and vanilla cream joining apples and stone fruit on the nose. An innate richness and hints of caramel are offset by a healthy complement of citrus and a crushed stone mineral focus achieving a very fine balance – a lovely find.

Recommended drinking from 2011 to 2016 plus

To order please call 020 7265 2430 (**London**),
01638 600 000 (**Newmarket**) or 01875 321 921 (**Edinburgh**)