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## DOMAINES JOSEPH AND PHILIPPE ROTY

*Harvest started on the 23rd September with cool, fresh weather, under sunny skies. After a very great deal of work was done in the vineyard, to obtain optimal ripeness and healthy grapes, followed by microscopic attention to detail in a very strict sorting, we achieved wines of high quality with good fruit and attractive acidity. The 2008 vintage can be classed amongst the classical years, with good capacity to age.*

PHILIPPE ROTY, NOVEMBER 2010

Whilst briefing the sales team last year, prior to the 2008 Burgundy release, one of the newer members of the team commented that he had never tasted Roty's wines and was worried, having read some third party commentary, that the style would be too modern.

Anyone who has had the good fortune to visit this domaine will testify to the incongruity of this statement. Indeed, until a couple of years ago, it was like stepping back in time. There was a feeling that it had ever been thus, from Philippe's grandfather's day. One concession to modernity is that we now sit on plastic garden furniture and spit into plastic buckets, rather than onto the floor. The two Domaines Roty are bastions of traditionalism, rest assured.

The changes we have observed of late are subtle and all to the good, a new pneumatic press, a vibrating sorting table and a new shiny tractor which had arrived on the very day we tasted. None of these innovations impact on the time-tested disciplines exercised in the vineyard and cellar but help to achieve the domaines' traditional long-held goals.

Philippe, like his father and grandfather before him, relies on the vines themselves to dictate his methodology in the vineyards. Knowing his vines intimately, he knows when and how to prune, whether or not to remove leaves, when he should pick and indeed what he should do or not do in the cellar. Clearly this is a practice which works. The wines are all individually defined and offer a real, honest translation of place.

Corney & Barrow has been fortunate to have worked with Domaine Joseph Roty, for a great many years, and then for well over a decade, with Domaine Philippe Roty, Philippe having overseen both estates for many years now, even before the sudden death of his father Joseph, two years ago.

Philippe has the support of his younger brother Pierre-Jean in the vineyards and cellar and his sister Patricia and Maman on administration duties. One senses that Maman is very much the keystone of the domaine. In addition to all of the intricate complications of bureaucracy and logistics, Patricia and Mme Roty are also responsible for the most tempting, aromatic *gougères* which unfailingly arrive mid-tasting, warm from the oven, winking appealingly at tasters. I, to my colleagues' disappointment, always request that they do not indulge themselves until the tasting is finished – what a spoilsport!

## Late 2008 Release

There are now very few producers who are still resolved not to offer their wines until their job is done, as they see it, and the wine has been safely bottled. However, the two Domaines Roty are adamant that it is only right that they sell finished wines. It ought to be remembered that this was once standard practice until, one by one, producers were persuaded, most vociferously by the UK market, to offer the wines one year earlier – closer to the Bordeaux system.

The majority of producers were reluctant initially but the market dictated what has now become the new norm. Corney & Barrow held out longer than most and only changed with the 2005 vintage but, in the final analysis, there was little point in trying to swim against the tide. The Roty family are built of stern stuff and refuse categorically to sell their wines before they are bottled – and we support their desire to see the job through to the end, hence why we are offering their 2008 wines with the main 2009 release.

## 2008 Vintage

2008, as a vintage, was dogged by negative commentary – largely from the media. Closer scrutiny reveals that most of the pessimism was voiced before the harvest, but “it ain't over 'til it's over” and that certainly held true in the closing stages of the growing season.

2008, in point of fact, had fair weather, as well as bad, but naturally bad news travels faster. The start of the growing season had actually begun well, with a comparatively mild January and February – normally the sign of a potentially good year. Sadly a very cold spell in March changed the course of events and bud-burst was delayed. May was pretty dire with alternating cool, warm and wet conditions – a cordial invitation for mildew to drop in for a visit. Counteracting mildew is a labour-intensive, expensive exercise but the Rotys were on top of it from the outset. Flowering was protracted and rather uneven because of the weather but growers were all hopeful for better days to come. July was simply weird, at times hot and at times unseasonably cool – rather disarming for the vines, one would imagine. By August they were somewhat inured to such swings and possibly better equipped for a very similarly changeable August. If *Août* were to ‘faire le moût’ then the growers were right to be rather downbeat and despondent.

It was not looking good. This was perhaps the point when many third party commentators wrote off the year. Two things would be necessary if a turnaround were to be effected – drying winds and sunshine. On the 14th September the rumblings of the cavalry were heard, bringing an anti-cyclone on cue, allied to a fresh wind. The grapes were able to make that final spurt towards ripeness.

## 2008 Vintage (cont.)

Nature, having seemingly teased the growers throughout the season, had finally relented and this, allied to really disciplined sorting both in the vineyards and the cellar, saved the vintage.

Tasting the Roty wines a year later than the rest of our portfolio, was a real revelation. The family must have worked their socks off as there was not one single wine which even hinted at the trauma of the year. These are fragrant, pure, aromatic and, in many cases, decidedly rich.

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### DOMAINE JOSEPH ROTY

#### Bourgogne Grand Ordinaire

Corney & Barrow Score 16 plus

This is anything but *ordinaire*. Despite the appellation laws allowing the inclusion of Gamay, Roty's *grand ordinaire* is 100% Pinot Noir, from vines over 30 years old, planted by Joseph Roty himself. Limpid ruby in colour, bright and pretty, this offers immediate appeal, in its apparent primary fruit simplicity, wild berries to the fore. The palate reveals a more serious edge – an earthy spiced character which gives a nod to its Gevrey origins – an insider's wine which overdelivers.

Recommended drinking from 2012 to 2016 plus  
£99/case of 12 bottles, in bond UK

#### Bourgogne Rouge Cuvée de Pressonnier

Corney & Barrow Score 17

This is another insider's wine, the quality of which is less surprising when it is recalled that, until a change in boundaries in 1964, this was AC Gevrey-Chambertin. Unusually, particularly in the light of the vintage, this is positively flirtatious on the nose with violets, cherries and summer berries in pole position – a far cry from its ordinarily sedate, rather serious introduction. The palate skates confidently through a blend of the flamboyant and a more classical, traditional style, profound and powerful, all complemented by earthy minerals. Deeply impressive.

Recommended drinking from 2013 to 2016 plus  
£125/case of 12 bottles, in bond UK

#### Marsannay Rouge

Corney & Barrow Score 17

In 2008, Philippe endeavoured to help the grapes gain maturity, first de-leafing the north side of the vines and later the south – it clearly worked. A good cherry-ruby in colour, this establishes a good old vine, sweet red and black fruit base on the nose, with hints of violet pot-pourri. Marsannay is a crazily, much over-looked appellation, with some jewels. This is from five parcels of vines aged at between 30 and 60 years. These deeply-rooted vines are naturally low producers and add considerable intensity and gravitas to a well-priced Burgundy. The palate picks up gauntlet and here the age of the vines really comes into its own, balancing richness with clear mineral definition. This is a worthy flag-bearer for the appellation.

Recommended drinking from 2012 to 2016 plus  
£175/case of 12 bottles, in bond UK

#### Marsannay Rouge en Ouzelois

Corney & Barrow Score 17 plus to 18

With vines over 80 years old, this is a card-carrying Marsannay, which places its native terroir firmly on the map. A pretty, limpid, cherry in colour, this has a perfumed, floral, slightly honeyed nose – extraordinary richness for the vintage – underpinned by refined minerals. The palate reflects the aromatics presented by the nose, though the ingredients become better defined. The palate marries opulence with well-defined minerality and beautifully-integrated, fine-grained tannins with a spicy finish – something of a no-brainer.

Recommended drinking from 2013 to 2016 plus  
£195/case of 12 bottles, in bond UK

#### Gevrey-Chambertin

Corney & Barrow Score 17 plus plus

It is often difficult to read Philippe Roty who gives little away in a tasting, yet there was no concealing the pride with which he presented his first vintage of Gevrey-Chambertin last year. It is incredibly difficult to buy land here. A brilliant, pale, limpid ruby, it seems that this wine has not been coached in Gevrey-Chambertin reserve – nor that of the vintage. It reveals beautifully ripe, rich, sweet fruit on the nose, beautifully handled. The palate picks up the aromatics displayed on the nose, with ripe, bright, primary berries complemented by violets. Mid-palate, a darker side starts to emerge in the form of a well-integrated structure, mineral rich and focused – rather lovely.

Recommended drinking from 2013 to 2019 plus  
£295/case of 12 bottles, in bond UK

#### Gevrey-Chambertin Cuvée des Champs Chenys

Corney & Barrow Score 18 minus to 18

From a well-sited parcel next to Charmes and Mazoyères-Chambertin, this sets the scene with a brilliant cherry-ruby colour, followed up with concentrated, intense red and black fruits – cherry dominated. The palate, mirroring the nose, is aromatic, adding rather smoky intrigue, punctuated by minerals – fine and slightly ferrous. Rich and complex, this is controlled through to a poised, long finish.

Recommended drinking from 2014 to 2017 plus  
£325/case of 12 bottles, in bond UK

#### Gevrey-Chambertin Cuvée de la Brunelle

Corney & Barrow Score 17 plus to 18 minus

It is hard not to get a bit soppy about this vineyard. Essentially it is the Roty's garden, over which we look when tasting. It was planted by Philippe's grandfather – not as his own vineyard, but to help out a neighbour. The Roty family were finally able to buy the majority in 1987 but it is not, regrettably, a *monopole*. It is however very special, a walled vineyard in the centre of Gevrey-Chambertin, enjoying a specific, special mesoclimate. The nose is very alluring, offering sweet, fragrant, red- and black-berried fruit, intriguingly spiced. The palate, mirroring the aromatics of the nose, is rich, complex and super-ripe, with an earthy minerality as a backdrop – impressive. This vineyard consistently overdelivers within its classification.

Recommended drinking from 2014 to 2018 plus  
£335/case of 12 bottles, in bond UK

### Gevrey-Chambertin Clos Prieur Bas

Corney & Barrow Score 17 to 17 plus

Limpid ruby in colour, the nose is here does not conform to expectations, with floral notes, violet and rose potpourri, summer pudding berries and delicate hints of spice, all complemented by very clearly defined minerality. The palate however packs a bit of a punch, darker and more sedate though retaining an aromatic and mineral layer throughout. This is beautifully balanced, with a well-integrated structure and a protracted, poised finish.

Recommended drinking from 2015 to 2012 plus

£350/case of 12 bottles, in bond UK

### Gevrey-Chambertin 1er Cru Les Fontenys

Corney & Barrow Score 18 to 19

This was a spellbinding success when we tasted in November. I was with senior members of the sales team, Tom Bird and Jerry Cooke, neither of whom had ever tasted at the Roty cellars and, given the rarity of the wines, I am not sure they have tasted the top wines at all – so this was an eye-opener. The vines here vary between thirty, forty and eighty years of age – really impressive. This is a limpid ruby and offers an attractive array of violets, cherries and cream, concentrated and intense, with a captivating spiced backdrop. The palate is similarly complex, multi-layered and seductive with a savoury edge and an earthiness in a long finish – simply gorgeous.

Recommended drinking from 2015 to 2025 plus

£660/case of 12 bottles, in bond UK

### Charmes-Chambertin Grand Cru Cuvée de Très Vieilles Vignes <sup>A</sup>

Corney & Barrow Score 19 to 19 plus

This is a very lovely, deep ruby in colour, limpid but intense. The overture begins with a nose which is wonderfully pure, concentrated and electric, sweet, ripe fruit perfumed by fresh violets and roses. The palate takes up the baton, all of the aromatic elements on the nose intensifying, rising to a crescendo of heightened red- and black-berried concentration, which is captivating, all underscored by mineral refinement and focus – bravo!

Recommended drinking from 2016 to 2026 plus

£1,250/case of 12 bottles, in bond UK

### Mazis-Chambertin Grand Cru <sup>A</sup>

Corney & Barrow Score 18 plus to 19 minus

Deep jet-shot ruby, this presents a dramatic, almost tear-jerking nose, beautiful aromatics of incredible intensity; violets, roses and berried fruit. The palate is similar in its aromatic profile, rich and seductive though complemented by a ferrous minerality and a substantial, ripe structure. There is wonderful depth and intensity here, darker fruit developing mid-palate although, in all honesty, it is pointless to become too enamoured, in the light of there being so little of this wine available. Rarity notwithstanding, this is an extraordinary result in the context of almost any vintage but particularly in a vintage perceived to be challenging.

Recommended drinking from 2016 to 2026 plus

£1,395/case of 12 bottles, in bond UK

<sup>A</sup> Due to limited stock these wines will be sold on allocation

### 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. The Roty's rosé has a loyal following amongst customers who have discovered that it is a rather serious wine, at its best with food. It is not the stuff for quaffing around a swimming pool. Indeed, in a black glass test, it would be interesting to know how it would be identified. It is a very pale, alluring, salmon pink in colour, its pallor ill-preparing the taster for rather a characterful nose, assertive and focussed. It delivers raspberries and cream but also hints at darker fruit, more redolent of a red wine. The palate is true to the nose, adding some smoky intrigue and a slightly savoury dimension which complements food beautifully – finishing long.

Recommended drinking from 2011 to 2012

£99/case of 12 bottles, in bond UK

### Bourgogne Blanc

Corney & Barrow Score 17 plus plus

A shimmering, pale, straw-gold in colour, the nose here is reminiscent of the very few whites we tasted further south in the Côte de Nuits, orchard fruit losing out to a more unusual stone fruit character, with the more typical apples and pears in the background. There is a very marked mineral focus and clear citrus definition, echoed on the palate. This is exuberant, some richer biscuit notes lifted by upbeat lime zest to finish. It is such a pleasure to taste a white which has had time to grow into its personality – well-handled.

Recommended drinking from 2011 to 2013

£115/case of 12 bottles, in bond UK

### Marsannay Blanc

Corney & Barrow Score 17 plus

This Marsannay comes from a different *terroir* to that which produces the generic Bourgogne Chardonnay, from a parcel of 15-year-old vines lying at the top of the slope. Pale white-gold, it was much more restrained on the nose when we first tasted. Then, on agitation, it opens up to reveal clear stone fruit, indeed clear peach notes, with undercurrents of apples and pears. The palate, with clear mineral definition, delivers a similar profile, though more extrovert, finishing with a citrus zest flourish – lots of refreshing individuality.

Recommended drinking from 2011 to 2013

£180/case of 12 bottles, in bond UK

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

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## DOMAINE PHILIPPE ROTY

### Côte de Nuits-Villages

Corney & Barrow Score 17 plus

This comes from a vineyard just outside Philippe Roty's home, in Brochon, just beyond the Gevrey boundary, between Fixin 1er Cru La Perrière and Gevrey Les Evocelles. A relatively recent addition to his portfolio, the first vintage was in 2005. The vines here are a very impressive 47 years old and clearly they get a lot of attention as Philippe can assess their progress from his kitchen window. It generally takes a little time to get under the skin of a new vineyard, to understand its idiosyncrasies and complexities. With a bird's eye view on a daily basis Philippe had a crash course, producing supremely-balanced wines from the outset. This, deep ruby in colour, offers a gorgeous nose, rich in sweet, primary, aromatic fruit, which is reflected on an opulent, silk-textured palate. Seductive and appetising, there is nonetheless a firm tannic structure – beautifully-integrated. Fresh and accessible, this is a very grown-up wine for this appellation.

Recommended drinking from 2013 to 2018 plus  
£195/case of 12 bottles, in bond UK

### Marsannay Rouge Champs St Etienne

Corney & Barrow Score 17 plus

It is extremely difficult to acquire land here and it is not just a question of money – although that in itself is challenging enough – so the Roty family were delighted when Philippe was successful in a bid for this parcel of old vines, between 45 and 50 years of age. A radiant, limpid ruby in colour, this presents a very characterful nose – rather serious – with earthy black and red fruit, hints of violet potpourri, and heady spice prefacing a rich, layered and aromatic palate. Savoury and firmly structured, this has been sensitively handled – discipline in the vineyard and cellar making for fine balance – great value in fact.

Recommended drinking from 2013 to 2018 plus  
£195/case of 12 bottles, in bond UK

### Marsannay Rouge Quartiers

Corney & Barrow Score 17 to 18

Marsannay has been producing wine since the 7th Century and is unique in the appellation being equally valid for red, white and rosé wines. There is tremendous variety in terms of *terroir*, from rather uninteresting alluvial lower slopes to parcels like this, near Couchey, planted on rocky calcareous soil. Shimmering cherry-ruby in colour, the nose takes up the prologue, totally resolute, with a well-defined mineral focus within rich, sweet, peppered fruit. The palate combines primary berry notes, darker, spicy compote, dried flowers, earthy minerals and savoury intrigue. Richly textured, there is considerable depth here, a complexity which is layered and thought-provoking – a serious insider's wine.

Recommended drinking from 2013 to 2018 plus  
£195/case of 12 bottles, in bond UK

## Gevrey-Chambertin Champs Chenys Cuvée de Vieilles Vignes

Corney & Barrow Score 18

Philippe acquired this parcel eight years ago. Such opportunities come about very rarely in Burgundy and are hard fought. In this instance his parents having a parcel there already worked to his advantage. It could equally well have worked against him – Burgundy's rulings make FIFA's appear transparent. This was an extraordinarily fortuitous purchase as it is a wonderful parcel of old vines, planted in 1934, much older than those of Domaine Joseph Roty. The age of the vines naturally limits production but such constraints are more than compensated by an intensity in aromatics, concentration, depth and complexity. A luxuriant deep ruby, this imparts a wonderfully lavish nose, heady with sweet, old vine fruit, spiced and precisely focused. There are attractive floral notes, adding further intrigue and distant hints of tea. The palate, equally aromatic, is well proportioned, richly textured and refined, maintaining a noble minerality throughout – an excellent ambassador for an often overlooked appellation.

Recommended drinking from 2015 to 2019 plus  
£325/case of 12 bottles, in bond UK