



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



CLOS DE TART, 2009 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK

“I TASTED THE SIX COMPONENT PARTS OF THIS WINE FROM BARREL
RATHER THAN THE FINISHED BLEND, BUT IT’S POTENTIALLY AMAZING,
WITH REAL STRUCTURE, PERFUMED OAK AND FLORAL FINESSE.”

TIM ATKIN, FEBRUARY 2011 ON CLOS DE TART 2009
BURGUNDY 2009 SPECIAL REPORT

A PALATE OF DENSITY AND LIQUID SILKINESS ALLIED TO A PROFUNDITY THAT
IS AWESOME IN ITS ABILITY TO COMBINE POWER WITH FINESSE AND ELEGANCE.
CLOS DE TART HAS RISEN AGAIN...





INTRODUCTION

The mythical walled vineyard of Clos de Tart is prominently situated at the very heart of Morey-Saint-Denis in the Côte de Nuits, Burgundy, exactly as created, or rather re-created in 1184. One of five *grands crus* within Morey-Saint-Denis, this is in fact a *monopole*, meaning the entire appellation of Clos de Tart is under the sole ownership of the Clos. There are only seven *grand cru monopoles* across France, five of which are within Burgundy*.

The property, of just 7.5 hectares, is owned by the Mommessin family and is brilliantly managed by Sylvain Pitiot. Sylvain took over the reins in 1996, since which time Clos de Tart has enjoyed a formidable improvement in quality. The potential had always been outstanding but it took the total commitment of the Mommessin family, allied to the extraordinary talent of Sylvain, to realise it. Clos de Tart is now producing one of the very greatest wines in Burgundy.

THE HISTORY

Records of Clos de Tart can be traced back to a parcel of land called *Climat-des-Forges* which was sold to Cistercian nuns, the Bernardines of Notre Dame de Tart, in 1141. They renamed it Clos de Tart, (*clos* referring to land enclosed by a wall). Since then, astonishingly, there have only been three owners. The vineyard remained in the hands of the church until the Revolution, when, in 1789, it passed to the Marey-Monge family who then held it until the 1930s. During the depression years, many profoundly great properties changed hands and, in 1932, the Mâcon-based Mommessin family acquired Clos de Tart at auction. Clos de Tart was classified as *Grand Cru* in 1939.

It would be hard to exaggerate the overwhelming sense of history which permeates both the walled vineyard, the courtyard and the cellar. They share a mystical, sometimes almost physical, air, reverberating with centuries of tradition. Approaching the Clos from the centre of Morey-Saint-Denis, the entrance is dramatic – a single wrought-iron gateway leading to an imposing, heavy oak door – the threshold to this spiritual, cloistered, mystical place. The oldest buildings in the courtyard were constructed using the original 12th century foundations and a simple, diminutive, wooden statue of the Virgin of Tart sits in a small alcove in the wall as a reminder of the original religious order.

THE VINEYARD

The vineyard is wonderfully sited lying, as Andrew Jefford comments “at the centre of the greatest strip of land for Pinot Noir on the planet.” (The Circle of Wine Writers, 2007). Although the geological pattern of Morey-Saint-Denis in general, and the Clos in particular, does contain elements of its near neighbours Chambertin, Vougeot, Chambolle-Musigny and Vosne-Romanée, it is also very distinctive.

The soils within Clos de Tart are complex but are mainly *argilo-calcaire* (clay-limestone), the proportions of which vary with the slope of the vineyard. Since 2005, Sylvain has been working closely with Claude Bourguignon, the agronomist of world renown, analysing the soils and sub-soils of the Clos. This work is continuous, the better to understand the *terroir*. Six specific parcels have been identified and are now vinified separately and are then brought together just one month before bottling.

Standing at the foot of the slope, there are echoes and resonances of a long history. This is due, in part perhaps, to the vineyard being totally surrounded by a wall (a true *clos*) which dates back to the 15th century. Very unusually, the vines are planted in a north/south direction, perpendicular to the slope, which has a threefold benefit; guarding against erosion, allowing good drainage and maximizing sun exposure, (one side of the row benefits from the morning sun, the other side, the evening sun.) The vines are densely planted with 11,000 plants per hectare (12,500 for younger vines) to inhibit growth and thereby increase quality through encouraging the root system to go deeper. The average age of the vines is a very high 60 years with many up to 100 and replanting is effected using stock from the estate’s own nurseries. The Clos exercises the viticultural disciplines of *lutte intégrée*, which here means that they farm organically but have not sought certification, reserving the right to treat the vines, in exceptional circumstances.

The vines are trained and pruned in such a way as to restrict production and enable even growth. This was one of Sylvain’s primary goals. Only the five best bunches per vine are retained during green harvesting in August. Production is very low at between 23 and 30 hectolitres per hectare, although the appellation allows 42. The impact on quality has been profound. Sylvain also favours harvesting rather late. “*Clos de Tart is Clos de tard*” is a favourite Pitiot quotation, picking generally 10 days or so after his neighbours. He aims for absolute ripeness, allied to relatively low acidity. At full maturity, the natural potential alcohol is around 13.5% on average but often more.

*The other monopoles are: Romanée-Conti, La Tâche, La Romanée and La Grande Rue

THE WINES

THE WINERY

A new state-of-the-art *cuverie* was built in 1999 which allows traditional practices to be exercised with all of the benefits of modern technology and hygiene. The grapes are harvested by hand and placed in small plastic containers to avoid crushing. They are then transported to the *cuverie* and placed, when necessary, on a sorting table to be selected. Much of the sorting is however achieved in the vineyard. Only perfectly healthy grapes are then put into stainless steel fermentation tanks, which are all temperature controlled. The bunches are transported to a de-stemmer after sorting, using a conveyor to avoid crushing. Sylvain has significantly raised the percentage of the crop which is de-stemmed. Though it varies in keeping with the vintage, this is generally around 85%.

The vinification process is very traditional though far from formulaic, being adapted every year according to the character of the vintage. There are normally three phases, each lasting around one week; a cold maceration pre-fermentation, fermentation itself and finally a maceration post-fermentation. During the fermentation process there are two *pigeages* per day (punching down the cap.) In order to avoid compromising the action of natural yeasts, no artificial yeasts are added. Once fermentation has finished, the free-run wine is drawn off and then the residue of pips and skins is passed through a pneumatic press, producing the *vin de presse*. The two wines are kept and aged separately.

THE CELLARS

The cellar is a magnificent space; dark, naturally cool and impeccably maintained. Air-conditioning has been installed to maintain this low temperature and to help in controlling malolactic fermentation, which tends to occur during the summer after the harvest. The wine is matured in 100% new oak casks, mainly from the *Tronçais*, for around 18 months. Fining is rarely required and there is never any filtering. The ageing cellars are equally magnificent. They are on two levels, hewn out of the rock by the local villagers in 1850. Good aeration, a constant temperature of 12°C and 75% humidity all make for a gentle, unhurried maturation of the wines. Both racking (transfer to a new cask off the lees) and bottling are done by gravity, never with any pumping as this is considered to be harmful to the finished wine. Bottling is by hand, in the traditional way and in the deepest cellar.

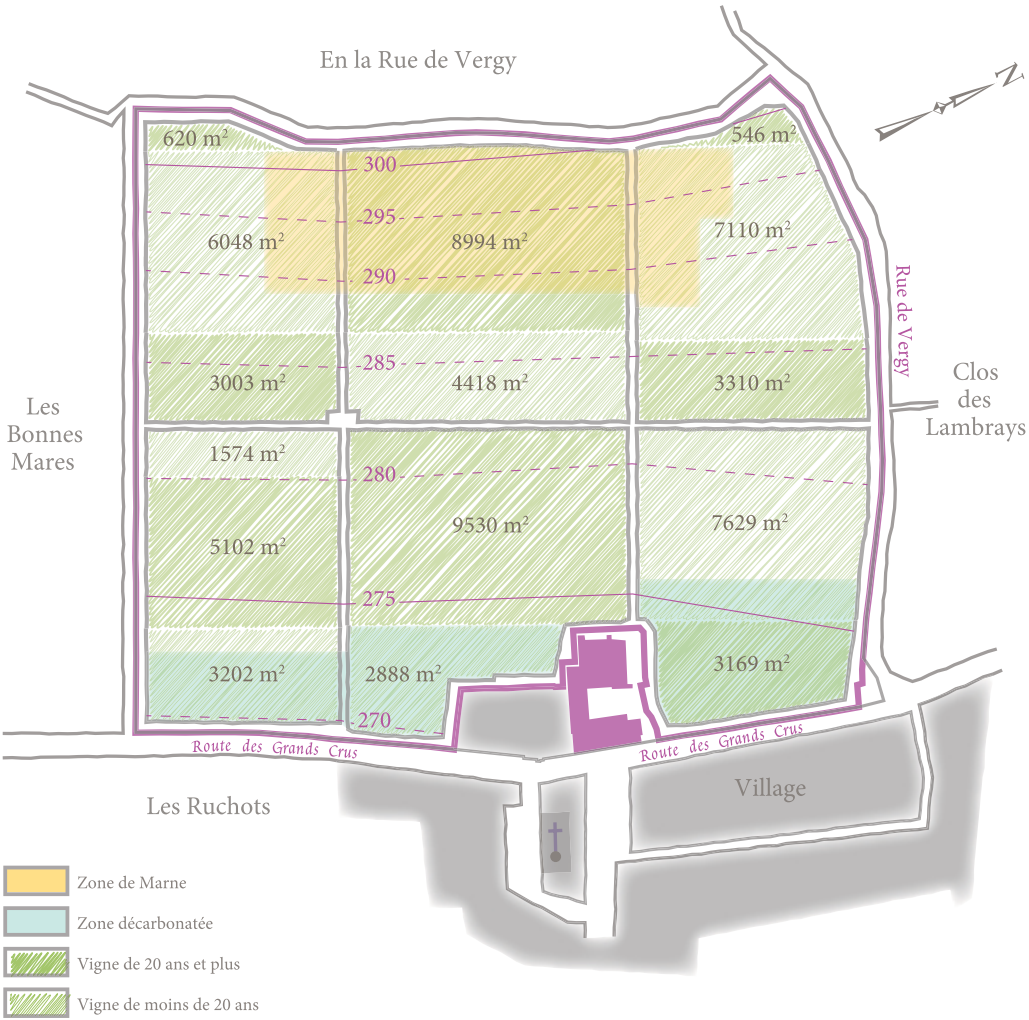
CLOS DE TART

There has been something almost Arthurian about the transformation of Clos de Tart, since the mid-1990s. Its latent power has been seen only fitfully “through a glass darkly”. Now, once more, is revealed the wonderful, aromatic purity of this wine, a palate of density and liquid silkiness allied to a profundity that is awesome in its ability to combine power with finesse and elegance. Clos de Tart has risen again.

LA FORGE DE TART

In some years, but notably not in 2009, part of the production is reclassified as Morey-Saint-Denis 1er Cru, La Forge de Tart. A great wine in its own right, its name reflects the former name of the vineyard. When La Forge is produced, it tends to be from the younger vines, of less than 25 years old.

A MAP OF THE CLOS



PRESENT AND FUTURE DEVELOPMENTS

Over the past ten years and in a near vertical ascent, Sylvain Pitiot and the Mommessin family have returned Clos de Tart to the very highest level in Burgundy. From the outset, Sylvain introduced dramatic and significant improvements in both the vineyard with a subtle, progressive program of replanting and the cellar with an increasing proportion of *grappes entières* – whereby bunches are not de-stemmed. This is complicated not least by every vintage providing different qualities of stalk, in terms of ripeness. The 2009 vintage is likely to be approximately 50:50 stemmed and non-de-stemmed.

It is a story of infinite detail in which the effect on the whole is so much greater than the sum of the parts. Sylvain’s objective is to translate this very great *terroir* as accurately and sensitively as is humanly possible and to produce therefore a wine which is entirely faithful to its origins.

“IN MID-SEPTEMBER, THE GRAPES WERE FULLY RIPENED WITH A BEAUTIFUL BALANCE BETWEEN SUGAR, ACIDITY, TANNINS AND AROMAS.”

SYLVAIN PITIOT, MARCH 2011

2009 VINTAGE NOTES

THE CLIMATE

2009, Sylvain Pitiot’s fourteenth vintage at Clos de Tart offered, essentially ideal, though exacting, growing conditions, throughout the season. One potential blot on the landscape, a hail attack on the top of the slope early on, ultimately worked to his advantage. Although it certainly reduced the crop, it also resulted in a degree of vine stress which, in turn, led to the production of very tiny grapes, improving concentration.

All of the indicators looked positive, with an early bud-burst, rapid, even flowering by the 4th June, and the start of *véraison* on the 25th July. There was some useful rain in July, occasionally more than useful, but August saw gorgeous, hot and sunny conditions and harvest was carried out in optimal conditions on the 15th September.

THE VINEYARD

Whilst the climatic conditions were favourable in terms of potential quality, they were also ideal for the voracious appetites of the vines, though the older vines at Clos de Tart are naturally more subdued. A successful early bud-burst, followed by an even and successful flowering, douched down liberally in July, may sound ideal to the average gardener but they are a catalyst to growth which has to be controlled if quality is to be maintained. There was therefore a savage green harvest – ensuring more even ripening at the end of the season. The resulting crop was magnificent in terms of quality, though quantities were down, at just 26.4 hl/ha.

The relative levels of sugar, acidity, tannins and aromatics were perfectly pitched as the grapes arrived ready for further sorting.

THE WINERY

As always the wines were vinified in seven different *cuvées* all, at least from the outset, potential Clos de Tart. The finished wines were matured for 17 months in new oak. Still in cask at the time of writing, Clos de Tart will be bottled in March 2011, decisions over blends having only been made at the beginning of that month. In the event, given the quality of the vintage, even the younger vine plots were superb and very little failed the exacting standards imposed by Sylvain. Anything which did not reach the bar he had set was sold anonymously to *négociants*.

The remaining wines, irrefutably majestic in quality, are destined for the *grand vin*. No La Forge will be produced in 2009.

Clos de Tart will be hand bottled, by natural gravity and without fining or filtration.

THE BLEND

In a fascinating exercise Adam Brett-Smith and I tasted some of the constituent components of the final wine: younger vines, older vines, upper slopes, lower slope, mid slope 100% de-stemmed, mid slope 100% stems intact and mid-slope 50:50 before tasting the closest approximation to Clos de Tart 2009 – tasting notes below.

2009 is truly exceptional, a vintage which everyone tries to compare with 2005. In fact the vintages have relatively little in common except in producing exceptionally fine wines. At Clos de Tart the quality of the end crop was, in Sylvain’s opinion, at least as good as in 2005, with the difference being the greater work required to achieve that quality in 2009.

Alison Buchanan

Alison Buchanan, Associate Director (Buying)
March 2011

TASTING NOTES

Clos de Tart, Grand Cru Monopole

Corney & Barrow Score 18 to 19

The final blend easily outshone all the constituent parts of each *cuvée*. Lustrous plum cherry in colour. The nose is gorgeous, sweet, darkly fruited, with a hint of molasses, spice and old vine perfume. The palate combines opulent density and power with elegance and tension. The tannins are superfine, despite the concentration and there is a freshness and intensity to the finish that are quite exceptional. This wine transcends the easy, engaging, seductive quality of the vintage and will become one of the truly great Clos de Tarts.

Recommended drinking from 2017 to 2030+
£1,295/case of 6 bottles, in bond UK
£1,345/case of 3 magnums, in bond UK
£1,125/case of 1 jeroboam, in bond UK

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

2009 VINTAGE

	Average age of vines	Average Production (doz)	Total Production 2009 (doz)	Yield Hectolitres per hectare
Clos de Tart	60 years (including young vines)	1,583 (Clos de Tart only)	1,625	26.4 hl/ha

Sylvain Pitiot

HOW TO ORDER

Sadly, the demand is such that the domaine's wine is on allocation. When placing your order, please simply order what you would ideally like to receive.

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. 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.
4. Priority will be given to those customers who have bought previous vintages.
5. 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 Friday 15th April 2011.

Allocations will be completed by Wednesday 20th April 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 Friday 20th May 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.



BOOK
NOW

A DINNER WITH SYLVAIN PITIOT
AND A GUEST APPEARANCE FROM LEADING
WINE JOURNALIST ANDREW JEFFORD

We are honoured to have Sylvain Pitiot here in London from Clos de Tart,
for this very special dinner. We hope you will be able to join us.

Wednesday 25th May

Time: 6:45pm

Venue: Goldsmiths' Hall, Foster Lane, London, EC2V 6BN

Ticket Price: TBC

RSVP: events@corneyandbarrow.com or 020 7265 2522

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

sedburyorders@corneyandbarrow.com

CORNEY & BARROW WITH WHIGHAMS OF AYR

Oxenfoord Castle, Pathhead, Midlothian EH37 5UB

Tel: 01875 321 921 Fax: 01875 321 922

scotland@corneyandbarrow.com

WWW.CORNEYANDBARROW.COM