



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



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HRH THE PRINCE OF WALES
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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780



U.K. AGENTS FOR
DOMAINE COMTE GEORGES DE VOGÜÉ
2008 VINTAGE

“Truth is everything. You cannot cheat in this vintage and if I had to choose a year to compare with 2008 then I would choose 2001. They’re not the same but it is in the same style. I love 2008.”

François Millet, *Maître de Chai*, 19th November 2009.

2008 Vintage

	Average age of vines	Average Production (doz)	Total Production 2008 (doz)	Yield Hectolitres per hectare
Bourgogne Blanc	19 years	230	152	20.73
Chambolle-Musigny	37 years	500	497	20.42
including Chambolle-Musigny 1er Cru	60/51 years (Les Baudes/Les Fuées)	-	-	-
Chambolle-Musigny 1er Cru	18 years	800	447	15.96
Chambolle-Musigny 1er Cru Les Amoureuses	37 years	200	99	15.91
Bonnes-Mares Grand Cru	40 years	600	478	15.93
Musigny Vieilles Vignes Grand Cru	43 years	850	858	19.2



Domaine Comte Georges de VOGÜE

Georges de Vögüé

2008 Vintage Notes

There is a purity and transparency about these 2008s in particular for their ability to offer a *terroir*-driven loyalty and clarity in and of each specific vineyard. In this there is a passing resemblance to 2007, another vintage that plucked victory from defeat, but 2008 offers more perhaps, not just a sweetness and seductive freshness of texture but also, like a child born of older parents, a quality of profundity, seriousness and a sort of wisdom that makes this a quite extraordinarily compelling vintage. It will require and amply reward extended cellaring. This quality of 'wisdom' is of course purely subjective but it is an impression gained from a rollercoaster growing season as if the vines were tempered by the many climatic assaults throughout the summer in which spasms of hope and brilliance were finally rewarded by the literally sunlit uplands of mid and late September.

It started so well. A cold December did much to eradicate any latent pests and diseases before heralding the second warmest and sunniest winter since 1945. Budburst occurred around the 25th April after a drop in temperatures and some earlier hoarfrosts which turned into rain. This was followed by summery temperatures well above the seasonal average particularly in the first half of May and all seemed set for an early and rapid flowering which would have dictated an early and therefore auspicious harvest. And then, nature turned capricious. From the end of May until 12th September the vineyards were exposed to a seriously endless cocktail of coolness, humidity and often heavy rainfall which led to a protracted flowering (June 3rd-17th) erratic fruit set and a pruning of the crop that was perhaps natural but also extraordinarily savage.

Hopes were raised by a gloriously sunny period between the 14th and 26th July and *véraison* when the grapes change colour from green to black – accelerated and was completely satisfactory. The first green harvest occurred from 26th July as malformed, nascent grapes were meticulously excised from the vines to allow the remainder to ripen homogeneously. This was just as well for August, apart from the last week of fine weather, was by turn cloudy, occasionally stormy and wet, conditions which were quite perfect to threaten rot, induce low sugar levels and bring maturation already slow, to a virtual standstill. Once again and repeatedly, *Chef de Culture* Eric Bourgogne led his teams out for further meticulous crop thinning, to eliminate the spread of botrytis and to give at least half a chance of ripening to the pathetically small crop that remained.

The hopes that these works and a sunny end of August raised at the Domaine were disrupted once again by a gloomy, cool and frequently misty first 12 days of September. It is perhaps difficult to imagine or to exaggerate the feelings of the team as all their preventative maintenance, their endless preparations and rehearsals were met by a curtain of weather that refused to lift but merely hid from the casual eye the imminent destruction of a dying cast.

And then, appropriately enough on Sunday, 13th September came the magical change. Anticyclonic weather brought on by keen, drying north winds created near perfect conditions for the next three weeks. Maturation burst into life as if defibrillated by the wind and temperatures that offered a bright but vitally cool balm to the remaining berries. The sugars were both boosted and concentrated, incipient rot halted in its tracks, and harvesting, which lasted from the 27th September until the 4th October, was completed in fine and dry conditions after two further and meticulous selections in the vineyards. As if this was not enough, Eric Bourgogne insisted on two more cullings on the *tables de tri* or sorting tables in the courtyard of the Domaine.

With natural levels of alcohol of between 12.5° and 13° and sweet ripe fruit arriving at the *cuvée* at around 10°C there was a beneficially cool maceration and a consequently slow start to primary fermentations. Because of the abundant malic acidities the secondary malolactic fermentations (the conversion of these spiky malic acids into creamier lactic acids) were extended with completions between June and August 2009. I suspect that the complexity of these wines, not to mention the seductiveness and purity, came from this lengthy fermentation.

The cost of all this beauty is reflected in the frighteningly low yields, none of which including the solitary white wine, reaching above 21 hl/hectare and with the two Premiers Crus and Grand Cru Bonne-Mares at just over 15 hl/hectare. This equates to around the produce of 4–5 vines to make one bottle of wine.

Once again, and despite our privileged position as the Domaine's UK agent, we will be massively oversubscribed and we ask for your patience as we allocate the wines as evenly and fairly as possible.

It appears too that often third party commentators have judged the wines even more highly than Corney & Barrow so in response to your requests for us to 'lay out our stall' as to how this allocation process works we offer the following.

The Allocation Process

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

To help you further in this, we continue to offer all wines in six bottle cases. Magnums of some wines are available at a modest additional cost.

Do please speak to your salesperson or, call 020 7265 2430. We are here to help.

Please ensure you place your orders by the 24th March 2010.

Allocations will be completed by the 31st March 2010 and invoices will be sent out shortly afterwards. May we please request that invoices are paid in full by the 14th April 2010. Confirmation of your order will as usual be given by receipt of invoice or do please speak to our team for earliest notification.

In all fairness, we reserve the right to re-allocate your order to customers on the waiting list if payment is not received by the due date. Thank you for all your help in this.



Adam Brett-Smith
March 2010

2008 Tasting Notes

Bourgogne Blanc

Corney & Barrow Score 18

The iconic wine produced from just one acre vines in that rarest of all appellations, that is Musigny Blanc. This is of course a Grand Cru which the Domaine continues, obstinately and correctly to call Bourgogne Blanc on account of the age of its vines (17 years) which are still considered too young to bear their official title. No matter, the wine remains one of Burgundy's greats. Steely, green gold in colour this has a beautiful, florid, whiter fruited nose of latent richness. The palate combines a lush, unctuousness, rich and full in flavour with a subtle grip of fine acidity, intense and long to the finish. Just 9 casks made.

Recommended drinking from 2012–2015

£595/case of 6, in bond UK

Chambolle-Musigny

Corney & Barrow Score 17

All is not what it appears to be on the label... within the village appellation is included the entire production of the two minute and very old-vined premier cru vineyards Les Bandes and Les Fuées (see table inside front cover). Another great bargain from this historic Domaine. Limpid, consistent ruby colour. The nose is wonderfully pure and precise with a bright, red and blue fruited perfume with hints of dark, sappy earth. The palate is similarly focused, matching surprising concentration at this level with a cool fruited refined weight and density to the finish. Lovely wine.

Recommended drinking from 2014–2018

£350/case of 6, in bond UK

Chambolle-Musigny 1er Cru

Corney & Barrow Score 17–18+

This is the third of the Domaine's great secrets, a wine that is in fact Musigny Grand Cru but made exclusively from that great vineyard's young vines. The term is relative as these are between 10 and 25 years old, an age that most domaines would consider rather mature. From a shockingly low yield of just (15.96 hl/hectare) this is what *Maître de Chai* François Millet calls a 'fantastically expressive water colour'. Limpid full ruby colour. The nose is beautiful, with dark, spicy, almost Asiatic perfume and a palate of crystalline purity with smooth, sinewy silky fruits, a refined but well cloaked structure and sweetness and intensity to the finish. There is a terrific confidence about this wine that belies or perhaps subtly endorses the conditions that created it.

Recommended drinking from 2016–2020

£575/case of 6, in bond UK

Chambolle-Musigny 1er Cru Les Amoureuses

Corney & Barrow score 17–18+

This is the smallest of the Domaine's red vineyards and just 99 cases were made in 2008. It is as if the vines that survived have poured themselves into producing an intensity born of a natural if savage selection. Whatever, there is a slightly fuller colour than the Premier Cru and a nose that is hauntingly elusive with flashes only of spice and sweet red fruit. The palate by contrast is generously, even seductively rich, a quality that appears masked by a startling clarity and purity of structure with fine grained tannins, terrific balance and fruit again to the finish. Super wine.

Recommended drinking from 2018–2030

£1,250/case of 6, in bond UK

Bonnes-Mares Grand Cru

Corney & Barrow Score 18

This is a wine that marries the sum of its parts to perfection in an effortless confidence of richness and density from the vineyard's southern plots (red earth and limestone) and elegance and purity from the white earth clay – limestone plots further south (see map). From yet another tiny yield (15.93 hl/hectare) comes a deep ruby colour and a nose of briary, red fruit, profound but submerged with occasional flashes of sappy old vine fruit perfume, meaty and dense. The palate mirrors this with great intensity, offering broad, sweet, freshly rich flavours certainly but matched by pure, fine, powder dry tannins, a muscular structure and a driven finish. There is a completeness about this wine that is close to awesome at this stage. The score may be conservative.

Recommended drinking from 2017–2022

£1,250/case of 6, in bond UK

Musigny Grand Cru Vieilles Vignes

Corney & Barrow Score 18-19

'Truth is everything'. Thus another enigmatic remark from cellar master François Millet at which, rather helplessly not to say hopelessly, one nods wisely as you try to work out whether he is talking about you, the wine or indeed, in a moment of inner reflection, himself.

This vineyard is memorably described by Clive Coates in his book 'Côte d'Or' when he says, 'This is more than a Prince of the blood in the Royal House of Burgundy... this is majesty itself'. Yet, it is a majesty that is itself enigmatic, both profound and ethereal, expressive and elusive, the sort of wine that delicately claws you into addiction. In other words, simply great. As always, slightly paler and more translucent looking than its distant cousin Bonnes-Mares. The nose is restrained, aloof with a muted exoticism of spicy, floral red and black fruits. The palate by contrast offers terrific density, with what the Americans hideously but eloquently refer to as a 'lovely mouth feel'. The extraction of the fruit is effortless and profound with that every combination and Musigny hallmark of power and weightlessness, grace and drive. There is a bright minerality to the density as well that will make this a terrific keeper. In fact it will require at least 12–15 years in bottle. *Pur sang* and great.

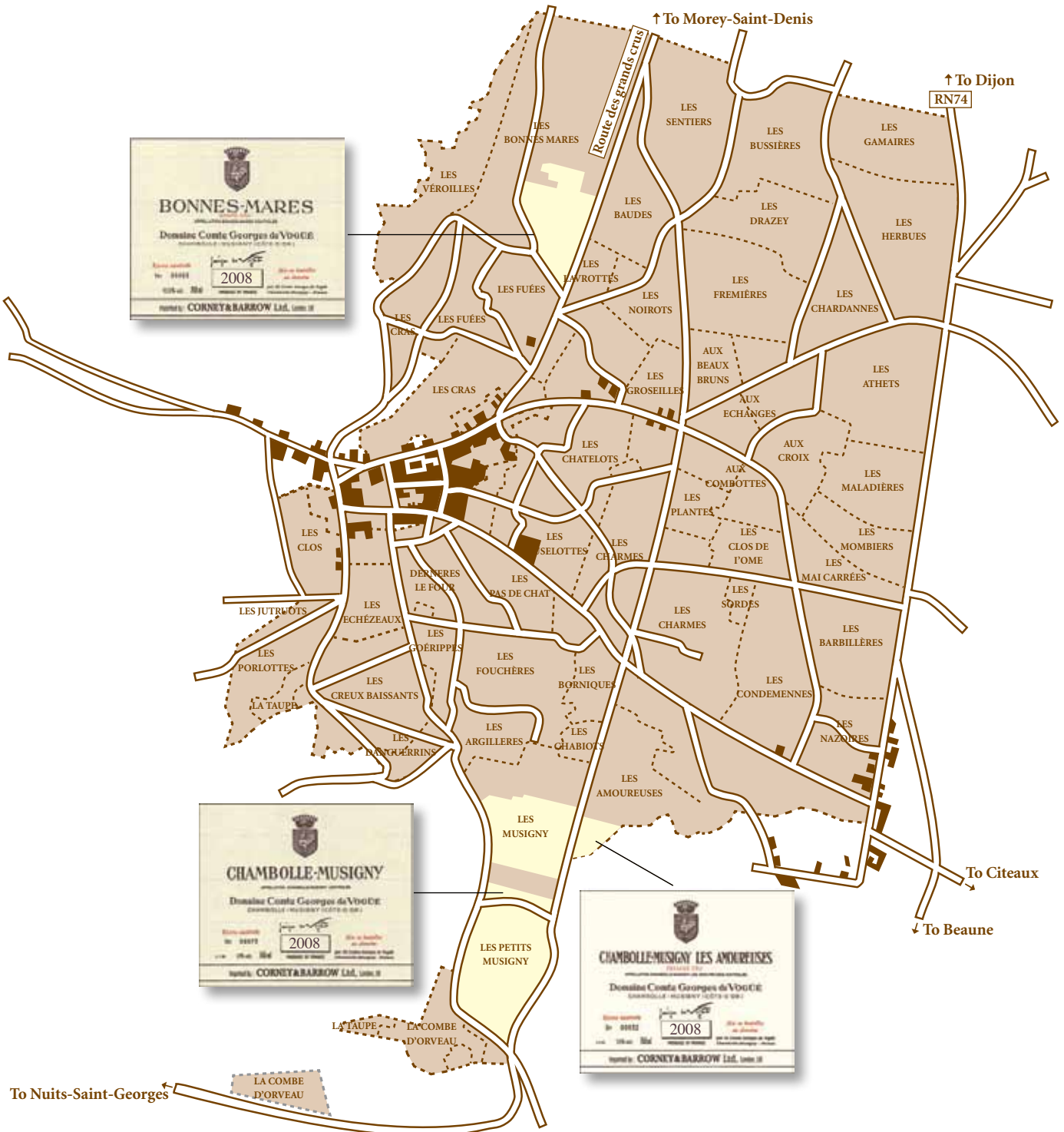
Recommended drinking from 2020–2030

£1,495/case of 6, in bond UK



Domaine Comte Georges de VOGÜE

Georges de Vogüé



Domaine Comte Georges de Vogüé Winemaker Dinner with Jean-Luc Pépin

Jean-Luc Pépin has kindly agreed to come over to London to hold a winemaker's dinner exclusively for Corney & Barrow customers in central London, September 2010, full details to be confirmed.

To request information or reserve tickets please call 020 7265 2522
or email events@corneyandbarrow.com

TO ORDER, PLEASE CONTACT:

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