



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

DOMAINE DE LA ROMANÉE-CONTI
2008 VINTAGE



EXCLUSIVE TO CORNEY & BARROW IN THE UK

DOMAINE DE LA

ROMANÉE-CONTI

2008 VINTAGE

“It is extraordinary and something I have hardly ever seen in even 40 years – 2008 has the ripeness and maturity of a great vintage but at a cost in yield that is so savage...”

AUBERT DE VILLAIN, JANUARY 2011

Domaine de la Romanée-Conti 2008 Vintage	Average Age of Vines	Average Production (doz)	Total Production 2008 (doz)	Yield (Hectolitres per Hectare)	Harvest Dates
Vosne-Romanée 1er Cru Cuvée Duvault-Bloch	-	-	658	-	-
Echézeaux	35	1340	823	18.00	4th-6th Oct
Grands Echézeaux	55	1150	538	19.00	4th Oct
Richebourg	45	1000	519	15.00	29th-30th Sept
Romanée-St-Vivant	37	1500	788	18.00	30th Sept-2nd Oct
La Tâche	50	1870	963	16.00	27th-29th Sept
Romanée-Conti	56	450	263	16.00	30th Sept
Le Montrachet	65	250	271	40.00	10th Oct

DOMAINE DE LA

ROMANÉE-CONTI

2008 VINTAGE OVERVIEW

The quality of 2008 was forged and then tempered by climatic conditions of almost unimaginable difficulty. It is only with the calmer, contemplative virtue of hindsight that one realises that much of the beauty of this vintage stems directly from the attrition caused by the growing season. The survival, as if from some shipwreck, of a small band of berries eventually produced wines of almost 'heart on sleeve' purity and transparency, an insinuating silken sweetness and a high tensile strength which offers perhaps their most startling quality – the ability to age beautifully.

The miracle of 2008 came at a very high cost not just in material terms with seemingly endless organic treatments month after month, but in shockingly low yields (see table) where the Domaine's naturally limited production was reduced by 30-40% as a result of painstaking *haute couture* selection. The results are extraordinary, as the tasting notes suggest.

Folklore predicts and subsequent reality almost always confirms that the prevailing wind on Palm Sunday remains the dominant wind of the season. In 2008 the wind blew from the west and this brought rain which was to remain a constant feature even when the seasonal temperatures were pretty much near normal. A cool spring did however bring two significant benefits, firstly grapes with small clusters and secondly, and most importantly, a large number of 'millerand' or shot berries that were to give the making of a great vintage.

Flowering was late and protracted at almost three weeks, which anticipated irregular ripening and the requirement for ruthless selection. The season was akin to a military campaign where occasional lulls in the action gave the opportunity of rebuilding the vineyards' defences through leaf stripping and bunch thinning for better aeration and to give the grapes the maximum chance of ripening. As Aubert said, '*Tout faux pas aurait été immédiatement sévèrement puni*' (Any wrong step would have been severely punished).

So often September can not only save but can make a fine vintage and it was perhaps not unreasonable after the relentless, dogged and intensive work of the team throughout the summer months to look for more favourable conditions. They did not materialise. Indeed, severe rain in the second week of September threatened the loss of the entire crop.

And then in the dawn of Sunday September 14th, in almost a spiritual triumph of good, came salvation and a pure drying, cleansing north wind that brought with it cold nights and bright, sharp, luminously sunny days. Incipient or actual rot was cauterised, sugars and acidities spectacularly concentrated and a tiny band of berries ripened beautifully over the next two weeks. Harvesting began at La Tâche on the 27th September, Richebourg on the 29th, Romanée-Saint-Vivant and Romanée-Conti on the 30th and Echézeaux and Grands Echézeaux on the 4th October, the whole red crop completed on the 6th. As an aside, Le Montrachet, under a more benevolent season in the Côte de Beaune, was harvested on October the 1st. Sugars were an excellent 12.5 to 12.8% and there was a natural, cool maceration of 9 to 10 days with primary fermentation lasting over three weeks with a slow and even increase in temperatures and consequent progressive extraction of colours, fruits and tannins. Vatting lasted between 18 to 20 days and then the wines were put to cask. Bottling, with no fining or filtration, took place between December 2009 (Le Montrachet) and April 2010 (Romanée-Conti).

My tasting notes are taken as usual from two tastings in cask and two in bottle, the last in January 2011.

DOMAINE DE LA

ROMANÉE-CONTI

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ALLOCATION PROCESS

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

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

May we please have your order by 16th February 2011.

Allocations will be completed by 23rd February 2011. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve on payment.

As detailed above, all orders are conditional upon UK storage only. We keep for the Domaine's benefit a record of bottle numberings to help you in this.

May we please request that invoices are paid in full by 14th March 2011. In all fairness, we reserve the right to re-allocate your order to other customers on the waiting list if payment is not received by this time.

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



Adam Brett-Smith
January 2011

DOMAINE DE LA
ROMANÉE-CONTI

2008 VINTAGE



VOSNE-ROMANÉE 1ER CRU CUVÉE DUVAUT-BOCHET

CORNEY & BARROW SCORE 17-18

First offered in 1999 after 60+ years of absence the Cuvée Duvault-Bloch, named after the de Villaine's family ancestors, is purely declassified grands crus. It is rarely offered and understandably has acquired a 'cult' reputation. Pretty, pale translucent ruby in colour, this has a sweetly piercing, pure red and black fruit nose, creamy and lush. The palate is gracefully weighted, easy and elegant with gently sweet and long flavours. Lovely wine.

RECOMMENDED DRINKING FROM 2015-2020

£600/CASE OF 6, IN BOND UK

£300/CASE OF 3, IN BOND UK



ECHÉZEUX

CORNEY & BARROW SCORE 17++

Slightly firmer ruby colour as expected. Echézeaux is more at ease with itself than its older brother (see below) with a lovely dark, smoky, stony fruit perfume which hints at the structure to come. Pure in flavour, there is a linear, fine concentration to the fruit, a taut structure with a hint of steel but with a confident even relaxed richness to the finish which has quite excellent length. Really fine.

RECOMMENDED DRINKING FROM 2016-2020+

£1,050/CASE OF 6, IN BOND UK

£525/CASE OF 3, IN BOND UK



GRANDS ECHÉZEUX

CORNEY & BARROW SCORE 17-18

As its name suggests this is a bigger (and grander) wine and whilst tasting it reminded me of Aubert's description of the great 1999 wines in which he referred to the 'imprisonment of bottling'. Bright, ruby colour with a restive, almost wild pungency to the nose of dark, sappy fruit. The palate is powerful and rich certainly, but with a cloak of structure that is so different from the Echézeaux and promises long ageing before the wine's true qualities will emerge. My score may be conservative as the length is exceptional.

RECOMMENDED DRINKING FROM 2018-2025+

£1,650/CASE OF 6, IN BOND UK

£825/CASE OF 3, IN BOND UK



RICHEBOURG

CORNEY & BARROW SCORE 17+-18

I have often thought of this wine as the 'Porthos' of the three Musketeers – richly flamboyant, generous, often profound, all slashed velvet and occasional swagger. In 2008 there is a darker, more sinuous, brooding side to the wine from the rich ruby colour to the intense, earthy, sappy nose with only subdued flashes of the extrovert. The palate is dark too, very primary with a tautly rich but restless animal power (shades of Grands-Echézeaux perhaps). The excitement and quality are in the finish however which is intense, concentrated and both compressed and potentially explosive. Long haulers only but the wait will be worthwhile!

RECOMMENDED DRINKING FROM 2022-2027+

£2,495/CASE OF 6, IN BOND UK

£1,250/CASE OF 3, IN BOND UK

TO PLACE AN ORDER

Please use the order form provided or:

Tel: 020 7265 2430 (London) or 01875 321921 (Edinburgh) Fax: 020 7265 2444

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

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ROMANÉE-SAINT-VIVANT

CORNEY & BARROW SCORE 18

A more complete contrast to the Richebourg would be hard to imagine. This great vineyard has seen its reputation soar these last 15 years. The 2008 vintage is very fine. Firm, limpid ruby in colour, Romanée-Saint-Vivant has a haunting perfume of ethereally sweet almost rose-like red and black fruit, spicy, delicate but intense. The palate is silken, perfectly weighted, drily rich, quite at ease with itself, sweetly structured and perfectly balanced. This is not a big wine, but it has real grace which means absolutely nothing and absolutely everything. Beautiful.

RECOMMENDED DRINKING FROM 2017-2022

£2,595/CASE OF 6, IN BOND UK

£1,300/CASE OF 3, IN BOND UK



LA TÂCHE

CORNEY & BARROW SCORE 18

Firm, consistent ruby in colour this is a noble wine in 2008. It is also not a big wine but has a measured, even relaxed profundity from its briary, creamy, lushly red-fruited nose to a palate that is effortlessly extracted, with fine density, a layered full-flavoured concentration and a sleekly-cloaked sweetness and succulence to the finish. Mouthwatering.

RECOMMENDED DRINKING FROM 2018-2026+

£3,050/CASE OF 6, IN BOND UK

£1,525/CASE OF 3, IN BOND UK



ROMANÉE-CONTI

CORNEY & BARROW SCORE 19-

Slightly paler, limpid ruby. So often this mythical *cru* is also the most enigmatic in youth. Not so in 2008 where the difference between my first cask sampling in 2009 and the finished bottled wine in 2010 is very marked. The nose is gorgeous with an open, expansive, profoundly expressive old-vined purity. The palate is silken, infinitely complex, with an eerie set of checks and balances that combine intensity with weightlessness, power with elegance and subtlety with concentration and supreme length. 'Douceur en bouche' was Aubert's simple judgement. Lovely wine.

RECOMMENDED DRINKING FROM 2020-2030

£4,850/CASE OF 3, IN BOND UK

£1,650/PER BOTTLE, IN BOND UK



LE MONTRACHET

CORNEY & BARROW SCORE 18+

To me this is the greatest white wine in the world, not least for its effortless, uncanny ability to combine silken grace and approachability – even out of cask – with profound concentration and elegance and an ageability that appears infinite. I have never quite understood this but I suspect it is the supreme balance of the wine that is the key. Whatever, in 2008 the Côte de Beaune did not suffer from the predatory, crop-reducing conditions of the Côte de Nuits. Quite the reverse, in fact, as this tiny vineyard yielded a perfectly 'normal' yield of 40 hl/ha as well as fine noble botrytis and therefore high concentration of sugars. Full gold in colour, this has a hauntingly lovely nose of pendulously ripe sweet fruit, fractionally tropical but piercingly pure and intense. The palate offers luminously bright, high-toned fruit, a taut vibrant structure and a superfine richness to the finish. Extraordinary wine, a great Montrachet.

RECOMMENDED DRINKING FROM 2018-2020+

£5,550/CASE OF 6, IN BOND UK

£2,750/CASE OF 3, IN BOND UK

TO PLACE AN ORDER

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Tel: 020 7265 2430 (London) or 01875 321921 (Edinburgh) Fax: 020 7265 2444

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TASTING GUIDELINES

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

We hope these guidelines assist you in your selection.

14-16 A very good to excellent wine

16-18 An excellent to outstanding wine

18-20 An outstanding to legendary wine

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

TO ORDER PLEASE CONTACT:

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