



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



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HIS THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

DOMAINE COMTE GEORGES DE VOGÜÉ
2009 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK



Domaine Comte Georges de VOGÜE

Jean-Luc Vœgue

“Summer 2009 was the kind of summer where you’re having a Sunday lunch outside but unlike a really hot summer, you wished to remain at the table rather than retreating indoors. It was warm but there was an energizing breeze that cooled and refreshed.”

JEAN-LUC PÉPIN, MARCH 2011



UE COMTE



CHAMBOLLE-MUSIGNY PREMIER

APPELLATION CHAMBOLLE-MUSIGNY PREMIER CRU

GRAND VIN DE BOURGOGNE

Domaine Comte Georges de Vaux

CHAMBOLLE-MUSIGNY 1ER CRU

00066

Signature

2009

PRODUCE OF FRANCE

CORNEY & BARROW

Domaine
COMTE GEORGES DE VAUX
CHAMBOLLE-MUSIGNY 1ER CRU



2009 VINTAGE REPORT

The hook on which the seamless, almost casual, confidence of 2009 hangs rested in a cool, north east wind that took the self-satisfied complacency of the growing season onto a more compelling level of potential greatness. It was perhaps this wind that gave the Domaine's wines, in particular, their quality of freshness and grip alongside the effortlessly seductive and opulent density for which this vintage as a whole will be remembered. The results, as Jean-Luc Pépin rather laconically remarked, "are probably great, yes".

This confidence was well reflected in the weather patterns of 2009. The *'mise en scène'* was the long, harsh winter of January to March, perfect for the destruction of any latent pests and diseases as the vines slept. March and April were beautifully dry and sunny, warmer than average despite a cold snap from the 20th to 21st March. Bud burst was around the 15th April with the de-budding work beginning on the 27th and continuing for three weeks.

The vital flowering was early (3rd week of May), uniform and rapid. This was the first guarantee of a homogenous crop and offered the potential for an early harvest-good signs. Both June and July were warmer than average but also wetter with a monumental storm on the 14th June and occasional stormy showers thereafter. It was here that *Chef de Culture* Eric Bourgogne and his team's unremitting work in the vineyards prevented the onset of mildew and botrytis. Mercifully the rain was concentrated within very short periods which prevented the team's treatments from being constantly washed away.

'Véraison', (when the grapes change colour from green to black), began on July 15th just before the last of the significant rains. It anticipated a quite spectacular period of glorious, warm and, above all, luminous weather that continued throughout the months of August and September. Suddenly the replenishment of the water table became a blessing, the danger of rot simply disappeared, the berries concentrated superbly and *véraison* was completed on 24th August. Mid term, a crop thinning 'green harvest' had been effected to concentrate the balance of the crop and day by day the sugar levels soared as full phenolic maturity was achieved by the end of the first week in September.

Picking began on the 9th September and lasted eight days with flawlessly clean, healthy ripe fruit coming in at between 13.1 and 13.7% potential alcohol. It was that 'hook' of the north east wind, what François Millet calls his 'energising breeze' as well as François' own ability to preserve a natural freshness in the wines that makes De Vogüé's wines peculiarly creations of their *terroirs*. They represent a clear triumph in a vintage whose casual greatness too often smeared the individuality of great vineyards.

The combination of low production, even in 2009, and a supreme quality and reputation will once again make this offer massively oversubscribed. The allocation process opposite has been further revised in order to guide you in your choices and to make this as clear as possible.

HOW TO ORDER

We are often asked by customers for guidance on what they should actually write in the quantity columns on the order form. Given that all of the Domaine's wines are allocated due to the demand, all orders have to be scaled back from what is requested on the order form.

Our suggestion is that you simply order what you would ideally like to receive.

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)

THE ALLOCATION PROCESS

1. The Domaine and Corney & Barrow'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.
3. No customer will be allocated more than 12 bottles (or equivalent) of any particular wine.
4. 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, something which is of great concern to the Domaine.
5. Priority will be given to the Domaine and Corney & Barrow's best, most loyal and most regular customers.
6. 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 **Tuesday 22nd March 2011**.

Allocations will be completed by **Monday 28th March 2011**. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve on payment.

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

May we please request that invoices are paid in full by **Thursday 21st April 2011**. In all fairness, we reserve the right to re-allocate your order to other customers on the waiting list if payment is not received by this time.

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



Adam Brett-Smith
March 2011

TASTING NOTES

Bourgogne Blanc

Corney & Barrow Score 17 to 18

Now, at twenty years of age, the vines at this iconic vineyard – historically the only white Grand Cru in the Côte de Nuits – must surely once again become Musigny Grand Cru, a title withheld by the Domaine precisely because it considers the vines too young...

A glorious wine in 2009, spun gold in colour, this has a pure fresh white fruited nose almost sherbet like in its intensity. The palate is taut and subtly rich, impeccably balanced between the natural weight of the wine and the vintage with a mineral concentration to the finish.

Recommended drinking from 2013 to 2020
£347.50/case of 3, in bond UK

Chambolle-Musigny

Corney & Barrow Score 17 to 18

Two old-vined 1er Crus, les Bandes and les Fuées, which straddle the Grand Cru Bonnes-Mares (see table) are included in this village appellation which is drawn from vines that are a handsome 38 years of age. A superb effort in 2009 and with a limpid, firm ruby colour, this has a fine, lovely dark fruited floral nose, breaded and earthy. The palate conspires to match density and sweet volume with an almost vivacious freshness, nicely lifted to the finish, which is of remarkable length.

Recommended drinking from 2014 to 2020
£395/case of 6, in bond UK

Chambolle-Musigny 1er Cru

Corney & Barrow Score 18-

This is, of course, made entirely from the (relatively) young vines of Musigny itself. I say ‘relatively’ because they are aged 10–25 years and offer a wine that is one of Burgundy’s great, great value buys. Firm ruby colour, fathomlessly dark, super ripe nose. This is another wine that reconciles seemingly opposite qualities of silken sweetness and density on the palate, generous and concentrated, to purity and freshness of structure and what *Maître de Chai* François Millet calls a ‘visual minerality’. Terrific length as well.

Recommended drinking from 2018 to 2025
£645/case of 6, in bond UK

Chambolle-Musigny 1er Cru Les Amoureuses

Corney & Barrow Score 17 to 18+

François Millet calls this ‘The First Lady.’ Les Amoureuses is the most feminine of this Domaine’s great wines and offers an eerie transparency in 2009 from its spicy, floral, crystallised fruit nose to a palate that is intricately, creamily concentrated, supremely elegant and poised in structure and yet harmoniously sweet and intense to the finish. Lovely wine, my score may be conservative.

Recommended drinking from 2019 to 2025+
£697.50/case of 3, in bond UK

Bonnes-Mares Grand Cru

Corney & Barrow Score 18+

This great vineyard lies in the southern part of this tiny Appellation (see map) and brings together the richness and power of the red earth and limestone plots. Wine snobs suggest that this Grand Cru lacks the aristocratic flawlessness and intensity of Musigny. Maybe, but that is to miss the point. Bonnes-Mares is a physical wine, grounded and of unswerving presence and fidelity – you’d want it on your side in a fight and frequently, quite frequently as in 2009, it possesses a nobility that takes it to the highest level in Burgundy. Deep ruby in colour, this has a spicy, intense, briary nose of broodingly rich, ripe fruit. The palate has a meaty, profound concentration, darkly structured for sure, but generously flavoured and extracted and here’s the trick; a freshness and beautiful pointed focus to the finish. I think this is a great wine in 2009.

Recommended drinking from 2020 to 2025+
£1,395/case of 6, in bond UK

Musigny Grand Cru Vieilles Vignes

Corney & Barrow Score 19

I would hope that Clive Coates* would again forgive me for re-quoting his memorable words “This is more than a Prince of the Blood in the Royal House of Burgundy. This is Majesty itself.” The Domaine owns 80% of the vineyard including the entirety of Les Petits Musigny (see map) and its stamp on this tiny plot is profound and unique. So it is in 2009. Firm, limpid ruby colour. The nose is subdued but haunting with an insinuatingly spicy, silken red fruit perfume, creamy but delicate. The palate is extraordinarily taut and sweetly intense with focus and concentration to the powerful red and black fruits and a structure that is effortlessly constructed. Once again there is this attraction of opposites, intensity and restraint, concentration and delicacy, freshness and power. Lovely, lovely wine.

Recommended drinking from 2022 to 2030+
£1,695/case of 6, in bond UK

*Clive Coates, Côte d’Or Published by the University of California Press in May 2008

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.

A definitive score of a young wine is almost always impossible. We usually offer a ‘spread’ (e.g. 14–16) which relates to the 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.

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2009 VINTAGE

	Average age of vines	Average Production (doz)	Total Production 2008 (doz)	Yield Hectolitres per hectare
Bourgogne Blanc	20 years	230	175	23.94
Chambolle-Musigny including Chambolle-Musigny 1er Cru	38 years 60/51 years (Les Baudes/Les Fuées)	500 -	520 -	22.36 -
Chambolle-Musigny 1er Cru	19 years	800	1031	34.99
Chambolle-Musigny 1er Cru Les Amoureuses	38 years	200	106	17.01
Bonnes-Mares Grand Cru	41 years	600	784	26.44
Musigny Vieilles Vignes Grand Cru	44 years	850	919	21.70



