



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



BY APPOINTMENT TO
HRH THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

BURGUNDY

— 2009 VINTAGE, EN PRIMEUR —



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HAPPY NEW YEAR!

Well, the much-vaunted 2009 vintage is now available and will, no doubt, be seized upon by the media and gnawed over for the duration of what is now seen as the Burgundy season – the second half of January.

In this release we have compiled a collection of wines which we have selected on the basis of their quality. They come from producers with whom we have enjoyed working for many years; very special, long-term relationships. The fact that we have worked together in both good and difficult vintages has been noted and so, even as newcomers and fair-weather friends are opening their cheque books, we have secured allocations of perhaps the most highly sought-after vintage of the decade. We aim to guide you from the north to the south of one of France's most spectacular, yet complex wine regions, offering opportunities to purchase at every price level. Please note that we are also offering the 2008 vintage from Domaines Joseph and Philippe Roty in this release.

It is also worth noting that we are not releasing all of the Burgundies in our portfolio now. Domaines such as Bonneau du Martray, Comte Georges de Vogüé, Domaine de la Romanée-Conti, Clos de Tart and Domaine Leflaive are released individually throughout the coming year.

Burgundy is an extraordinary region. To the uninitiated it appears relatively simple, with essentially two grape varieties and a series of villages flanking one road, the route nationale 74, but getting under its skin 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 'collection' which is somewhat unwieldy, due to the number of growers and parcels included. →

To help guide customers we have focused on individual producers, as Burgundy is a region where the producer is of prime importance. We have travelled in a logical, geographical, north to south path, following the celebrated route nationale 74, which runs alongside some of the world's most celebrated vineyards. Village after village produces names which make this journey something of a wine-lover's pilgrimage.

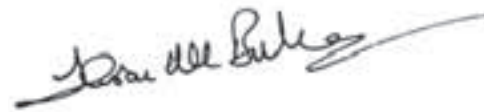
Amongst the collection there are a number of producers which tend to sell out almost instantly. We strongly advise our customers to delve deeper and discover some less-well-known names which offer new excitement and are excellent value. There are a number of 'insiders' wines which deliver so much more 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. Tasting the 2009s with two of our top sales executives, Tom Bird of the London team and Jerry Cooke from Scotland, we were all too aware of a multitude of high scores – such is the nature of the vintage. The wines in this release have been selected precisely because we are so enthusiastic about them. We are extremely proud to give them our endorsement but we are also hopeful that we will introduce customers to some new and exciting alternatives.

As mentioned above, we are offering the 2008 vintage from Domaines Joseph and Philippe Roty (see page 37). 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.

2009 VINTAGE

2009 enjoyed a mild spring, launching a precocious start to the growing season. The beginning of the summer saw hot weather, interspersed with periods of rain, which caused concerns about mildew, particularly mid-July. Thankfully the end of the month brought in fabulous conditions which prevailed through August, with lots of sun, high temperatures and very little rain, concerns about disease being placed on the back-burner. The beginning of September also brought textbook conditions, with sun accompanied by a north wind – perfect for maturing the grapes and intensifying their aromatics. By harvest time all was set for a great year, with both decent quantities and excellent quality. Very little sorting was required as the grapes were in top form, the sugars and acidity concentrated by the north wind.



Alison Buchanan
Associate Director, Buying
January 2011

BIODYNAMIC VITICULTURE

To précis the art/science of biodynamic viticulture is a challenge, to say the least. Essentially, this is agriculture in tune with the basic forces of nature, both terrestrial and celestial. It embraces cosmic rhythms, philosophy, spirituality and metaphysics as much as agricultural disciplines. The rhythms of light from other planets must be borne in mind, biodynamicists would argue, and a greater comprehension of this then dictates optimal timing for viticultural activity. Labour-saving chemicals are banned and individual vines are only treated with plant-based compounds, administered according to the lunar cycle.

Whilst we lesser mortals struggle with such concepts, three observations are useful in the argument;

1. If a region is fiercely proud of its *terroir*, surely anything which threatens it should be eradicated as artificial treatments clearly upset the natural balance.
2. We do already recognise a link with lunar cycles in the case of sap rising and, of course, tidal movements.
3. The taste test: the resulting wines have a greater intensity and purity.

With all of our suppliers who have adopted this arduous and taxing form of farming, the prime motivator was a concern for sustainability. The improvement in the quality of the wines came to many as something of a bonus.

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.

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

Whilst Chablis is officially classified as Burgundy, it is located 100 miles north of the Côte d'Or and its climate, *terroir* and wine styles are quite different, aligned more towards Champagne or the Loire Valley's famous vineyards of Pouilly-Fumé and Sancerre. These vineyards have one thing in common, all lying on the Paris basin, a seam of ancient chalk running under northern France the English Channel and across south-east England. These soils are fossil-rich and are key to the steely minerality at the core of all great Chablis – that and the marginal climate. This is difficult territory for vineyard workers yet, well-made, the wines can be electrical in their focus and poise.



DOMAINE VINCENT DAMPT

The 15 days of good weather at the beginning of September saved the vintage. The result is that the acidity is not too high and there's a high level of natural sugar. This means that, even now, you can enjoy all the 1er crus! You don't have to wait. They are ready and just waiting to be opened. It's a vintage which is similar to 2006 but more concentrated. This is a vintage which suits almost everyone as some people because don't like high acidity but everybody likes the fruit character of Chardonnay and the mineral finish of Chablis.

VINCENT DAMPT, DECEMBER 2010

We are grateful to one of our customers in Scotland for having introduced us to this family. In fact we were recommended to approach Daniel Dampt, Vincent's father, whose wines turned out to have quite widespread distribution in the UK. We fortunately arrived to taste with father and son at the perfect moment, just as Vincent was about to release the first commercial vintage from his own domaine. Vincent is a chip off generations of old blocks but has forged his own path, winning accolades from the outset. He is one of a new generation of young Burgundians who, embracing a healthy respect for the past, nonetheless continue to question past, present and possible future practices. There is also much more of a chance that the younger winemakers will have seen a bit of the world before settling down. In Vincent's case he installed himself in wine school at the age of fourteen and then did various *stages*, including at our own Olivier Leflaive's cellar, before taking himself off for an eye-opening period in Marlborough, New Zealand. Allied to the experience gained over the years through his father and grandfather Vincent has given himself a bit of a crash course, concentrated into very few years. His wines belie his youth and seem to gain finesse year on year, in the context of the vintage.

In 2009, the specific climatic conditions which were so well received in the Côte d'Or were also welcome in Chablis – better than rain and mildew – but presented their own challenges.

Possibly Vincent has shown his talent even more eloquently in this vintage as he has played to its strengths, producing a rounded, flattering style, dictated by the climate but maintaining that quintessential minerality which is hallmark Chablis. More supple and opulent than many years, possibly even more concentrated than 2006, these will show well from the outset.

Chablis 1er Cru Vaillons

Corney & Barrow Score 16 plus to 17

Pale golden straw, this offers a very mineral nose with almond tones, traces of spice and floral notes. The palate is rich and rather extravagant initially, consistent with the vintage, yet with good focus and energy. In fact, this is rather restrained on the mid-palate, poised and precise – *terroir* dominating vintage here. Opulence returns with a leesy finish though with a rapier of steely minerality running through – ultimately a superb achievement.

Recommended drinking from 2011 to 2013

£155/case of 12 bottles, in bond UK

Chablis 1er Cru Les Lys

Corney & Barrow Score 17 to 17 plus

Pale straw in colour, this shows a deal of mineral restraint on the nose, rather atypical, although it's rather tantalising, hinting at orchard fruit and citrus. On the palate, there are comforting notes of warm lemon sponge cake, albeit with an attractive revitalising dash of lime sherbet. Surprisingly opulent, (though perhaps not in view of the vintage), this is ripe, appetising, and ultimately very attractively balanced, driven principally by a wet stone minerality – well made.

Recommended drinking from 2011 to 2013

£165/case of 12 bottles, in bond UK

Chablis 1er Cru Côte de Léchet

Corney & Barrow Score 18 to 18 plus

A very attractive, lustrous golden straw, this offers a rich, honeyed nose, with an intriguing level of precision and focus – rather appetising. The nose initially appears incredibly opulent, but complementary notes of citrus tart and stony minerals allow for some lift and focus. This transcends the innate richness by having such a distant, precise focus that it lures the taster through complex layers of orchard and stone fruit, which are layered with cream – a very fine expression of the vintage.

Recommended drinking from 2011 to 2014

£170/case of 12 bottles, in bond UK

Chablis Grand Cru Bougros, Maison Dampt

Corney & Barrow Score 17 plus to 17 plus plus

This is a very different animal, produced last year for the first time and the first grand cru ever to have been produced under the Dampt label. This is on a different trajectory, by virtue of its having been fermented in oak. Shimmering gold in colour, richly textured and clinging to the glass, the nose here is decidedly different, evocative and hedonistic. There is a nod to tarte tatin, pain au raisin, butterscotch and cream sponge but there the blatant seduction ends. The palate is much more bashful and restrained with rather adroit minerality making for focus and precision, playing chaperone to the beguiling young fruit. Of all the wines this warrants little time for the nose and palate to settle down. The toasted notes, are oak-driven and will dissipate over the next year – a really impressive effort.

Recommended drinking from 2012 to 2016 plus

£300/case of 12 bottles, in bond UK

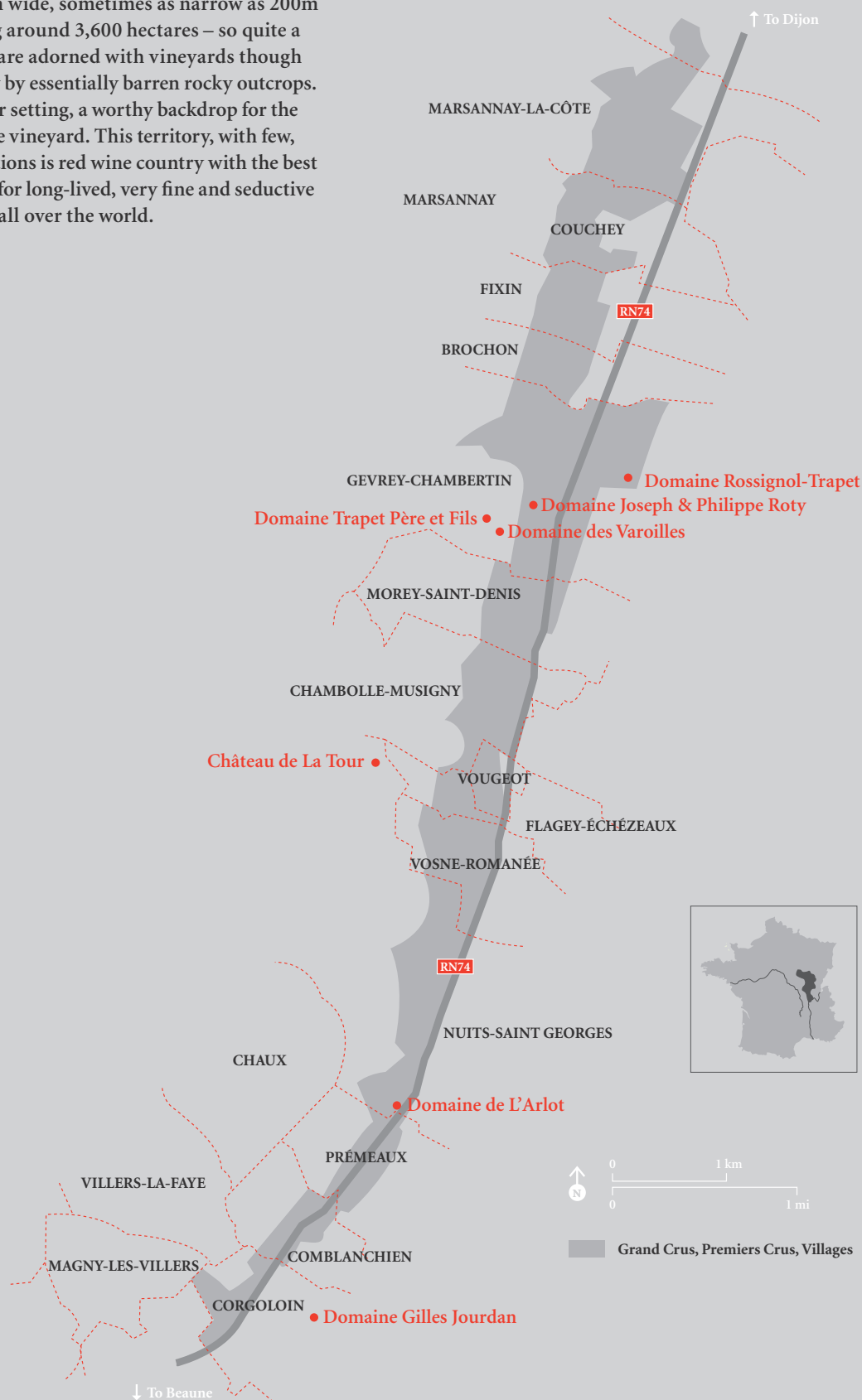
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CÔTE DE NUITS

The Côte de Nuits is the northern half of the Côte d'Or, running from the southern outskirts of Dijon through seven communes, as far as Prémeaux and Corgoloin, south of Nuits-Saint-Georges. The region is around 20km long and never more than 800m wide, sometimes as narrow as 200m or 300m, and covering around 3,600 hectares – so quite a large area. The slopes are adorned with vineyards though broken up periodically by essentially barren rocky outcrops. It is a really spectacular setting, a worthy backdrop for the drama unfolding in the vineyard. This territory, with few, but remarkable, exceptions is red wine country with the best producers responsible for long-lived, very fine and seductive Burgundy in demand all over the world.



GEVREY-CHAMBERTIN

Gevrey-Chambertin is a very large commune, around 410 hectares, 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

2009 was a sunny vintage, a vintage worthy of that great line-up of vintages ending in '9'. These wines of Chambertin, barely in their infancy, are already revealing tremendous generosity, which we invite you to discover.

JEAN-LOUIS TRAPET, NOVEMBER 2010

Until 1990, this illustrious estate was run by Jean Trapet and his brother-in-law, Jacques Rossignol. The estate was respected but not wholly consistent and certainly the wines did not quite live up to the quality of the family holdings. However in 1987, the arrival of Jean's son Jean-Louis began a new era as he, with the confidence of the recently qualified, began to question established practices – not least what he saw as over production. Knowing Jean-Louis, I imagine change was effected by careful, quiet reflection and questioning rather than hell-raising revolution, but change there was and, in retrospect, it was both dramatic and courageous. When Jacques Rossignol's sons David and Nicolas also returned to work at the family domaine, it was decided to split forces, creating two independent estates: Domaine Trapet Père et Fils and Domaine Rossignol-Trapet. The customer base was also split two ways and after the changes, Corney & Barrow worked with the Rossignols. To our delight we have since been welcomed to work with both families and we are now fortunate to have access to allocations from both camps. The wines from each of the domaines 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.

Essentially Jean-Louis took over this estate from 1990. He began with a root and branch analysis of all the systems and procedures, particularly concentrating on the vineyards, seeking to reinvigorate them and be proactive in improving their sustainability. Initially the changes were relatively straightforward; restricting yields, introducing lower-yielding rootstocks, high density planting and green harvesting, when required. Herbicides were also off the agenda, choosing to plough between the vines instead. Chemicals were assigned to the past as was the systematic use of fertilisers.

The Trapet family have a heightened awareness of what constitutes a healthy soil base, having suffered with many other producers from the overuse of nitrogen in the past, but even this experience had not prepared the family for the surge in quality of the wines. Care of the land and securing its future had been the prime motivation, so this was an unintentional result. As the wines improved, so did the domaine's reputation. There are growers who would, at this point, consider the relevant boxes as having been ticked, job done. Jean-Louis is however always asking himself questions, constantly pushing the boundaries. His observations of the benefits resulting from relatively modest adjustments led him down a much more radical path, a life-changing decision to adopt biodynamic viticultural practices – wholesale.

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. (A very brief insight into biodynamic viticulture can be found on page 3 in the introduction.)



DOMAINE TRAPET PÈRE & FILS

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Bourgogne Passetoutgrains A minima

Corney & Barrow Score 16 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 A minima 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 sweet, pure, fresh berry fruits on the nose, lightly spiced with pink peppercorns. The palate mirrors the aromatics presented on the nose within a sprightly, uplifting structure. Breezy, ripe and supple, this is a fine translation of the vintage, as ever balancing elegance with a certain playful charm – a fine introduction to the Trapet portfolio.

Recommended drinking from 2011 to 2015 plus
£110/case of 12 bottles, in bond UK

Marsannay Rouge

Corney & Barrow Score 16 to 17

Sadly for Marsannay its wines are often rather overlooked – thanks, perhaps, to the proximity of Dijon, a city which, rooted in mustard, seems to be ambivalent to the wine heritage to the south. It is a great pity for Marsannay as there are fine wines to be discovered. This had just been bottled when we tasted. Deep ruby-garnet, it presents a sweet, tantalising nose of primary fruit complemented by more sultry tones. The palate is bright and aromatic, silk textured, fresh and juicy. The vineyards, very close to Gevrey, are on well-drained slopes of deep soils with clay – which could make for rather rustic wines but biodynamic viticulture has rendered a suppleness which is both generous and flattering. A very fine ambassador for the appellation – stunning.

Recommended drinking from 2011 to 2017 plus
£175/case of 12 bottles, in bond UK

Gevrey-Chambertin Villages

Corney & Barrow Score 17

Jet-ruby, this is a lovely colour, a fine overture for the crescendo to follow. The nose presents a vivid array of violets and roses – a potpourri of aromatics which is delectable, perfumed yet underscored by minerals. The balance is sublime, a perfectly pitched blend of charm and characteristic Gevrey structure – very fine and excellent value.

Recommended drinking from 2011 to 2019 plus
£295/case of 12 bottles, in bond UK

Gevrey-Chambertin Cuvée Ostrea

Corney & Barrow Score 16 plus to 17 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 sweet though earthy primary fruit perfumed with roses and violets. There is an attractive spiced character, pepper and a clearly defined mineral element. The palate mirrors the aromatics presented by the nose, very pure and vibrant, yet with an underlying earthiness, quintessential Gevrey-Chambertin. This is supremely poised, balanced and fine through to a long, controlled finish.

Recommended drinking from 2012 to 2018 plus
£295/case of 12 bottles, in bond UK
£305/case of 6 magnums, in bond UK

Gevrey-Chambertin 1er Cru Capita

Corney & Barrow Score 18

Very lovely, deep jet-ruby in colour, Capita is a blend from certain cuves from the Domaine's enviable *premier cru* portfolio. This 2009 is far less brooding at this stage than in previous years. It presents spiced dark fruit, with earthy, mineral notes, mocha and dark chocolate allied to a savoury edge. The palate exhibits great purity and edges towards the red fruit end of the spectrum, *Crème de Frambois* and *Mûre*, supported by supremely fine-grained tannins. This is a very noble ambassador for the year – appetising, accessible and infinitely long – extraordinarily fine.

Recommended drinking from 2014 to 2022 plus
£525/case of 12 bottles, in bond UK

Gevrey-Chambertin 1er Cru Clos Prieur

Corney & Barrow Score 17 to 18

This, a deep, lustrous ruby, offers a rich, intense nose of *crème de mûre*, cherries and cream. The palate, similarly, hints at black forest gâteau, combining luscious liqueur soaked fruit, a toasted character, vanilla and mocha notes, all supported by a ripe but firm structure. Silken in texture with a long, coffee finish, this is a very fine translation of the vintage.

Recommended drinking from 2015 to 2024 plus
£550/case of 12 bottles, in bond UK

Gevrey-Chambertin 1er Cru Petite Chapelle

Corney & Barrow Score 18 plus to 19 plus

This is immediately inviting with a good, firm, shimmering ruby hue. The nose, similarly, is instantly seductive with good fruit intensity, dark chocolate and mocha notes to the fore, complemented by spice and pepper and perfumed with roses and violets – quintessential Burgundian aromatics. The palate reflects similar qualities yet is much more serious in its delivery, rather avuncular and disciplined – a wine to keep for some time.

Recommended drinking from 2015 to 2024 plus
£550/case of 12 bottles, in bond UK

Latricières-Chambertin Grand Cru A

Corney & Barrow Score 17 plus to 18 plus

This has the shimmering clarity of ruby-stained glass, shot with jet. The nose here is decidedly flirtatious, rich in violets and roses and sweet, aromatic, summer berries. The palate this year is in line with the perfumed generosity of the nose. Often it is much more sombre at this early stage but 2009 is expansive and welcoming, offering very pure fruit, floral notes and a very refined minerality, exquisitely balanced and with an incredibly long, focussed and poised finish – a beautiful wine.

Recommended drinking from 2015 to 2026 plus
£895/case of 12 bottles, in bond UK



DOMAINE TRAPÈT PÈRE & FILS

Chapelle-Chambertin Grand Cru ^A

Corney & Barrow Score 17 plus to 19

This is a brilliant cherry-ruby in colour, lustrous and appealing. The nose is complex and intriguing, tantalising with hints of *crème de mûre* and cassis, layered with mocha and punctuated by minerals. The palate, perfectly balanced, is stylish, elegant and wonderfully poised combining sweet summer berries with hints of wood-smoke and tobacco. This has innate opulence but remains self-controlled throughout – a noble wine, beautifully handled.

Recommended drinking from 2015 to 2026 plus
£895/case of 12 bottles, in bond UK

Le Chambertin Grand Cru ^A

Corney & Barrow Score 18 plus to 19 plus

This is a beautiful colour, an enticing, beguiling jet-ruby. The nose is gorgeous, seductive and alluring with dark fruit laced with mocha cream, refreshed by hints of violets and enriched by *crème de mûre*. The palate is lusciously textured, supple and silky, with very fine tannins melding almost imperceptibly through layers of opulent fruit. Burgundy at its best is orchestral in its complexity with nuanced intrigue building to a crescendo on the palate. This is a fine example and a superb ambassador for the vintage – a superb wine, stunningly balanced.

Recommended drinking from 2015 to 2027 plus
£1,325/case of 12 bottles, in bond UK
£1,335/case of 6 magnums, in bond UK

Bourgogne Blanc

Recommended drinking from 2011 to 2014

Trapet's Bourgogne Blanc comes from two limestone-rich plots within the commune of Marsannay. The provenance is reflected in a rather aristocratic aromatic profile. Lustrous white gold, it presents a blend of orchard and stone fruit on both the nose and palate. Freshness and purity dominate, underscored by notes of vanilla cream, all complemented by a refined, nutty minerality. Poised and impeccably balanced, this outshines its modest classification – characterful, with real personality.

Recommended drinking from 2015 to 2027 plus
£145/case of 12 bottles, in bond UK

Marsannay Blanc


Corney & Barrow Score 17 plus to 18

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. With food they develop well in the glass. A pale, shimmering silver-gold, this offers an extraordinarily exuberant combination of orchard and stone fruit, laced with cream. Rather straight-laced and chiselled initially, it gradually opens up to reveal understated richness complemented by a marked minerality – a very pretty wine.

Recommended drinking from 2011 to 2014 plus
£205/case of 12 bottles, in bond UK

^A Due to limited stock these wines will be sold on allocation

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DOMAINE ROSSIGNOL-TRAPET

2009 is a beautiful vintage! The wines are well balanced, dense, rich and powerful – wines which will keep well.

DAVID ROSSIGNOL, NOVEMBER 2010

Not far from the cellars of Domaine Trapet, Père et Fils, just on the other side of the road, we discover the recently-renovated cellars of Domaine Rossignol-Trapet. The Rossignols, a very old name in Volnay, became linked by marriage to the Trapet family when Jacques Rossignol married Mado Trapet.

Jean Trapet and Jacques worked together during the seventies and eighties, but when Jean's son Jean-Louis returned to the family estate in 1987 and was then joined by his cousins, David and Nicolas Rossignol, Jacques' sons, a decision was made to divide the family holdings. All three of the young men brought questioning minds and a freshness which would serve both domaines well.

1990 therefore saw the establishment of two new estates, Domaine Rossignol-Trapet and Domaine Trapet Père et Fils, as it is known today. The customer bases were also divided at the time, with Corney & Barrow working with the Rossignol-Trapet estate from the beginning.

The Rossignol family's Volnay origins have been linked with winemaking since the 16th Century, so they have a fair weight of their ancestry on their shoulders.

Whilst Nicolas and David are deeply rooted in history, 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, as well as a profound sense of duty towards future generations.

It soon became clear that an unintended by-product of the changes, even in the limited trial phase, was a marked, profoundly beneficial effect on the wines. Greater purity and concentration, allied to healthier, stronger vines in the experimental plots sealed their fate. The die has been cast and biodynamic viticulture has become fundamental to the domaine and, indeed, to the family's lifestyle. The vineyards were officially certified organic and biodynamic in 2008, having been in conversion since 2005.

In the cellar, the wines are worked classically. The grapes are sorted twice, in both the vineyard and on the sorting table, and mostly destalked, then cooled before a two to three week fermentation ensues. The house style 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.

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. A very pretty, limpid cherry red in colour, this is attractive from the outset. The nose takes up the gauntlet with a deliciously aromatic attack, black cherries and *crème de mûre* layered with cream and refreshed by hints of rose and violet. The palate, rich, pure and very fresh, delivers similar aromatics, set within a firm, ripe structure. The balance here is very attractive with hallmark Gevrey-Chambertin earthiness alongside a plethora of sweet, aromatic, old vine fruit – a fine achievement and an excellent ambassador for both the vintage and the appellation.

Recommended drinking from 2012 to 2017 plus
£230/case of 12 bottles, in bond UK

Beaune 1er Cru Les Teurons

Corney & Barrow Score 17 plus to 18

Year after year the Rossignols produce a very lovely Les Teurons, more feminine than many – a perennial Corney & Barrow favourite. Their parcel lies close to the border of Les Cras, planted on white soil, where limestone prevails. A bright, limpid ruby, jet-shot, this exudes wonderfully fresh, feminine aromatics offering very attractive rich, sweet, red and black fruit, laced with sherbet and pink peppercorns. This caresses rather than packs a punch, with the finesse and elegance which has become so characteristic of the Rossignol-Trapet's Teurons. An enticing mineral edge gives focus through to a sustained, poised finish.

Recommended drinking from 2011 to 2017 plus
£250/case of 12 bottles, in bond UK

Gevrey-Chambertin Aux Etefois

Corney & Barrow Score 17 plus

Deep, limpid ruby, this reveals concentrated black fruit on the nose and palate – sweet and flamboyant yet with a constant, alluring tension which directs the palate. Rich and almost honeyed, full and fine, this is an impressive translation of the vintage, with a sustained, layered finish.

Recommended drinking from 2011 to 2017 plus
£295/case of 12 bottles, in bond UK

Gevrey-Chambertin 1er Cru Clos Prieur

Corney & Barrow Score 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 sublimely decadent nose of sweet, concentrated fruit laced with violets and roses and complemented by fennel notes and cream. Both the nose and palate are dominated by dark fruit; wild blackberry, blueberry and cherries underpinned by earthy undertones and stony minerality. This Clos Prieur is rather masculine in style, with controlled richness and a prolonged finish.

Recommended drinking from 2015 to 2022 plus
£425/case of 12 bottles, in bond UK

Gevrey-Chambertin 1er Cru Petite Chapelle

Corney & Barrow Score 17 plus to 18

Intense, deep, cherry-ruby in colour, this presents a combination of heady, aromatic red and black fruit on the nose allied to a more serious, earthy minerality. The palate is richly textured and ripe, luxurious and succulent yet quite punchy, underscored by a rather masculine, robust structure, darkly spiced. There is an extraordinary balance here between precocious, perfumed charm and an underlying, serious structure. Nicolas Rossignol concedes that this parcel has really benefited from the move to a biodynamic regime, the wine gaining in power year on year. This is a serious Petite Chapelle which deserves time.

Recommended drinking from 2016 to 2026 plus
£425/case of 12 bottles, in bond UK

Latricières-Chambertin Grand Cru ^A

Corney & Barrow Score 17 plus to 18

This is a stunning wine – sensationally balanced. Deep, lustrous ruby in colour, it presents dark, earthy, mineral fruit and is somewhat avuncular in tone, serious and masculine in style. The nose and palate are expressive, sweet and aromatic, underscored by ripe but grippy tannins. Rich and long, this is a lovely translation of the vintage, poised and very long.

Recommended drinking from 2016 to 2026 plus
£650/case of 12 bottles, in bond UK

Chapelle-Chambertin Grand Cru ^A

Corney & Barrow Score 17 plus to 19

This is a rich cherry-ruby in colour. The nose is simply gorgeous, with dark sweet fruit, blueberry and blackberry and cherry compote, complemented by savoury notes. The palate is similarly complex, luscious ripe fruits layered with mocha cream and punctuated by mineral definition. This was the first vineyard which experimented with biodynamics. Sweet old vine fruit concentration adds a certain seriousness but this 2009 is mostly about charm and seduction – a gorgeous wine.

Recommended drinking from 2015 to 2026 plus
£650/case of 12 bottles, in bond UK

Chambertin Grand Cru ^A

Corney & Barrow Score 18 to 19 plus

A lustrous, deep plum in colour, this has an immediate impact. The nose is enticing and seductive, presenting *crème de mûre*, raspberries, violets and roses allied to certain savoury nuances – all reflected in a complex, layered and beguiling palate. There are hints of black forest gâteau as dark cherries are layered with mocha, cream and hints of vanilla – yet there is a firm underlying core with intricate, fine-grained tannins which define this as great rather than good. A very, very fine Chambertin from the Rossignols – bravo Nicolas, David and your team!

Recommended drinking from 2016 to 2028 plus
£895/case of 12 bottles, in bond UK

^A Due to limited stock these wines will be sold on allocation

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

The climatic conditions were perfect throughout the year. Today the wines are superb, dark ruby in colour, rich in fruit with red and black cherries, wild blackberry and nuances of vanilla and spice. Without a doubt, this is an exceptional vintage, comparable to 2005.

GILBERT HAMMEL, DOMAINE DES VAROILLES, NOVEMBER 2010



DOMAINE DES VAROILLES

We were introduced to this very fine Gevrey-Chambertin estate by our great friends Marie-Hélène and Pierre-Gilles Gromand d'Evry of Château de Lamarque in the Haut-Médoc. Domaine des Varoilles is a wonderful property owned by a Swiss family, the Hammels, who have a long history within the wine world. Gilbert Hammel is currently at the helm at the domaine and, since his arrival, there has been a dramatic leap in standards – all reflected in today's wines. The property has enjoyed considerable investment in both the cellar and the vineyards, re-invigorating naturally stunning old vine sites and exercising painstaking attention to detail at every step, from vine to bottle.

Gilbert and his team are now really doing justice to what is exceptional *terroir*, recognised as such for centuries. The name of the estate reflects the eponymous *premier cru monopole*, Clos des Varoilles, first planted in the 12th century. Over the years the vineyard holdings have expanded and now cover 10.5 hectares set among eight appellations and including some of the most enviable parcels.

Gilbert aims for finesse and elegance in his wines, not power, and there are no rough edges, even in youth. Gilbert's Swiss origins may have a subconscious hand here. It must be impossible to divorce your taste from that which you have always known. Although this is Gevrey-Chambertin, whose wines are known more for their power, these combine innate concentration with a lightness of touch, which does hint at some of the best Swiss reds, offering captivating freshness and elegance.

Gilbert's assiduous approach is certainly reaping rewards, with the domaine now producing extremely fine wines, which will make purists smile.

Gevrey-Chambertin Clos du Meix des Ouches Monopole

Corney & Barrow Score 17 plus to 18

Clos du Meix des Ouches is a scant one hectare wholly owned by the domaine. A deep plum-cherry in colour this offers very pure, fresh, berried fruit on the nose, with nuances of violet and roses. Really concentrated, sweet and intense, there is very flirtatious and bright primary summer berry fruit on both the nose and palate, enticing, captivating aromatics, with the palate adding a noble mineral dimension to a silken texture. This bears the colours for the domaine, encapsulating the house style – aromatic, pure and elegant, with real charm.

Recommended drinking from 2012 to 2024 plus
£150/case of 6 bottles, in bond UK

Gevrey-Chambertin 1er Cru Champonnets

Corney & Barrow Score 17 plus to 18

Glittering jet-ruby in colour, this shimmers invitingly in the glass. The nose presents attractive primary fruit, plums and brambles, perfumed with very pretty violet and rose aromatics. Having flirted outrageously on the nose, the palate puts the suitor firmly in his place with a punchy reminder that this is a young wine with strident tannins, dark brooding fruit and a heady dash of spice and tobacco. The nose surely reflects the sanguine nature of the vintage as the cold, heavy clay soils here generally make for a much more truculent, subdued style at this stage. The palate reverts to type with a really feisty character, rather powerful yet sustaining a disciplined self-restraint and elegance throughout – good wine which will age well.

Recommended drinking from 2015 to 2025 plus
£175/case of 6 bottles, in bond UK

Gevrey-Chambertin 1er Cru Clos des Varoilles Monopole

Corney & Barrow Score 18 to 18 plus

Deep, jet-shot cherry in colour, this offers an intense, complex concentration of cherries, plum compote, violets, spice and hints of fennel on the nose, complemented by an earthy minerality. These aromatics are reflected on the palate, which presents a dense and muscular structure suffused by luscious, supple black fruit, laced with vanilla. The wine sees about 25% new wood which comes through as texture rather than oak per se and in a lightly-toasted element which complements both the nose and palate. This is a very fine translation of both the vineyard and the vintage – very impressive indeed.

Recommended drinking from 2016 to 2026 plus
£210/case of 6 bottles, in bond UK

Gevrey-Chambertin 1er Cru La Romanée Monopole

Corney & Barrow Score 18 to 18 plus

La Romanée is a very special vineyard, one hectare of vines with an average age of 60 years. Deep plum-ruby in colour, this presents extraordinarily fresh aromatics, violets and roses to the fore – very feminine with an attractive, stony minerality. The palate is equally fresh, breezy and aromatic, wonderfully focussed with pure, concentrated, old vine fruit which captivates the senses. This is a very lovely wine – quintessential Pinot Noir, beautifully handled.

Recommended drinking from 2014 to 2022 plus
£215/case of 6 bottles, in bond UK

Charmes-Chambertin Grand Cru

Corney & Barrow Score 18 to 19

A rather noble, serious, deeply-toned ruby, this presents a heady array of rich, dark fruit; blueberries, raspberries and violets with hints of chocolate, very sweet and, at this early stage, more obviously touched by toasted oak, which will fade in time. The palate announces breeding with a sedate, contemplative, stylish combination of dark, spiced opulence, supported by the finest of tannins, so well integrated as to be imperceptible – a fascinating wine, elegant, sophisticated and innately powerful.

Recommended drinking from 2017 to 2027 plus
£325/case of 6 bottles, in bond UK

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CLOS DE VOUGEOT

Clos de Vougeot is the largest *grand cru* in the Côte de Nuits, covering 50.59 hectares with over 100 parcels and around eighty owners—a huge piece of land by Burgundian standards. There is therefore enormous diversity here in terms of terroir – slopes, aspects, altitudes, drainage and underlying geology. Add to that the age of vines, methods of cultivation and winemaking and it is clear why there is such a vast range of styles and qualities, all of which are entitled to the Clos de Vougeot Grand Cru label, so here as everywhere else in Burgundy, the producer is key.

CHÂTEAU DE LA TOUR, CLOS DE VOUGEOT GRAND CRU

I will not go back over old ground detailing the combined quality and abundance of the vintages ending in a “9.” I simply wish we could produce 2009 every year. – enough said.

FRANÇOIS LABET, OCTOBER 2010

Adam Brett-Smith and I met François Labet in 2003 after a chance encounter with a customer when tasting at Domaine Trapet, which resulted in a dinner engagement at which Jean-Charles le Bault de la Morinière and François were co-hosts. Rather a lot of water has passed under the bridge since then and this estate, under François’ stewardship, is on an upward trajectory as his approach in both cellar and vineyard becomes increasingly organic in discipline.

Château de la Tour, established in 1890, is the largest proprietor of Clos de Vougeot. The family owns 6 hectares of vines, some 12% of the appellation, well sited and housing old and ancient vines, 50 years old on average. The property is currently owned by Jeanne Labet and Nicole Déchelette with Jeanne’s son François at the helm. François nurtures a tremendous sense of responsibility to both past and future generations, taking sustainability very seriously.

Everything he does in the vineyard is to preserve and enhance the integrity of the *terroir*. He now works all of the Labet vineyards organically, focusing on producing healthy, quality grapes. “*Pas de bon vin sans bons raisins*” is the philosophy at the core of the domaine. There are five parcels of vines in various parts of the vineyard, some planted high up the slope towards the renaissance manor, some in the middle, and a little on the lower slope – so the wines reflect a true representation of the Clos de Vougeot, with access to a complex palette of ingredients. Vines are propagated by massale selection, that is to say from Château de la Tour’s most successful plants.

In the vineyard, François believes in restricting the crop by very short pruning, rather than green harvesting, convinced that for his vineyard, this achieves a better balance. Indeed the green harvesting debate ought to be avoided in polite society, François being a paid up “*sécateuriste*”. There is no sense of arrogance that this is the right way of doing things across the board, but he is sure that this is right for him.

Harvesting is manual and sorting extremely rigorous. Often with a yield of only 29hl per ha, less than 30cl is produced per vine – ridiculously low but this accounts for the quality we now see here.

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 22) and has recently added a Meursault Les Tillets and a Gevrey-Chambertin to the family portfolio. The latter we include here, for simplicity.

Château de la Tour, Clos de Vougeot Cuvée Classique

Corney & Barrow Score 18 to 18 plus

An intense, jet-shot ruby, this offers concentrated, candied fruit on the nose, old vine fruit richness and impressive intensity. Although differentiated from the old vine bottling, the vines for this wine clock up an impressive 45 years plus. The palate is less effusive at this embryonic phase, dark, spiced fruit restrained by firm, fine-grained tannins which will serve well in the mid and long term. Serious and brooding this makes an immediate impact and deserves cellaring for some time.

Recommended drinking from 2014 to 2024 plus
£750/case of 12 bottles, in bond UK

Château de La Tour, Clos de Vougeot Vieilles Vignes

Corney & Barrow Score 18 plus to 19

Jet-ruby in colour, this presents a blend of cherry compote and candied blueberries, rich and gregarious on attack. The palate, spiced and decadent, reveals a concentration of heady, opulent, darker fruit, supported by firm tannins and liberally spiced. François treated Jerry Cooke, Tom Bird and myself to a bottle of 1990 over lunch – a rare opportunity to taste and enjoy a wine with some maturity. It was fascinating to experience how such a wine mellows and develops extra complexity as the tannins become more rounded and the texture becomes more expansive. This 2009 promises even more, given all of the improvements François has invested in both the vineyard and cellar – a deeply impressive wine today with great potential.

Recommended drinking from 2018 to 2030 plus
£1,195/case of 12 bottles, in bond UK



CHATEAU DE LA TOUR



NUITS-SAINT-GEORGES

For many, Nuits-Saint-Georges is one of the most evocative names in Burgundy. Rather dangerously, the name not only creates a mental picture of landscape, history and memories of personal experience, but there is also a sense, often erroneously, that the name is a guarantee of quality, of a certain cachet. Here, as ever, the hallmark of the individual grower is even more important than the site of the vineyards. In any case, the commune of Nuits-Saint-Georges has extremely varied *terroirs* – small wonder, since there are almost 300 hectares of vineyards, of which almost 142 are *premier cru* and only just over 7 are white – so lots of diversity.



OLIVIER LERICHE, DOMAINE DE L'ARLOT

DOMAINE DE L'ARLOT

...a vintage that wine growers do not often see, with magnificent, high quality grapes, in good quantity, which hardly needed any sorting.

OLIVIER LERICHE, TECHNICAL DIRECTOR AND WINEMAKER,
NOVEMBER 2010

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, worked at the domaine for 12 years before taking over, on the retirement of his predecessor Jean-Pierre de Smet. Olivier is the first person to site Jean-Pierre as the source of his inspiration and the foundation of his experience. Jean-Pierre also saw a prodigious talent in Olivier, and nurtured it. The domaine is in an extraordinary position, with very varied, highly individual sites, biodynamically farmed since 2003. In addition to the natural attributes of the domaine, it has enjoyed substantial investment from its owners the insurance company AXA. Whilst that may not sound terribly romantic initially, it is worth reflecting on some of the other recipients of their Midas touch in the wine world – Quinta do Noval and Châteaux Suduiraut, Petit-Village and Pichon-Longueville. In all of these properties the fundamentals have been present in terms of *terroir*, but investment and talent have allowed the wines to attain higher qualitative levels.

The wines of Domaine de l'Arlot perennially display impressive purity, freshness and personality, and a respect for both place and vintage. Attaining such high levels of quality requires meticulous attention in the vineyard and the disciplines of biodynamic viticulture demand even more assiduous care. There are no pesticides or chemicals, just plant infusions and biodynamic preparations, all with the sole aim of producing wines which are true to *terroir* whilst protecting and enhancing the land for the future. The wines from younger vines are kept apart in order to maintain the highest quality standards for the first wines.

In 2009, harvest started with the younger Chardonnay vines on the 7th September, followed by young Pinot Noir – seeking to retain their youthful freshness. Olivier then elected to wait and take advantage of the good weather conditions before harvesting the *premiers crus*. Work began again on the 10th and in the interim three days sugar levels had risen by an impressive 15g per litre. Picking finished on the 16th September, with Clos de l'Arlot and Clos du Chapeau, the later harvests allowing the grapes to benefit from a wind which blew from the 7th to 15th, concentrating sugars and acidities.

Since the grapes were in such good condition, there was very little sorting required and yields were up, at 43 hl per ha.

Côte de Nuits Villages Clos du Chapeau

Corney & Barrow Score 16 to 16 plus

This is a beguiling little number, flirtatious and vibrant in an uncomplicated translation of pure Pinot Noir aromatics – fresh, bright summer berries spiced with white pepper. Sweetly fruited and pretty there is nonetheless a clear sense of direction and focus – a poise borne of underlying minerality. This is perennially a fine flag bearer for the domaine's elegant style.

Recommend drinking from 2011 to 2017 plus
£199/case of 12 bottles, in bond UK

Nuits-Saint-Georges Le Petit Arlot

Corney & Barrow Score 16 plus plus to 17

This was the first of the domaine's sites to be harvested as Olivier and his team were eager to capture the freshness of these slightly precocious young vines. This is in fact *premier crus* Clos de l'Arlot, declassified owing to the relative youth of the vines. That said, at a respectable 11 years old, they are positively senile when compared to some southern hemisphere vineyards. A limpid ruby in colour, this delivers a more complex nose than might ordinarily be expected of younger vine fruit – a blend of primary fruit allied to some delicate savoury elements. Bright red and black berry fruit dance lightly on the palate, fragranced with violets. Feminine and spritely there is more depth here than in the Clos du Chapeau and this will develop up until bottling and thereafter.

Recommended drinking from 2012 to 2018 plus
£245/case of 12 bottles, in bond UK

Nuits-Saint-Georges Les Petits Plets

Corney & Barrow Score 16 plus to 17 plus plus

Les Petits Plets is again a wine which has been declassified, in this case being from the young vines of *premier cru* Clos des Forêts Saint-Georges – a vineyard which naturally produces a much more masculine style than Clos de l'Arlot, even in the case of the younger vines. In fact, this is from vines of around 20 years, so not insignificant. A shimmering jet-ruby, this is immediately attractive. The nose is quite lovely and having been recently racked was bright and fresh with lively, enticing and pure aromatics – exhilarating and inviting. Sweet, intense and concentrated cherries come to the fore, their vitality accentuated by a complementary mineral force and a firm underlying structure. Poised and measured in its advances, there is a sense here of tightly controlled ardour which will be revealed given a little time – beautifully handled.

Recommended drinking from 2012 to 2018 plus
£275/case of 12 bottles, in bond UK
£285/case of 6 magnums, in bond UK

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

Corney & Barrow Score 18 to plus plus **A**

A deep, intense plum-ruby in colour, this is immediately attractive, offering a gorgeous nose, rich in bright, ripe, inviting cherry fruit and high-toned summer berries. The palate echoes these aromatics though heightened to the intensity of *crèmes de mûre* and *cerise*, delicately perfumed with violets. This fragranced ensemble is set within an enticing silken structure, all embraced by gentle mineral notes. This is a noble and refined translation of a fabulously sited vineyard in an exciting vintage – bravo!

Recommended drinking from 2013 to 2020 plus
£495/case of 12 bottles, in bond UK
£505/case of 6 magnums, in bond UK

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

Corney & Barrow Score 18 plus

From vines of between 25 and 55 years, this presents a more serious profile on the nose, with dark fruit, forest floor earthiness and dried violet and rose pot-pourri vying for pole position, darkly spiced. Deeply coloured, there is depth and maturity here which contributes to an underlying solemnity and considerable character for such a young wine. Grave, assertive and self-controlled, underscored by a firm muscularity, this nonetheless boasts considerable depth, allied to hallmark elegance – a very fine translation of the vintage, profound and characterful.

Recommended drinking from 2013 to 2022 plus
£495/case of 12 bottles, in bond UK
£505/case of 6 magnums, in bond UK

Nuits-Saint-Georges Blanc La Gerbotte

Corney & Barrow Score 17 to 17 plus plus

The Côte de Nuits is often overlooked when it comes to white wines. Certainly, with only 7 hectares put down to white production, the wines are rare, but in our experience, the few which are produced punch well above their weight in terms of individuality. Domaine de l'Arlot is the biggest producer, with 2 hectares. The wines are stylistically very different from the whites from further south and are apt to show some subtle versions of aromatics which are more redolent of the Rhône or Galicia – very intriguing. This is from vines of around sixteen years of age, the young vines of *premier cru* Clos de l'Arlot, and has been declassified, thereby offering exceptional value. A shimmering, pale white-gold, this is very precise, chiselled and refined on the nose, in this case, veering towards Chablis-esque, steely purity – very mineral. The palate reflects the nose, with crushed shell minerals and hints of orchard and stone fruit – a very pretty wine, enriched by around just 10% of new oak.

Recommended drinking from 2011 to 2015
£295/case of 12 bottles, in bond UK

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

Corney & Barrow Score 18

This regularly defies dissenters wary of white wines from the Côte de Nuits. It has so much personality and charm and is, in fact, the product of an intriguing blend. There is around 5% of a rare varietal, Pinot Beurot in the mix, Chardonnay clearly the dominant party. Pinot Beurot is similar in style to Pinot Gris. The vineyard is planted half and half with 50 and 26-year-old vines, the older vines providing greater intensity. Shimmering and bright, this has instant appeal. The nose is rich in stone and orchard fruit with buttery notes and hints of warm lemon shortcake – rather lovely – given additional depth and complexity by the judicious use of 20% new oak.

Recommended drinking from 2012 to 2018 plus
£495/case of 12 bottles, in bond UK
£505/case of 6 magnums, in bond UK

A Due to limited stock these wines will be sold on allocation

DOMAINE GILLES JOURDAN

This is a great vintage for the domaine, rather precocious, well-rounded and aromatic. It is already drinking well and will give great pleasure early on – as early as the beginning of 2011.

GILLES JOURDAN, OCTOBER 2010

We would never have encountered this tiny domaine had it not been for a kind recommendation by Clive Coates MW, to whom we are deeply indebted. The cellars are in the sleepy village of Corgoloin, which is quite a way off the main drag and en route to nowhere in particular. We always look a little conspicuous as we unfold ourselves from a tiny hire car and, despite some effort to look otherwise, are clearly foreign townies.

In January 2011 however the village will get a much more dramatic shake-up. Corgoloin will host the Saint Vincent Tournante. This is an annual wine festival which passes from village to village, one week after the individual villages' Saint Vincent celebrations. The people of Corgoloin will have been preparing for this all year, making paper vine flowers for street decorations and preparing all sorts of festivities involving food and wine. This event will bring visitors in their thousands to the village, relieving it of its hitherto relative anonymity.

Gilles Jourdan's tiny cellar will certainly be unable to play host to many visitors, though as third party endorsement has built something of a reputation for the domaine there are likely to be many interested parties beating a path to his door. It is clear to see why. Gilles' attitude to what are relatively modest appellations on paper is to treat them as if they were absolutely top notch – with the result that his wines attain a quality far beyond expectations – very much insiders' wines.

There are just 5 hectares, with the recent additions of Côte de Nuits Villages La Montagne and Côte de Nuits Blanc, including a monopole La Robignotte, which is a very serious drop. Gilles adopts a *lutte raisonnée* approach to viticulture, preferring to work as naturally as possible, following organic principles, but reserving the right to treat, as a last resort.

Only around 2,700 cases are produced across the range.

After a warm and dry summer and a sunny start to September, the grapes obtained optimal maturity. The wines are very complete, opulent and full with advanced aromatics.

Bourgogne Pinot Noir Vieilles Vignes

Corney & Barrow Score 17 plus

Rich, intense, ruby in colour, this vintage achieved natural levels of 13.6/13.7% in terms of alcohol – indicative of the warmth of the vintage – accompanied by healthy, balanced levels of acidity. The nose, breezy, fresh and aromatic, combines very fresh, pure, fruit with fragrant notes of violets and rose – very Pinot. The palate exudes a very bright berried character with raspberries, bramble and cherry all to the fore, complemented by a creamy richness – a lovely wine.

Recommended drinking from 2011 to 2016 plus
£110/case of 12 bottles, in bond UK

Côte de Nuits Villages

Corney & Barrow Score 17

A very attractive plum-cherry in hue, this has a particularly pretty nose, violet notes complementing red and black fruit, laced with white pepper. The palate is vivacious and inviting, easy drinking and perfumed throughout, finishing with upbeat aplomb – very appealing in youth yet with some staying power.

Recommended drinking from 2012 to 2017 plus
£165/case of 12 bottles, in bond UK

Côte de Nuits Villages La Montagne

Corney & Barrow Score 17

Gilles made his début here with the 2007 vintage – offered last year for the first time. La Montagne is a *lieu-dit* within the Côtes de Nuits appellation. A very bright, limpid jet-ruby in colour, reminiscent of stained glass, this has immediate appeal. The nose exudes a wonderful freshness, pure, perfumed and very primary, reflected on an exuberant, vivid palate which finishes long.

Recommended drinking from 2012 to 2017 plus
£185/case of 12 bottles, in bond UK

Côte de Nuits Villages La Robignotte Monopole

Corney & Barrow Score 17 plus to 18 plus

Gilles Jourdan is the sole owner of this parcel, which used to be blended into the Villages, but which Gilles thought warranted separate treatment due to its very distinctive blue marl slope – a soil very similar to that found in Nuits-Saint-Georges 1er Cru Les Pruliers. Deeply coloured, this is much more restrained than the other wines in the portfolio, evidently more serious from the outset. Gone are the red fruits as this is much more at the dark end of the spectrum with black cherries and *crème de cerise* and *cassis* underpinned by a refined, mineral character. This is a very attractive wine which outshines its relatively modest appellation – an insider's wine and something of a no-brainer, but for the modest quantities available.

Recommended drinking from 2012 to 2018 plus
£195/case of 12 bottles, in bond UK

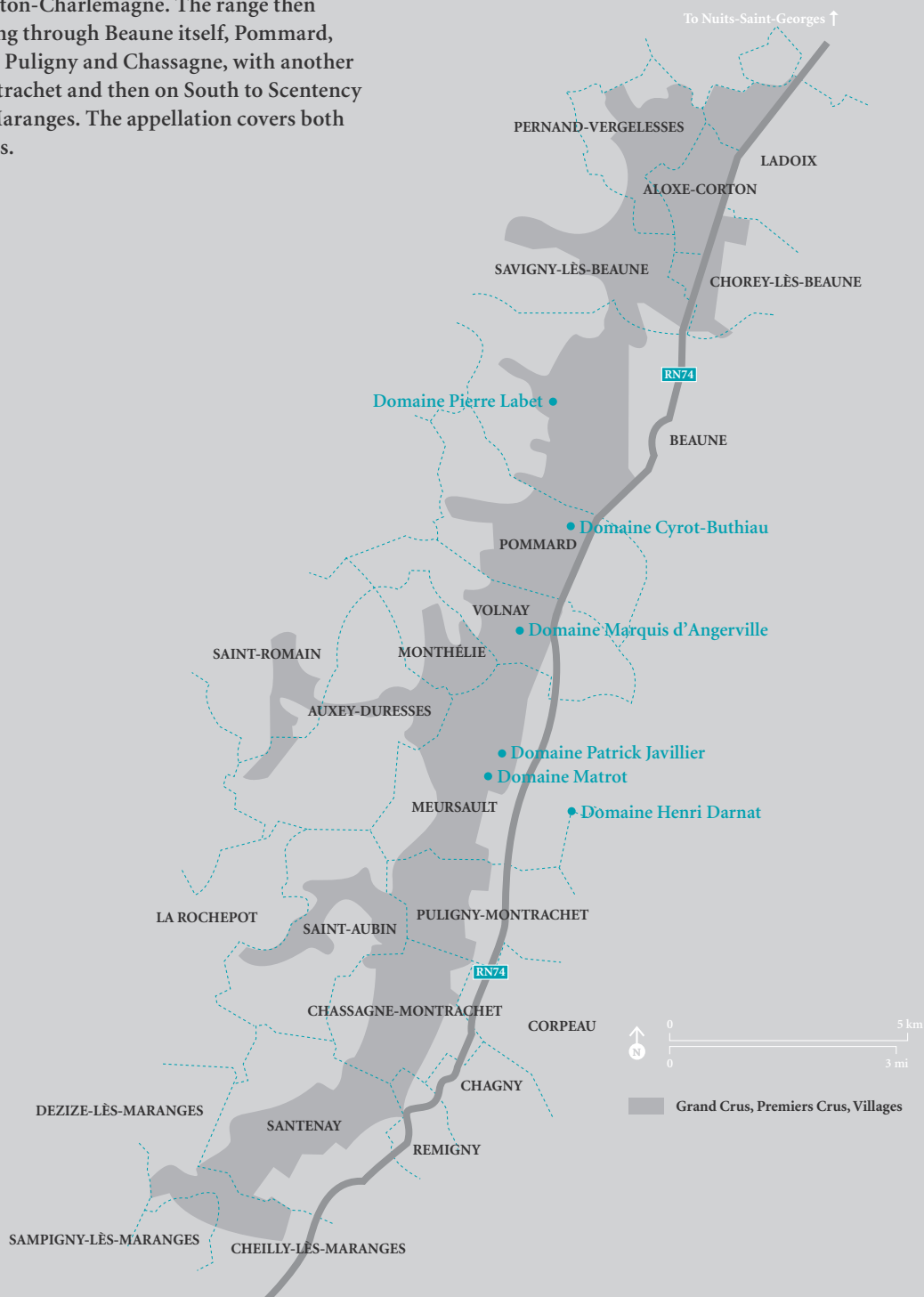
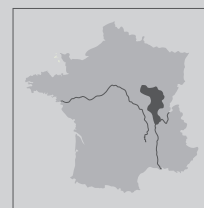
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CÔTE DE BEAUNE

The Côte de Beaune extends from the commune of Ladoix-Serrigny as far as Cheilly-Lès-Maranges. With around 6,000 ha under vine, it is much larger than its counterpart to the north. The slopes face generally to the east but there are many cut off valleys with varying aspects, gradients and soils. The Côte de Beaune announces itself dramatically with a hill of such distinction that perhaps it ought not be included in either of the famous Côtes – the hill of Corton, which plays host to two grands crus, Le Corton and Corton-Charlemagne. The range then is enormous, passing through Beaune itself, Pommard, Volnay, Meursault, Puligny and Chassagne, with another grand cru, Le Montrachet and then on South to Scentency and the slopes of Maranges. The appellation covers both white and red wines.



BEAUNE

The wines of Beaune warrant a second glance and can, if carefully selected, be good insiders' wines. They do not have the cache of many other appellations but nor do they carry the same prices. There are many reasons why they are less sought after and, in many cases, quality is not the issue. Beaune simply produces a lot of wine and often the wines are linked to *négociant* houses which, for better or worse, fair or not, bear the burden of reputations established many decades ago. There are however some fabulously-sited vineyards and some very fastidious growers. François Labet is one such.

In 2009 we have produced wines which are superbly balanced between richness, tannins, power and acidity. Reds and whites are equally seductive and will be considered classical in the realms of great Burgundy vintages.

FRANÇOIS LABET, DOMAINE PIERRE LABET,
NOVEMBER 2010



DOMAINE PIERRE LABET

In addition to overseeing Château de la Tour, Clos de Vougeot, François Labet looks after the family holdings around Beaune and, most recently, Meursault and a Gevrey-Chambertin. All of the wines bearing the Pierre Labet label, are treated in the same way as Château de la Tour itself, a grand cru, and are in fact made at the cellar in the Clos de Vougeot. All of the vineyards, as at Château de la Tour, are organically farmed.

Bourgogne Pinot Noir Vieilles Vignes

Corney & Barrow Score 16 plus to 17 plus

An impressive deep plum-ruby in colour, this presents warm, spiced, generous fruit on the nose, *crème de cassis* and mulled wine. The palate certainly promises good staying power, with a considerable, robust structure – though attractively balanced. The vines here are over 45 years old and this shows in an impressive intensity of fruit, sweet and concentrated. This is in fairly short supply and ought to be snapped up.

Recommended drinking from 2011 to 2015 plus

£150/case of 12 bottles, in bond UK

£2,995/barrel (300 bottles), in bond UK

Beaune Clos du Dessus des Marconnets Rouge

Corney & Barrow Score 17 plus

Attractive bramble-ruby in colour, this has good intensity. The nose is rather lovely, offering a perfumed, flirtatious combination of roses, violets and summer pudding berries, chaperoned by rather avuncular crushed slate minerals. The palate echoes the aromatics, setting a breezy, though focused structure and finishing with poise – a very pretty translation of the vintage.

Recommended drinking from 2011 to 2017 plus

£235/case of 12 bottles, in bond UK

Beaune 1er Cru Coucheries

Corney & Barrow 17 plus

This is beautiful, lustrous cherry-ruby in colour, firm and bright. The nose is really attractive, rounded and poised, offering hints of *crème de mûre* and *cassis* allied to violet and roses, pepper-spiced. The palate is similarly aromatic with a silky, creamy opulence, impeccably balanced and controlled. 50% new oak imparts a richness mid-palate as well as slightly toasted notes. The Beaune appellation suffers a little from having so many *premier cru* vineyards, devaluing their perceived quality. Therein lies the chance of the odd bargain – this being a prime example.

Recommended drinking from 2012 to 2017 plus

£260/case of 12 bottles, in bond UK

Gevrey-Chambertin Vieilles Vignes

Corney & Barrow Score 17 to 18

The nose presents candied cherries and blueberries punctuated by fine, earthy minerals and perfumed throughout. The palate is rich and ripe with dark, creamy, supple fruit to the fore gaining complexity from three separate sites. Sadly there are only 300 cases available for the entire world so there is not a great deal to go around

Recommended drinking from 2012 to 2020

£295/case of 12 bottles, in bond UK

Bourgogne Chardonnay Vieilles Vignes

Corney & Barrow Score 17 to 17 plus

This is from Chorey-Lès-Beaune and Beaune – essentially declassified Côte de Beaune. Pale green-gold in colour, it offers rich, lees-rich orchard fruit and nuts, with hints of warm lemon shortcake biscuits. This is an entirely natural wine with nothing added other than minimal amounts of sulphur. The palate evokes memories of warm pear and apple pastries with cream, very satisfying and a wonderful foil for fish and white meat dishes at a relatively modest price – good wine.

Recommended drinking from 2011 to 2014

£155/case of 12 bottles, in bond UK

£2,995/barrel (300 bottles), in bond UK

Beaune Clos du Dessus des Marconnets Blanc

Corney & Barrow Score 17 plus

Green-gold in hue, this is inviting and appetising from the outset. The nose here has a very individual personality – a blend of warm Danish pastry, stone and orchard fruit, with refined, mineral precision. The palate picks up the gauntlet, reflecting the aromatics proffered by the nose and setting them within a frame which is both opulent and restrained – which on tasting Tom Bird and I felt suggested the richness of a Meursault forging a deal with the refined minerality of Pernand-Vergelesses. Judicious use of oak adds further complexity and a little richness mid-palate – very attractive and, little-known as an appellation, something of an insider's wine.

Recommended drinking from 2011 to 2015 plus

£235/case of 12 bottles, in bond UK

Savigny 1er Cru Vergelesses Blanc

Corney & Barrow Score 17 plus

A vibrant pale gold, this was showing the latter stages of malolactic fermentation on the nose so was rather spritzy but not enough to take away from a rather lovely, lively combination evocative of warm apple tart and cream, refreshed by lime zest. The palate is equally aromatic, fresh and vibrant through to an upbeat, gregarious finish. Extremely pretty as a wine, this will make people smile – very long and bright with an extremely attractive mineral tone.

Recommended drinking from 2011 to 2016 plus

£270/case of 12 bottles, in bond UK

Meursault Les Tillets

Corney & Barrow Score 17 plus

Situated high up the slope, this is a relatively new addition to the Labet portfolio and to Corney & Barrow, an acquisition of which François is justifiably proud. Pale golden in colour, it has a lovely nose, a fantastically pure blend of citrus, orchard fruit, lemongrass and crushed stone minerals. To be honest, in the context of the vintage, I had probably anticipated a heavier result, but this is Puligny-esque in its refined mineral poise, taut and disciplined. Very attractive indeed – bravo François!

Recommended drinking from 2012 to 2018 plus

£295/case of 12 bottles, in bond UK

DOMAINE MARQUIS D'ANGERVILLE

In 2009 we were blessed with very favourable weather conditions throughout the year which paved the way for an early, ripe and perfectly sound harvest. Above all, the 2009 wines are harmonious and complete and they decisively express their Pinot character.

GUILLAUME D'ANGERVILLE, NOVEMBER 2010

The Domaine Marquis d'Angerville lies at the very heart of Volnay, beautifully-sited, historical vineyards some of which were once owned by the Dukes of Burgundy. More recent history saw the property being left to one Sem, Marquis d'Angerville, by his uncle Eugène du Mesnil, who had died without direct descendents. Sem took over in earnest at the end of the 19th Century, just after the phylloxera crisis had decimated the vineyards. When he arrived at the domaine, Sem was determined, above all, to produce honest, high-quality wines. He vowed to restore the vineyards, replanting with specially-selected Pinot Noir vines. He then questioned the, at best, laissez-faire attitude of the established merchants (*négociants*) towards authenticity in Burgundy. At that time these *négociants* took care of the *élevage* of all wines and their bottling. As a result of the Marquis' concerns, he felt forced to make the bold move to begin both bottling and commercialising the vines himself, rather than working through the traditional *négociant* houses, something of a shock to the system.

This rift between the domaine and the *négociants* was deep and, given the solidarity and innate conservatism of the region, this was a very courageous, risky strategy. In time however, even the most cynical came to respect the Marquis' decision and his rationale. It made no sense for him to take meticulous care over his vineyard and harvest only to pass the results of his labours to someone else – particularly when he questioned their scrupulousness.

More recently, Sem's grandson Guillaume came suddenly and tragically to take up the helm in 2003 upon the unexpected death of his father, Jacques d'Angerville – a man held in the highest regards, just as his own father before him. For Guillaume, a banker based in Paris, these were particularly big shoes to fill, not only was he faced with his personal grief but also a stratospheric learning curve. Fortunately Guillaume was not alone. He had the help of his brother-in-law Renaud de Villette, who had worked with Jacques for a great many years, and he had also made an inspired appointment with talented François Duvivier as *régisseur*.

Guillaume now runs the domaine balancing a modern edge with a profound respect for tradition. Fundamental to Guillaume's philosophy is a desire to sustain the vineyard to be passed on to future generations in a perfect state. This goal is fundamental to all vineyard practices so that chemicals have long since been condemned to the past and in 2006 the domaine began the process of conversion to biodynamic viticulture, now completed.

The harvest is collected in small *cajettes* to avoid any crushing, is meticulously sorted, then totally de-stemmed and has a period of cold maceration before fermentation. The aim at the domaine is to make wine in as natural a way as possible, avoiding over-extraction and treating the wine gently, using gravity to fill the barrels, of which around 20% are new – again to avoid any oak imbalance in the finished wine.

This is a truly exceptional estate with a wonderful balance between respect for tradition and an openness to change.

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 Fremiet	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 Taillepièdes	1.7	35
Volnay 1er Cru	N/A*	35
POMMARD		
Pommard Combe Dessus	0.38	30
VOLNAY		
Volnay Villages	0.54	
Meursault	1	

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Pommard 1er Cru Combes-Dessus

Corney & Barrow Score 17 plus

This tiny 0.38 ha parcel is a designated premier cru vineyard which, historically, the family felt did not quite make the grade, therefore declassifying it to villages. Perhaps they are being overly harsh, particularly as these were the first vines transferred to biodynamic viticulture, with all of the extra expense which that implies. In fact the 2009 has a massive wow factor. It really is a beautiful wine, shimmering jet-ruby in colour and with so much charm. If austerity and earthiness are what define a premier cru Pommard then perhaps the family is right – but this has my vote. Alluring and enticing there is perfumed richness, red and black fruit complemented by violet and rose aromatics – hugely attractive yet not without the grip required for ageing – very fine. Guillaume, sensing our excitement, ceded that their Pommard is perhaps touched stylistically by their affinity to Volnay. It is certainly very inviting and accessible.

Recommended drinking from 2012 to 2018 plus
£420/case of 12 bottles, in bond UK

Volnay Villages

Corney & Barrow Score 18

There is a total of 0.47 ha of vines owned by the Domaine which are classified as Volnay Villages. These are from two different parcels, added to which are wines from young *premiers cru* vines. Generally production of wines from up to 8 year old vines will be declassified in this way. This 2009 vintage has immediate appeal, with a bright, limpid ruby colour. The nose is flirtatious and exuberant, playful even and wonderfully perfumed. Summer pudding berries are complemented by violets and roses – very engaging. What is really exhilarating here is finding such purity and intensity of fruit and, although set in such a youthful frame, exquisitely balanced. This is a very pretty Volnay – all about charm.

Recommended drinking from 2012 to 2019 plus
£295/case of 12 bottles, in bond UK



Volnay 1er Cru

Corney & Barrow Score 17

This is from three distinct, tiny terraces – Pitures, Angles and Mitans all too small to allow a viable single *premier cru* blend. Beautifully coloured, a delightful, shimmering ruby, it has a stunning nose, with a rush of violets and roses on attack, complementing fresh berries. The palate is equally effusive, adding layered complexity, with hints of dark chocolate and *crème de mûre* – delightful, mineral precise and very long.

Recommended drinking from 2013 to 2019 plus
£335/case of 12 bottles, in bond UK

Volnay 1er Cru Clos des Angles

Corney & Barrow Score 18

Last year we offered this for the first time, delighted to be involved at whatever level in the first addition to the family's estate for many years. The Domaine had previously owned half a hectare, not enough to separate viably from the premier cru, but the hard-fought extra half hectare, negotiated by Guillaume, has made all the difference. The vineyard of Clos des Angles lies as one leaves Pommard heading towards Volnay, the vines rising from the bottom of the hill on clay-rich soils. The wines here are subtle, less about structure and more lacy in profile. This has a gorgeous nose with violet aromas, primary-berried fruit and yet some structure and grip, one foot in charm school, the other at the gym. This is a vineyard to watch, marrying elegance with power.

Recommended drinking from 2014 to 2022 plus
£395/case of 12 bottles, in bond UK

Volnay 1er Cru Fremiet

Corney & Barrow Score 18

Fremiet is a significant 1.57 ha parcel lying about 100m above Les Angles on a steep, stony slope, on south-east-facing slopes to the Pommard side of Volnay. The soils are very shallow limestone set over rock, denying access to nutrients except for those vines which forage deeply via their roots – whereby we find that exceptional minerality. This so typifies d'Angerville's Fremiet. This 2009 vintage is intriguing, offering refined minerals, allied to ebullient red and black fruit on both the nose and palate – lovely wine.

Recommended drinking from 2015 to 2024 plus
£420/case of 12 bottles, in bond UK

Volnay 1er Cru Caillerets

Corney & Barrow Score 17 plus

This is from south of Volnay village, a tiny 0.45 ha parcel with a south-east exposure, planted on shallow soil. Caillerets has a wonderful deep ruby colour, and expresses rich, well-rounded fruit on the nose. The texture is silky, with a refined but very individual minerality directing the palate. Violets, often dominant from the outset, enter later, centre stage on the mid-palate, giving vitality to a *mélange* of berried fruit – rather lovely and fragrant.

Recommended drinking from 2017 to 2025 plus
£480/case of 12 bottles, in bond UK

Volnay 1er Cru Champans

Corney & Barrow Score 18 to 18 plus plus

This is pretty much quintessential Volnay – textbook stuff year after year, silken, feminine and charming, with a serious side. The domaine has 3.98 ha, presenting them with a variety of soil types for added complexity. The steeper, upper slope has a very thin topsoil, over limestone – delivering elegance and finesse in the finished wine. Lower down, deeper soils contribute body and structure. A deep, limpid ruby in colour, this presents a flamboyant, perfumed nose, heady with violets, roses and summer pudding berried fruit. Such flirtation and exuberance ill prepares the taster for a palate which really packs a punch, a reminder that this is a perfectly-sited vineyard. Whilst remaining aromatic, the palate reveals a more sedate side, offering dark fruit complemented by spice and an earthy minerality, layered with mocha cream. This is a sensational translation of vineyard and vintage – really impressive!

Recommended drinking from 2018 to 2026 plus
£480/case of 12 bottles, in bond UK
£495/case of 6 magnums, in bond UK
£225/case of 1 jeroboam, in bond UK

Volnay 1er Cru Taillepieds

Corney & Barrow Score 18 plus

There is just over one hectare here, beautifully sited on fairly impoverished, white and rocky soil. As ever, this sets itself apart on tasting, with a much more solemn, brooding tone. Limpid but intense ruby in colour, the nose is spicy, authoritative, sedate and rather grave. The palate assumes a similarly sombre tone but, it is as good as it is serious. There is real depth and complexity here, with black fruit layered with dried violets and a truffled earthiness – all liberally spiced and punctuated with minerals. This presents a momentous feat, balancing innate power with elegance and, in that, promising tremendous potential.

Recommended drinking from 2018 to 2028 plus
£480/case of 12 bottles, in bond UK
£495/case of 6 magnums, in bond UK

Volnay 1er Cru Clos des Ducs Monopole ^A

Corney & Barrow Score 18 plus to 19

This walled vineyard is essentially the back garden of the d'Angerville house, 2.15 hectares which can be traced back to the Dukes of Burgundy. The soil here is chalky and stony with a lot of white clay, on a brilliant south-east-exposed, well-draining slope. This vineyard produces a noticeably individual style, deeply coloured and markedly spiced. The nose and palate combine really concentrated red, black and bramble fruit, complemented by a pronounced, earthy minerality. There are mocha and caramel notes throughout and within the general spiciness distinctive hints of cinnamon. This 2009 vintage is much more expressive than is usual at this embryonic stage, silk-textured and supported by ripe, well-integrated tannins – a very lovely wine which tends to be more faithful to this specific vineyard site than to Volnay per se.

Recommended drinking from 2018 to 2028 plus
£725/case of 12 bottles, in bond UK
£740/case of 6 magnums, in bond UK
£295/case of 1 jeroboam, in bond UK

^A Due to limited stock these wines will be sold on allocation

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DOMAINE PATRICK JAVILLIER

...the whites in 2009 reveal an almost perfect balance between maturity, ripeness and acidity. These wines reveal, just as in 2007 and 2008, the purity and definition of each individual terroir. In terms of structure they are reminiscent of 1999.

PATRICK JAVILLIER, NOVEMBER 2010

Patrick Javillier ranks as one of Meursault's greatest producers. He is an engaging, very quietly spoken man with a disarmingly wicked smile. He studied oenology in Dijon before taking on his father's small Meursault estate, in the mid-Seventies. His first harvest was 1974. Since then Patrick has gradually expanded the Domaine's holdings so that it now represents 10 hectares. He has an attention to detail worthy of a research scientist. Every vintage and every *terroir* dictates how he vinifies his wines. Each parcel is vinified separately and every cuve is treated individually, until the final blend. Even then Patrick sometimes varies the bottlings, constantly assessing and questioning the wines progress and his success. With the skill of an alchemist, year on year, Patrick fashions shimmering, golden wines which tantalise the palate and all from mostly relatively ordinary appellations – albeit some very special individual parcels.

Tasting with Patrick is fascinating, challenging and hugely informative. He would have made a great teacher, though, thankfully he chose a different path. Patrick is ably assisted by his wife Catherine and increasingly his daughter Marion is involved in winemaking.

This is an exemplary family Domaine which consistently delivers wines which punch well above their weight, often showing better in blind tastings than wines of more exalted appellations.

Bourgogne Blanc Cuvée des Forgets

Corney & Barrow Score 18 plus

Well, you can pick up a Bourgogne Blanc for a song – not quite a Snoopy-esque dime a dozen – but pretty cheaply. A white wine from Burgundy, bearing this *appellation* can, currently, come from as far afield as Chablis and as far south as the Macon area, with all of the diversity which that implies. Patrick was delighted to inform us that, as of 2012, there will be a new designation, namely Bourgogne Côte d'Or which - though not terribly specific – narrows things down a little. In Patrick's case, just as with his friend Thierry Matrot, the wines come from parcels of vines just outside the Meursault *appellation* and are fashioned by a man who was born and bred in Meursault and who excels in producing wines from his native soils. It is small wonder that his Bourgogne Blanc over-delivers. These wines rival those which bear the village classification. This 2009 is a shimmering green-gold, offering a scintillating nose, vibrant and fresh with orchard fruit embraced by lime zest- fresh and focussed. The purity of the nose is exemplary, enticing and appetising, yet the palate delivers lushness reminiscent of Meursault, with warm pastry aromatics, toasted notes and cream sponge to the fore. Patrick allows 20% new oak here, which adds to the richness and texture – profound and long – a no brainer of a buy!

Recommended drinking from 2011 to 2014 plus

£135/case of 12 bottles, in bond UK

Bourgogne Blanc Cuvée Oligocène

Corney & Barrow Score 18 plus

This comes from the Puligny side of the village, where limestone soils prevail. Whereas Cuvée des Forgets delivers a distinctive Meursault feel, this is more reminiscent of Puligny although, with 30% new oak here, there is an opulence which redresses the balance, in part. Pale green-gold in hue, this presents a particularly energetic, dynamic nose on attack, bright and exhilarating, with orchard fruit refreshed by focussed citrus notes and high-toned minerals. The palate is similarly vibrant, pure and precise although there is underlying sumptuousness and generosity – a lovely translation of the year.

Recommended drinking from 2011 to 2015 plus

£155/case of 12 bottles, in bond UK

Meursault Clos de Cromin

Corney & Barrow Score 17 to 18 plus

This comes from old vines planted on a clay-rich soil and presents sweet, ripe aromatics which dance lightly across the nose and palate. Pale green-shot platinum in colour, the grapes here were harvested early in order to preserve freshness and acidity – both of which are marked, complementing bright orchard fruit on the palate. High-toned and vibrant this is something of a *tour de force* and very refreshing – a really remarkable result from this vineyard given the vintage conditions.

Recommended drinking from 2011 to 2015 plus

£310/case of 12 bottles, in bond UK

Meursault Les Tillets

Corney & Barrow Score 18

Pale green gold in colour, this is very refined and poised with orchard fruit and hints of nuts on the nose, echoed on the palate. Warm apple pastries and cream provide the base notes, making for a rather hedonistic, opulent style which reflects the vintage but which is nonetheless rather sprightly, with complementary, fresh tannins, surprisingly high-toned minerals and citrus intrigue – very pretty and refined.

Recommended drinking from 2011 to 2015 plus

£295/case of 12 bottles, in bond UK

Meursault Les Clousots

Corney & Barrow Score 18

This has a very appetising nose, reminiscent of buttery, rich lemon sponge and warm shortbread. Full and wonderfully ripe, the main event on the palate is actually extraordinarily mineral, given the richness of the overture, ultimately achieving optimal balance. Patrick is incredibly talented and seems always to read the vintage impeccably. His style tends towards richness yet in 2009 and even 2003 he managed to maintain a wonderfully delicate touch – bravo Patrick.

Recommended drinking from 2012 to 2016 plus

£335/case of 12 bottles, in bond UK

Meursault Tête de Murger

Corney & Barrow Score 18 to 18 plus

This is named after two distinct parcels – Casse-Tête and Murget, each of which contributes to the style of the final blend. Casse-Tête is on a slope with very poor soil over rock, giving a very mineral dimension but very little in the way of body. That is where the other parcel comes in with some additional weight. This Meursault sets the tone, with a citrus dominated nose, principally lime, allied to orchard fruit purée, all perfumed with white flowers. Meursault richness makes its presence felt on the mid-palate, biscuit like and slightly buttery, full and creamy on the finish – a lovely translation of the vintage – balanced, poised and long.

Recommended drinking from 2012 to 2016 plus

£495/case of 12 bottles, in bond UK



PATRICK JAVILLIER

DOMAINE HENRI DARNAT

2009 is a beautiful vintage, with ideal climatic conditions (the kind we dream about every year!) with a beautiful summer. I harvested fully ripe grapes with superb degrees of potential natural alcohol and average acidity – in short, beautiful grapes, just as I like them. I find that for my wines, we have a year which is mellow, well-rounded and very aromatic. These are appetising wines, perfectly balanced, which I would advise drinking in their youth.

HENRI DARNAT, NOVEMBER 2010

Henri Darnat is an extremely engaging man with a smile which demands a smile in return. Behind the very real sense of bonhomie there is nonetheless a serious side, with Henri continuously questioning his role and his success in producing the very best wines he can. Henri's cellar is not exactly romantic from the outside. Far from the traditional old cellars in the centre, this is built in, what I imagine, passes for Meursault's *zone industrielle*. Inside it is immaculate, easy to maintain and serves a purpose, extremely efficiently. Housed therein are what would be expected in a largely white wine domaine, stainless steel cuves and a barrel cellar. An attractive, bright salon alongside is normally adorned with children's drawings, and classical music is often playing in the background to soothe the wines.

The modern nature of this current set-up belies a long winemaking history which extends some 180 years, with Henri Darnat the fifth generation. Henri now runs all aspects of this modest but thriving business. Free of other family members, Henri resolved to make changes; he converted to organic viticulture over six years ago, making something of a rod for his own back. If that were not enough, he turned his back on his main market, the USA.

In 2003 Henri had something of a Damascene moment. Taking stock, he came to the realisation that he was actually making wines which he did not like. To meet the demands of the American market he had been using 100% new oak – a style which he had never admired. He was living a straightforward life, with a guaranteed market yet what made sense financially stuck in his craw philosophically. Henri opted for the "road less travelled". He eliminated new oak from his wines and turned to organic disciplines in order to produce the purest possible translation of his inherited terroir and to preserve it for future generations. In common with many of our suppliers, Henri is totally committed to organic principles but does not seek certification.

He continues to ask questions, always striving to learn more from a variety of mentors, including Pierry Morey. It is good to work with people who are still inquisitive, rather than assuming they have all of the answers. The wines are very pure in style and the goal is that they drink well from the outset but will also age well.

Meursault Clos du Domaine

Corney & Barrow Score 17 to 17 plus

This had been racked just two weeks before we tasted and was showing beautifully. A shimmering, brilliant white gold it offers a lively blend of orchard fruit, citrus vitality and clearly defined minerals, all complemented by richer notes of warm pastry. The palate reflects similar aromatics but is a little more restrained than the nose would suggest, opulence being somewhat restrained by hints of green apple and, once again, mineral focus. This has both charm and fine balance – a very elegant expression of a vintage which could theoretically veer towards overt richness.

Recommended drinking from 2011 to 2014 plus
£250/case of 12 bottles, in bond UK

Puligny-Montrachet

Corney & Barrow Score 17 to 17 plus

Very pale in colour, this has an almost salty minerality on the nose, reminiscent of crushed shells, with white flowers adding intrigue to accessible, bright, orchard fruit. The palate is supple, generous and mouthwatering with hints of lime marmalade set within a silky frame, some old wood contributing a richer texture on the mid-palate. This is a lovely wine with fresh acidity avoiding too much indulgence – impeccably balanced.

Recommended drinking from 2012 to 2016 plus
£265/case of 12 bottles, in bond UK

Meursault 1er Cru Clos Richemont Monopole

Corney & Barrow Score 17 to 17 plus

This parcel is solely owned by Domaine Darnat, a site which is geologically close to parts of Le Montrachet, making for a rather lovely style of Meursault 1er Cru. A pale green gold in colour, lustrous and inviting, it makes a favourable impression from the first. The nose provides a disarming combination of extravagance, with honeyed fruit and white flowers, and self control, with refined crushed-shell minerals. The palate is also something of a paradox, seductive, super-ripe orchard and stone fruit, layered with cream serving to seduce the taster only for a rude awakening as a brisk mineral focus and a flash of uplifting acidity determine the direction of a protracted, layered finish. Sublimely complex, if a little skittish at present, this will achieve perfectly-pitched balance given a little time.

Recommended drinking from 2012 to 2017 plus
£365/case of 12 bottles, in bond UK

Puligny-Montrachet 1er Cru Les Champs Gains

Corney & Barrow Score 17 to 18

Pale gold in colour with green lights, this presents a lively blend of apples, cream and crushed shell minerals, characterful and alluring, with a brisk citrus freshness. The palate reflects the aromatics offered on the nose, adding white floral notes and sherbet, all set within a bright breezy frame. Fresh and vivacious, there is nonetheless background richness and lots of charm.

Recommended drinking from 2012 to 2016 plus
£395/case of 12 bottles, in bond UK

DOMAINE MATROT

A vintage can only aspire to greatness, in my opinion, when both red and white wines attain the same level of quality. This is certainly the case in 2009. We had a lovely spring and a magnificent, hot summer which delivered perfectly mature, supremely healthy grapes. The wines are rich and beautifully balanced with ripe fruit notes on the whites but also a freshness which contributes to the length and, for the reds, an array of red and black fruits supported by supple ripe tannins. The simpler, generic wines are accessible, young and ready to drink whilst the premiers crus will age well.

THIERRY MATROT, NOVEMBER 2010

Thierry Matrot hails from a line of winemakers and so his understanding of the various and varied *terroirs* at his disposal comes from decades of combined experience gleaned from his grandfather and father. The range is very diverse and every wine, in every vintage, presents a unique set of challenges where experience and gut feel are essential allies. In addition to everything else in his armoury, Thierry has completed all of the conventional oenological training, ticking all of the right academic boxes both on the wine side and the commercial side. Job done, he then, essentially, cast the rule book aside to forge his own path. He does what he believes is right for his vines and his wines, dependent on what hand the vintage deals him and, goodness, it is effective.

Thierry addresses each wine's personality by envisaging how it would work in the context of food as, for Thierry, food and wine are undeniable bedfellows. 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 from which we always emerge absolutely ravenous. It is perhaps this original, creative flair which makes Thierry one of a very rare breed of producers who are as adept at producing both top quality red and white wines.

In the vineyard, Thierry and his wife Pascale have exercised a style of viticulture known as *lutte raisonnée* for over two decades. This simply means that whilst following essentially organic viticulture and vinification, they reserve the right to treat their vines if a specific problem arises. The days of systemic, across the board spraying are long gone and really, since 2000, the domaine has been totally organic. Production is controlled by strict pruning, de-budding in spring and, if Thierry deems it necessary, green harvest before *véraison*. Winemaking is gentle and long. Thierry makes the intricate details involved sound straightforward and simple but he cannot really hide his light under a bushel as the wines bear testimony to his meticulous care. It is a wonderful portfolio, offering something for everyone.



Bourgogne Pinot Noir

Corney & Barrow Score 16 plus to 17

This is a beautiful bright ruby in colour. It offers rather haunting violet-scented red and black fruit, exuberant with hints of liquorice. The palate echoes the aromatics presented by the nose, set within a rich texture. The aromatics and texture are reminiscent of *crèmes de cerise* and *mûre* – a lovely wine and a welcome addition to the Matrot portfolio.

Recommended drinking from 2011 to 2014 plus
£120/case of 12 bottles, in bond UK

Monthelie

Corney & Barrow Score 16 plus to 17

A very pretty deep ruby, this offers lovely perfumed Pinot fruit, with attractive asiatic, earthy, spiced notes and minerals. This is a lovely spot, planted on the white soils of the upper slope, facing east. Often Monthelie can be very soft and light but this is more structured, with ripe, firm tannins supporting concentrated cherried fruit.

Recommended drinking from 2011 to 2016 plus
£205/case of 12 bottles, in bond UK

Auxey-Duresses Rouge

Corney & Barrow Score 17 to 17 plus

This is most definitely an insider's wine. Despite some excellent vineyard sites, prices are always much more keen here than in neighbouring Meursault. This may be because not all of the wines enjoy the position of Matrot's. Sometimes the word *dur* (hard) is just too apt for some of the wines from this village, but Matrot has an excellent site where Pinot is grown on slopes which would ordinarily house Chardonnay. Predisposed to provide freshness, the soil makes for a very attractive, fragrant style. Rich ruby in colour, this offers a nose of *crème de cerise*, red and black fruits which are echoed on the palate supported by ripe, though, firm tannins.

Recommended drinking from 2012 to 2017 plus
£205/case of 12 bottles, in bond UK
£215/case of 6 magnums, in bond UK

Meursault Rouge

Corney & Barrow Score 16 to 17

This comes from a parcel near Santenots. Jet-shot ruby in tone, it is intriguingly spiced on the nose, rich in intense dark fruit, offset by hints of heady violet and rose potpourri. The palate delivers lively and exuberant top notes but also an added depth and concentration, super-ripe fruit, exotic notes and hints of liquorice, all supported and balanced by an extra tannin component – a very individual style.

Recommended drinking from 2012 to 2019 plus
£205/case of 12 bottles, in bond UK
£215/case of 6 magnums, in bond UK

Blagny La Pièce Sous le Bois

Corney & Barrow Score 18 to 19

We love this wine at Corney & Barrow, vintage after vintage, it ticks all of the right boxes yet, to a degree, it remains something of an insider's wine. Seduction begins from the outset with a shimmering plum-ruby tone. The nose takes up the gauntlet with a profusion of ripe, delicately-spiced cherries, *crème de cerise* and blueberries, with an earthy, mineral backdrop. This is again a site where most people grow Chardonnay, not least because they get better prices, yet Thierry, happily, persists – more power to his elbow. The black fruit on the nose opts for a more flirtatious role on the palate with summer pudding notes and violets, punctuated by a refined minerality. This is a rather noble wine, elegant and poised but there is a sense of a steely backbone throughout – this is no pushover. A beautifully-handled expression of a very lovely vintage.

Recommended drinking from 2014 to 2024 plus
£325/case of 12 bottles, in bond UK
£335/case of 6 magnums, in bond UK



Bourgogne Blanc

Corney & Barrow Score 17

A lovely, pale yellow-gold in colour, this shimmers in the glass. The nose and palate exude a combination of orchard and stone fruit, complemented by a rich, toasted character, reminiscent of *pain au raisin*. The grapes for this come from just beyond the Meursault boundary so the wine has a very rich Meursault feel to it. It has been further enriched by ten months in barrel, 10% of which are new and a weekly batonnage from November through to April. This is a lovely wine, offering exceptional value. Less customers are surprised, please note that this is bottled with a state-of-the-art screwcap – stelvin plus – an expensive option which may well take away something of the romance of pulling a cork but there is little in the way of romance when the one bottle to hand has cork taint. Thoroughly recommended as an accompaniment to fine turbot or dover sole – offsetting some of the cost of the fish against a wine which performs the role of Meursault at a fraction of the price.

Recommended drinking from 2011 to 2014 plus

£105/case of 12 bottles, in bond UK

£115/case of 6 magnums, in bond UK

£1,995/barrel (300 bottles), in bond UK

Saint-Romain

Corney & Barrow Score 17 to 17 plus

This is an attractive, shimmering gold in colour and offers a very marked, mineral style due to thin soils over rock. 20% oak here, not new, adds a certain richness to complement the crushed stone minerality. Orchard fruit blends well with high-toned citrus notes. The palate mirrors the nose, all set within a silky, supple texture. Saint-Romain consistently delivers beyond what is expected from a less well-known name – a perfect insider's wine.

Recommended drinking from 2011 to 2014 plus

£165/case of 12 bottles, in bond UK

£175/case of 6 magnums, in bond UK

Saint-Aubin 1er Cru Fleurs de Coteaux

Corney & Barrow Score 17 to 17 plus

Burnished golden straw, this presents a staggeringly lovely nose, ripe leesy fruit presented in three complementary styles – rounded and ripe – very seductive, taut and restrained by minerals, and finally fleshed out by oak. The three influences merge to give remarkable complexity from an off-beat appellation. 20% new oak here is dwarfed by fruit, complying with Thierry's quest for optimal balance.

Recommended drinking from 2011 to 2015 plus

£195/case of 12 bottles, in bond UK

Meursault Villages

Corney & Barrow Score 17 to 17 plus plus

The villages parcels comprise 5 hectares, from various areas within the appellation. Some from the upper slope providing minerality, some from the middle, contributing structure, and then from the bottom of the slope grapes which will add a rounded quality. No new oak is used here, just 2- to 8-year barrels. This 2009 vintage is a lustrous, brilliant gold offering a very attractive nose of warm orchard and stone fruit, white flowers and cream. The palate, echoing the aromas on the nose, is seductive and silky in texture and sublimely decadent.

Recommended drinking from 2012 to 2016 plus

£285/case of 12 bottles, in bond UK

£295/case of 6 magnums, in bond UK

Meursault-Blagny 1er Cru

Corney & Barrow Score 18

The vineyard here is the highest *premier cru* but its altitude is offset by an exceptional exposure, facing east-south-east. This 2009 vintage is a beautiful, shimmering white gold and offers a blend of apples, pears, nuts and cream on the nose and palate, pastry notes and warm shortcake, persistent and charming but not at all weighty. The palate is complemented by very obvious crushed-shell minerals, allied to a brisk twist of citrus on the long upbeat finish. This is surprisingly gregarious at this stage and with persistence, richness and charm, which will develop further during *élevage*. We have much to anticipate – very fine.

Recommended drinking from 2014 to 2018 plus

£395/case of 12 bottles, in bond UK

£405/case of 6 magnums, in bond UK

Meursault 1er Cru Les Charmes

Corney & Barrow Score 18 to 18 plus

Les Charmes lies within the Meursault commune – but only just. It is, in fact, an extension of Puligny-Combettes with which it shares a very similar limestone-rich soil. A lustrous, shimmering gold, it offers an intriguing nose of ripe mirabelle plums, fennel, and lemongrass, allied to that promised limestone minerality. The palate is seductive, ripe and rather flamboyant, opulent and cream textured. There is a lovely balance of richness, innate power and breezy, citrus freshness, all underpinned by a mineral focus – poised and very long.

Recommended drinking from 2013 to 2018 plus

£415/case of 12 bottles, in bond UK

£425/case of 6 magnums, in bond UK

DOMAINE CYROT-BUTHIAU

This is one of the most beautiful vintages I have ever vinified. We benefited throughout the year from lovely conditions, with the months of August and September sunny and warm. We therefore had supremely healthy grapes which had attained perfect maturity. The quality of the harvest made our job in the cellar much easier. My 2009s are starting to taste well now. Their colours are seductive, profound ruby. On the nose and palate red and black fruit emerges, but there is also spice, with a lot of character on the palate. This is certainly a great vintage, with capacity to age but, as I look to make tender wines with finesse, they will be accessible fairly early on – wines for all tastes.

OLIVIER CYROT, NOVEMBER 2010

Domaine Cyrot-Buthiau's story is an uplifting one, though it starts with a tragedy. Marc-Emmanuel Cyrot and his brother Olivier are the fourth generation of the Cyrot family to be involved in wine. Sadly their father died in 1981, when they were just boys, and their mother had no means of running the family vineyards.

In fact, she did the best thing and rented the land out so that it would still be worked and cared for. By 1989 Olivier, having studied viticulture in Beaune and having acquired some work experience, felt he was ready to make the first shaky steps towards regaining the family vineyards. Marc-Emmanuel and Olivier decided to start a new company, Domaine Cyrot-Buthiau, though they only had 2 or 3 hectares with which to start. Vineyards, like all land, tend to be rented out on fixed term contracts and these few hectares had just come up for potential renewal. Today they have 8ha in total, 6ha under vine.

In terms of premises, their father had built a very functional bunker-like building into the side of a rocky outcrop in Pommard. It needed a great deal of work as it had neither heating nor water when their father died but, being spacious, allowed for efficient working conditions as well as possible growth. That was one chapter of the story. The remaining chapters involved the gradual broadening of the portfolio and additions to their holdings. We are offering just three of their wines in this release, a Pinot Noir, Maranges 1er Cru, an unusual find, and a Santenay 1er Cru – all red. The wines are made very traditionally; harvested by hand, destemmed and cold macerated before fermentation. They see as much wood as the vintage and wine dictates but between 10% and 35%.

Additional chapters involved Olivier learning to understand the terroirs they had inherited, get under the skin of the vineyard, make mistakes and learn from them. Essentially, with Marc-Emmanuel's help, he had to teach himself what ordinarily he would have learned at his father's side. They made a fresh start in 1999 with a lot of experience under their belts, Olivier, on the viticulture and vinification side and Marc-Emmanuel on the commercial side. Olivier, whilst still asking questions of himself and of his terroir has, with his brother's help, established his signature style.

Bourgogne Pinot Noir

Corney & Barrow Score 16 plus

The family's Bourgogne Rouge vineyard lies in an area which had formerly been designated Pommard, prior to a rather contentious reclassification in the 1930's. The result, handled with care, is a Pinot Noir which delivers well above its ranking – an insider's choice. The 2009 is a limpid ruby-cherry in colour, presenting very sweet, ripe berries and cherries on the nose and palate. Rich and sweet this vintage delivers charm and a certain elegance, though backed by considerable ripe but firm tannins – good depth and length.

Recommended drinking from 2011 to 2014 plus
£95/case of 12 bottles, in bond UK

Santenay 1er Cru

Corney & Barrow Score 16 plus to 17

Deep plum-cherry in colour, this offers a sublime old vine nose, rich in bramble, cherry and *crème de mûre*. This is from the oldest vines of the Cyrot-Buthiau estate, planted in 1937, contributing substantial intensity – very impressive really. The palate accepts the challenge presented by the nose and delivers similar aromatics, wonderful fruit concentration and considerable depth. Santenay is a rather odd appellation which we often taste, in pursuit of good quality wines which offer value for money. We are most often presented with wines which are perfect flagbearers for the perceived mediocrity of the area. This was therefore something of a wake-up call, delivering style, personality and a positive sense of place – a really good effort and, with this vintage at the very least, something of a steal!

Recommended drinking from 2011 to 2015 plus
£195/case of 12 bottles, in bond UK

Maranges 1er Cru

Corney & Barrow Score 17

A relatively little-known appellation, classified in 1997, this provided something of a revelation as we tasted the Cyrot-Buthiau portfolio, from barrel. The slopes of Maranges represent the southern limit of the Côte de Beaune, just south-east of Santenay. Marc-Emmanuel revealed that this is the product of very old vines which certainly add an intensity of sweet, rich fruit, with beautiful definition. Pretty, vivacious berries, very pure and fragrant dominate both the nose and palate – liberally spiced with pink peppercorns. Sadly, there are only 1,500 bottles in total, with which to serve all their markets – a lovely wine.

Recommended drinking from 2011 to 2015 plus
£175/case of 12 bottles, in bond UK

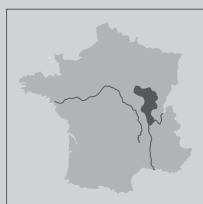
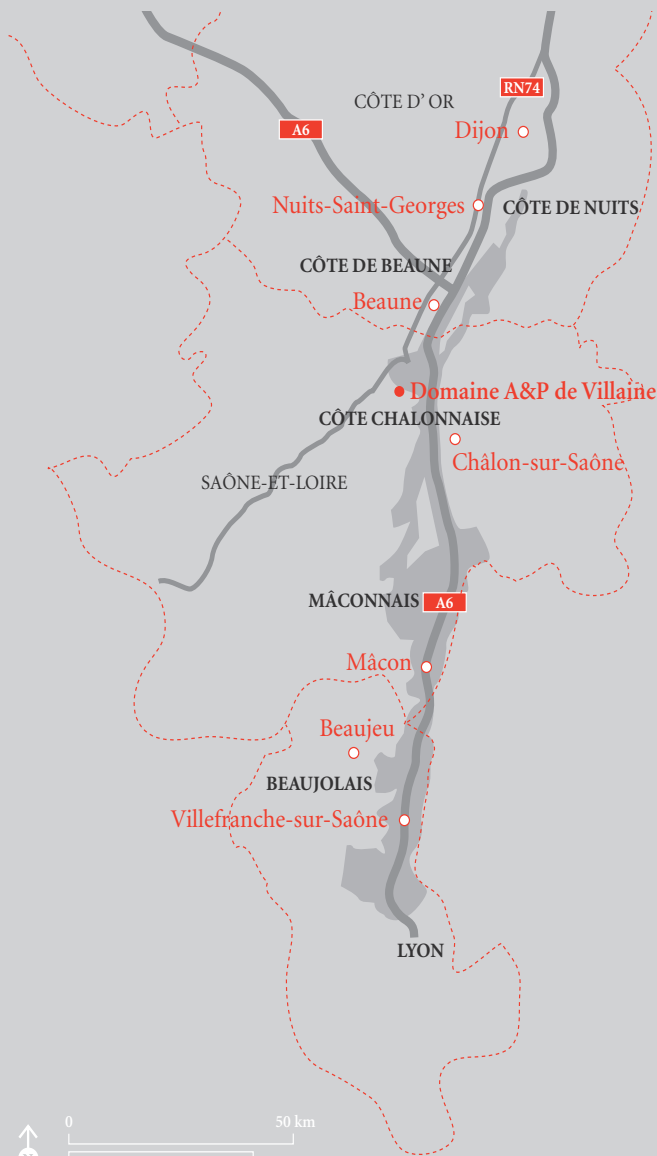
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These wines are released en primeur. Delivery dates to be confirmed. All prices are quoted in bond UK

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 microclimate is cooler than the Côte d'Or, despite being further south.



DOMAINE A&P DE VILLAINÉ

2009 justifies the reputation for being one of the greatest quality and most balanced vintages in this, the beginning of the 21st century. This success is the result of a combination of several factors. The weather was, above all, favourable to the hatching of an exceptional vintage. So too was the strict control of yields. With the grapes being so wonderfully mature, we can only offer wines with a rare balance between levels of acidity and tannins. The 2009s are wines of the sun, with a spectacular texture, racy minerality and plenty of character.

PIERRE DE BENOIST, NOVEMBER 2003

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 chose to set up home with his wife Pamela to create their own independent domaine.

This is a jewel of a property. Bouzeron is the first appellation of the Côte Chalonnaise, lying between Chassagne-Montrachet and Santenay to the north and Rully and Mercurey to the south – illustrious neighbours! The potential for growing vines here was recognized 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 what is a warm, sunny valley. The soils are nutrient poor and rich in limestone – ideal for the Aligoté Doré vine, specifically selected by Aubert and Pamela de Villaine.

Aligoté Doré is naturally lower yielding and more aromatic than the more common Aligoté Vert. Further intensity and concentration come from restricted yields and organic viticulture. The wines produced here are so far removed from the often caustic, neutral wines of old. Such wines had searing acidity that a drop of *cassis* liqueur was essential just to render it remotely drinkable. This has a unique character and wonderful natural balance. It is, in fact, 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 Les 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.

In 2000, Aubert handed over day-to-day management of the domaine to his nephew Pierre de Benoist. 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.

Pierre is enormously dedicated to the property and the underlying philosophy which underpins both vineyard and vinification strategies.

Here, in the Côte Chalonnaise, Pierre has chanced upon his perfect *métier*. He is passionate about the region and strives to preserve and re-invigorate its reputation, The same applies, possibly more-so, where Bouzeron is concerned.

He, like Aubert, is an ardent conservationist and he has a project to preserve the Aligoté Doré as a varietal – establishing a nursery to that end.

We were fortunate last year to have enjoyed the company of Pierre at our Annual Scottish Tasting at Turnberry Hotel in Ayrshire. Pierre's enthusiasm was palpable and his passion was infectious. Almost more admirable was the interest he showed in all of the other wines there and particularly his attendance at the impromptu seminars we hold with the C&B team before the main event starts. Such interest is rather unusual but displays a questioning mind – rather like his Uncle Aubert - the gravitas of whose experience has done little to curb the enquiring mind of his youth.

The Domaine is clearly in safe hands.

Bourgogne Aligoté de Bouzeron

Corney & Barrow Score 17 to 17 plus

Shimmering pale gold in colour, this announces its vintage identity from the outset; rich, extravagant and characterful with honeyed orchard fruit, refreshed by fresh citrus. The palate is similarly aromatic, rounded, opulent and yet exhibiting an elegant sophistication throughout. This is a wine to silence any remaining Aligoté Doré disseneters- a very fine example.

NB. This is a wine which has a following from the outset, with customers favouring its precocious fresh fruit. Others however like a lot more bottle age than our drinking window would suggest. The twain shall very rarely meet, with "too young" for some already being "over the hill" for others. It is very subjective. Our window is a conservative guide, to avoid disappointment

Recommended drinking from 2012 to 2016 plus
£125/case of 12 bottles, in bond UK

Rully Les Saint-Jacques

Corney & Barrow Score 16 plus to 17

This is a well-sited vineyard lying below *premier cru* Clos Saint-Jacques. The vines were planted in 1991 so are now a very respectable age. An attractive green-gold in colour, this is immediately rather tantalising. The nose is reminiscent of a pastry shop, with fresh orchard fruit allied to the richness of *tarte tatin* and complemented by brisk notes of citrus and minerals. The palate rises to the challenge of what is rather a captivating nose, in its complexity. Opulent, sweet and ripe, silk-textured, it has a bright, fresh acidity and mineral focus which gives a lovely precision, through to a protracted, layered finish.

Recommended drinking from 2011 to 2014 plus
£165/case of 12 bottles, in bond UK

Mercury Les Montots

Corney & Barrow Score 18

A delightful, limpid jet-ruby in colour, this has an evocative nose redolent of fresh summer berries, sweet and ripe, gently spiced and enticing. The palate has a lovely freshness with a creamed texture and aromatics of *crème de mûre*, red and black fruit supported by silky tannins and refined minerals. As ever, this shows well in youth but has good ageing potential.

Recommended drinking from 2012 to 2018 plus
£180/case of 12 bottles, in bond UK





THE 'GARDEN VINEYARD', LA BRUNELLE, DOMAINE ROTY

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.

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 ^A

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 ^A

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

^A 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

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 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



Contact us:

CORNEY & BARROW HEAD OFFICE

1 Thomas More Street, London E1W 1YZ

Tel: 020 7265 2430 Fax: 020 7265 2444

sales@corneyandbarrow.com

CORNEY & BARROW EAST ANGLIA

Belvoir House, High Street, Newmarket, Suffolk CB8 8DH

Tel: 01638 600 000 Fax: 01638 600 860

newmarket@corneyandbarrow.com

CORNEY & BARROW NORTH OF ENGLAND

Sedbury Stables, Sedbury Hall, Richmond, North Yorkshire, DL10 5LQ

Tel: 01748 828 640

CORNEY & BARROW WITH WHIGHAMS OF AYR

Oxenfoord Castle, Pathhead, Midlothian EH37 5UB

Tel: 01875 321 921 Fax: 01875 321 922

scotland@corneyandbarrow.com

Visit our website www.corneyandbarrow.com