



CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

DOMAINE DE LA ROMANÉE-CONTI

2009 VINTAGE



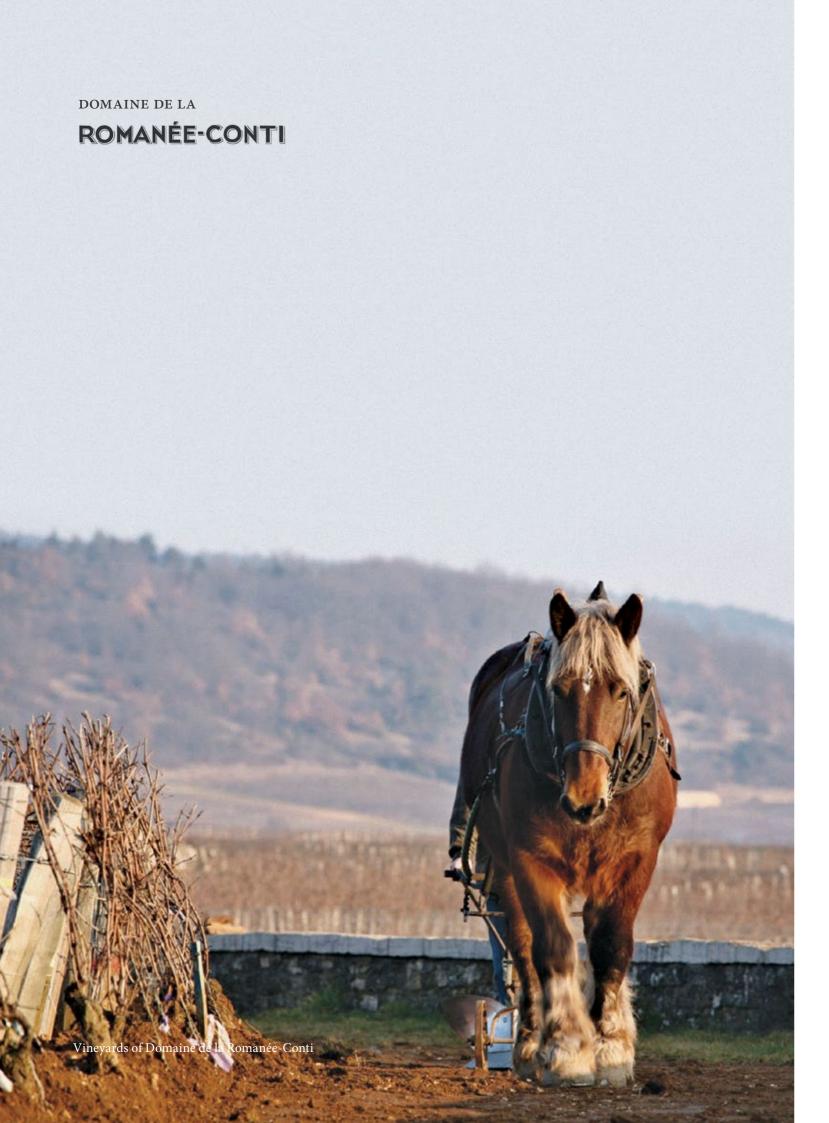
"C'est un millésime de haute lignée, à la hauteur des somptueux raisins récoltés..."

"It is a vintage of high lineage, at the level of the wonderful grapes that we harvested..."

AUBERT DE VILLAINE, JANUARY 2012

DOMAINE DE LA ROMANÉE-CONTI 2009 VINTAGE	AVERAGE AGE OF VINES	AVERAGE PRODUCTION (doz)	TOTAL PRODUCTION 2009 (doz)	YIELD (Hectolitres per Hectare)	HARVEST DATES
Vosne-Romanée	-	-	458	-	-
Corton	45	-	707	27.96	10th September
Échézeaux	35	1340	1549	29.83	18th–19th September
Grands Échézeaux	55	1150	1039	26.52	17th–18th September
Richebourg	45	1000	1311	33.62	13th September
Romanée-St-Vivant	37	1500	1522	27.59	15th–16th September
La Tâche	50	1870	1828	29.31	14th–15th September
Romanée-Conti	56	450	538	29.81	14th September
Le Montrachet	65	250	340	45.26	15th September





2009 VINTAGE OVERVIEW

2009 is thought of as an effortless vintage, where the overall style is of ease, of silken grace and of almost lazy amiability. It is a complacent view. It is not a vintage to be judged so simply nor indeed cynically put down by the intellectual purists as merely a pleasure given of no great profundity. As always in Burgundy, the truth lies at the individual Domaine and it is at Romanée-Conti in particular where this effortlessness has acquired a depth and yes, a profundity which is at times unearthly. Aubert de Villaine compares this vintage to 1959 of which I have regrettably little experience (!) but to me there is an utterly beguiling quality that I suspect will become the hallmark of the vintage - an approachability that will allow you to drink these wines in youth but also a fabulous, linear ageability that will repay extended cellaring. It is for this reason alone that I consider the Domaine's 2009s to be very great indeed.

In good and great years there is always less to comment on about the growing season - as Aubert summed up, "In 2008 it was not until mid-September that the 'window' of beautiful weather opened and permitted the vintage to be successful. At other rarer times, as in 1999, 2005, or in this year 2009, victory is won as early as the beginning of August". Nevertheless there are peculiarities; both challenging and exciting that deserve mention. They began with a benevolently early bud burst and glorious periods of sun and heat from April-July. But at the same time there were also storms, largely as a result of heat buildup during these months and the Domaine's biodynamic treatments were consequently in regular, sometimes weekly, use combatting oidium, mildew and even the threat of botrytis (rot). Mercifully, the occasional hailstorm missed Vosne-Romanée although it swiped vengefully next door at Gevrey-Chambertin. These bouts of wet weather had a purpose, though not easy to define at the time. From the beginning of August (apart from a storm on the 13th) until and beyond the harvest, predominantly hot and dry conditions prevailed and the danger of drought became very real.

There is no doubt that the Domaine's wines were nourished during this time by the reserves of water from earlier in the season. Aubert said "This hydric balance permitted the leaves to fully function in their role of super producers and the grapes could completely ripen."

Harvesting began in September on the hill of Corton (see tasting note) with a crop of startling uniformity near perfection, although the harvest team were as always highly selective, leaving any overloaded and younger vines for a second, later picking. As in 1999 and 2005 there were a large number of small clusters and, excitingly, small berries with even the old vines offering a more generous than usual crop.

Fermentations were classically straightforward with one highly unusual phenomenon only seen in great years. Those grapes that had been most exposed to the August heat had "roasted" and their highly concentrated sugars were released at the end of this fermentation allowing a progressive and entirely natural sugar enrichment and consequently higher alcoholic degrees.

The Chardonnays were late to flower but the vines were quicker than the Pinots to catch up in the August heat and harvesting was completed in a day on the 15th September with the grapes exhibiting beautiful gold colours and succulently sweet and intense sugars.

So good was the overall quality that a minute amount of the Vosne-Romanée 1er Cru Cuvée Duvault-Blochet could be made. At the Domaine's express wish the majority of this has been earmarked for the On Trade (Hotels and Restaurants) so that a wider band of customers can access this lovely wine.

For some time now we have, in the interests of clarity and openness, "laid out our stall" as to how this allocation process works. As always we continue to welcome and implement customers' suggestions as to how this is done, in particular as the more traditional trade buyers are being asked to sacrifice some of their allocation for the emerging Asian markets. We ask for your patience as we try and deal with your orders as fairly as possible.

DOMAINE DE LA

ROMANÉE-CONTI

ALLOCATION PROCESS

We have worked now with the Domaine for over 19 years and have seen the combined efforts of Aubert de Villaine and Henry-Frédéric Roch take this great estate to a supreme level of quality and almost unimaginable demand. We therefore always aim to make our allocation process utterly transparent and fair. This is necessarily painstaking as each order is dealt with in minute detail - as it should be. We ask for your patience as we do this and, once again, thought it would be useful to set out Corney & Barrow's and, by extension, the Domaine's allocation criteria.

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

May we please have your order by 20th February 2012.

Allocations will be completed by 24th February 2012. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve on payment and once the wines have arrived in the UK.

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

May we please request that invoices are paid in full by 28th March 2012. In all fairness, we reserve the right to re-allocate your order to other customers on the waiting list if payment is not received by this time.

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

Adam Mett. hit.

Adam Brett-Smith January 2012

ROMANÉE-CONTI CONTROLLA
ROMANÉE-CONTROLLA
ROMANÉE-CONT

Aubert de Villaine and Henry-Frédéric Roch



VOSNE-ROMANÉE 1ER CRU CUVÉE DUVAULT-BLOCHET

Corney & Barrow Score 18

Rarely offered and, in 2009, representing less than 5% of the crop this is both the measure of the Domaine's selection process in a superbly even year and the very high quality of the deselected Grand Crus from which this is made. Consistent delicate in ruby colour. The note is flamboyant, cocktailed but of an arterial purity with piercing red fruits. Silky on entry this is a richly flavoured, beautifully rounded wine of flawless structure and seductive density. Probably the loveliest Vosne-Romanée to date.

Recommended drinking from 2015–2020

£650/case of 6 bottles, in bond UK*

*Please note that, at the Domaines request this wine is only available to our On Trade (Hotel & Restaurant) customers.



CORTON

Corney & Barrow Score 17–18

Well, a moment in history. This is the first vintage of the Domaine's Corton, a result of a lease taken out in 2008 for the Grand Cru vineyards of Clos du Roi (0.57 hectares) Bressandes (1.2 hectares) and Renardes (0.5 hectares) from Domaine Prince Florent de Mérode, family friends of the De Villaines and Rochs. What a wonderful vintage to start with. Deep, brilliant ruby in colour. The nose is darkly, almost wildly fruited with a spicy, stony minerality. The palate is richly flavoured, generous, firmly, even powerfully structured but in fine balance with a dense but silky and intricate concentration to the finish. Oh this is very, very good indeed!

Recommended drinking from 2018–2025

£850/case of 6 bottles, in bond UK £285/case of 1 magnum, in bond UK



ÉCHÉZEAUX

Corney & Barrow Score 17-18+

A great Echezeaux in 2009, rising above its natural flamboyance and energy into something effortlessly balanced and harmonious. Dark ruby in colour. The nose is beautiful with a perfume of sweet plums, spicy red and black fruits. The palate is generous for sure, seductive and rich but there is an intensity and concentration and above all balance here that takes the wine onto an entirely different level. Great wine.

Recommended drinking from 2018–2025+

£1,150/case of 6 bottles, in bond UK £575/case of 3 bottles, in bond UK £385/case of 1 magnum, in bond UK

TO ORDER, PLEASE USE THE FORM PROVIDED OR CALL 020 7265 2430 (LONDON) OR 01875 321 921 (EDINBURGH)

ROMANÉE-CONTI



GRANDS ÉCHÉZEAUX

Corney & Barrow Score 18

Even less of this wine is now made as the selected replantation that begun some years ago means that the young vines production is sold off anonymously to negociants. What remains is profound, even darker in colour than Echezeaux with a clenched, compressed old vine fruit nose, spicy, brooding and powerful. The palate is dense, muscular and concentrated but with a delectable sweetness and freshness that lifts this power effortlessly. Very, very impressive.

Recommended drinking from 2020-2030

£1,780/case of 6 bottles, in bond UK £890/case of 3 bottles, in bond UK £595/case of 1 magnum, in bond UK



RICHEBOURG

Corney & Barrow Score 18+

The first of the Vosne-Romanée wines to be harvested on the 13th September – and as always an intriguing contrast to the Romanée St Vivant. Here is a masculine style with a profound, dense ruby colour and that utterly lovely "slashed doublet" flamboyance of fruit which is toffeed, spicy, rich fat and red. Fascinatingly again, however, is the palate which wears the vintage well with its creamy density, power and generosity but also possesses some beautifully refined, grainily powerful tannins. This is a deceptive Richebourg, not just the "Porthos" figure but something more profound, insinuating, great...

Recommended drinking from 2022-2030

£2,700/case of 6 bottles, in bond UK £1,350/case of 3 bottles, in bond UK £900/case of 1 magnum, in bond UK



ROMANÉE-ST-VIVANT

Corney & Barrow Score 18-18+

This great vineyard has always stood "à part". Over the last 18 years or so it has been the focus of particular attention and investment and so its uniqueness has now become a glittering ornament. In 2009, intriguingly, it is also the most expressive of the vintage. Harvested after Richebourg, Romanée-Conti and La Tâche this has a pretty, full, limpid ruby colour. The nose is quite beautiful with pure, sweet silky red fruits, perfumed and ripe. The fascination is in the palate which transcends the lacy, ethereal quality of the vineyard into something which is silkily elegant certainly but with an utterly seductive, sensuous sweetness. Even the tannins are glossy, polished and super smooth. This Romanée-St-Vivant is a siren......whose cerebral appeal has suddenly become almost physical. Lovely wine.

Recommended drinking from 2020-2028

£2,795/case of 6 bottles, in bond UK £1,397/case of 3 bottles, in bond UK £935/case of 1 magnum, in bond UK



LA TÂCHE

Corney & Barrow Score 19–20

A beautiful, soaked ruby colour. The nose is spectacular with bright, creamy, pungently red fruits and that characteristically spiced tea perfume (unusual at this embryonic stage). The palate is concentrated, profound and silkily rich with effortlessly supple, layered flavours insinuating length and perfect balance. This is a great La Tâche, quite lovely.

Recommended drinking from 2025–2035

£3,250/case of 6 bottles, in bond UK £1,625/case of 3 bottles, in bond UK £1,095/case of 1 magnum, in bond UK



ROMANÉE-CONTI

Corney & Barrow Score 20

During a temporary truce in the film "Kingdom of Heaven", Saladin is asked by the leader of the defender Balian d'Ibelin what this holy city means to him and in that enigmatically passionate way, he spreads his arms and says "Nothing......Everything". This inconsequential thought came to me as I tasted this most fabled of wines which, as so often gathers up the intrinsic qualities of the other Grand Crus and then subtly but profoundly finesses them all. Fractionally paler than La Tâche, the nose starts quietly, vinously, with pure old vine fruit of a haunting, elusive other world perfume. The palate has an extraordinary filmy intensity and tautness, powder fine tannins, immeasurable concentration and length which appear, eerily to be almost weightless. Perfect balance again and about as close to perfection as Romanée-Conti could achieve in this vintage. Impeccable.

Recommended drinking from 2025–2035+

£5,250/case of 3 bottles, in bond UK £3,500/case of 1 magnum, in bond UK



LE MONTRACHET*

Corney & Barrow Score 18

Interestingly, Le Montrachet was harvested on September 15th before completion of the reds and perhaps this accounts for the zesty, fresh, pure perfume alongside the more usual silkily ripe, buttery nose for which this extraordinary wine is noted. This is a very refined clean wine, linear and taut on which is draped the rich, creamy old vine fruits, majestic but somehow unadorned power and fine length. My score may just be conservative.

Recommended drinking from 2015–2025

£2,975/case of 3 bottles, in bond UK

*I know of no other white wine which has the ability to be drunk early and after prolonged cellaring, another reason why I consider this the greatest of all dry white wines.

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



CONTACT US:

CORNEY & BARROW LTD

1 Thomas More Street, London E1W 1YZ Tel: 020 7265 2430 Fax: 020 7265 2444 sales@corneyandbarrow.com

CORNEY & BARROW SCOTLAND

Oxenfoord Castle, Pathhead, Midlothian EH37 5UB Tel: 01875 321 921 Fax: 01875 321 922 scotland@corneyandbarrow.com

CORNEY & BARROW HONG KONG

Unit D, 6th Floor, 9 Queen's Road Central Tel: +852 2537 3325 export@corneyandbarrow.com

