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WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



BY APPOINTMENT TO
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LONDON

CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780



BURGUNDY

2010 VINTAGE EN PRIMEUR

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BONNE ANNEE – HAPPY NEW YEAR!

Well, the Burgundy season is once more upon us, with tastings concentrated over two weeks of January, largely in London. There have rarely been two such contrasting, successive vintages so there ought to be a lot of interest and indeed excitement, especially for Burgundy purists...

2010 VINTAGE

2009 was what the French call a *millésime très médiatique* (very high profile), due to near perfect climatic conditions across the growing season and through to harvest. 2010, as we will see, was much more challenging. There are however increasingly vocal dissenters regarding 2009, citing that it is atypical and rather exotic. For those who hold that view, 2010 marks a return to more usual Burgundian freshness and purity.

The generally high quality of the vintage came at a price however and there will be much wailing and gnashing of teeth when it comes to allocations. Production, largely due to conditions during flowering, has been savagely reduced and quantities are very restricted. The small quantities and the quality are however directly linked. A crop from highly charged vines would just not have been able to ripen in the given climate, whereas a small quantity of well-spaced bunches were able ultimately to thrive.

This collection has been assembled after successive tastings with wines chosen on the basis of their quality from producers with whom we have been fortunate to enjoy strong, long-term relationships. Such partnerships stand us in good stead when faced with the drastic reductions in production witnessed in 2010. Producers have done their best for us but it is difficult, not least in the light of emerging markets.

This is, by necessity, a rather weighty document wherein we aim to guide you from commune to commune, working north to south through the region offering a large variety of wines with opportunities to purchase at every price level. Please note too that this is the first opportunity to purchase the 2009 vintage from Domaines Joseph and Philippe Roty.

Although we offer this extensive portfolio during the traditional Burgundy season, it does not cover our entire range. Domaines such as Bonneau du Martray, Comte George de Vogüé, Domaine de la Romanée-Conti, Clos de Tart and Domaine Leflaive are released individually throughout the year.

Later this month we will be launching our most recently won exclusivity, Domaine François Carillon from Puligny-Montrachet, about which we are tremendously excited.

As ever when we embark on this exercise, we reflect on the complexity of this fascinating, compelling and often frustrating region. It looks so easy; two main grape varieties and a series of villages flanking one road, the Route Nationale 74, yet in reality Burgundy is a region of baffling, fiendish complexity borne of the combined quirks of geology, history and humankind.

Any given vineyard, no matter how small, might contain a myriad of different parcels, a variety of soils and aspects and a multitude of owners – yet all that the consumer has to guide them is a place name.

Thus we aim with this release, cumbersome as it is, to lead customers through a large number of wines and producers. We need many suppliers to amass sufficient quantities of wines. This is very different from Left Bank Bordeaux.

Within this collection there are some producers which will sell out almost instantly. We strongly advise customers however to delve a little more deeply, where there are bargains to be discovered, insiders’ wines which will give great pleasure, often offering much more than their official classification suggests.

The wines in this collection have been critically appraised by various members of the home team, Adam Brett-Smith and Bryce Fraser joining Tom Bird and myself for part of the main Burgundy buying trip. Tasting, as always, is conducted in silence and the scores, remarkably consistent, are discussed later.

Criticism is often levelled at the generally high scoring of the wines selected – to which we must respond that this is simply due to the wines having been the chosen ambassadors to represent their class.

With a wary eye towards litigation, we do not reveal scores of wines which we will not offer but will certainly enthuse about the wines which we endorse. We do hope that we will be able to introduce customers to some less familiar producers and their wines.

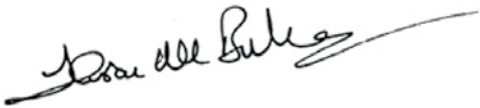
As previously mentioned, we are also offering the 2009 vintage from Domaines Joseph and Philippe Roty, (see page 59–64) two Domaines from one family, both overseen by Philippe Roty. The family remains faithful to their decision not to offer their wines until they are in bottle – hence why we offer them a year later than our other wines.

After the 2009 harvest, producers looked forward to a cold winter, to allow the vines to amass reserves and to kill off latent pests and diseases. The advice, to be wary of that for which you wish, was borne out when some fiendishly cold weather had an adverse effect on some vines which were not yet dormant. Just before Christmas 2009, the 21st/22nd December saw temperatures plummet from a mere 0°C to between -17° and -21°C. This caused some damage to exposed vines and those which had not yet bedded down for winter.

Spring then brought some more challenges firstly by being late, leading in turn to late bud-burst but then some warmer weather gave the vines a boost and they started to catch up, being almost ready to flower at the normal time. In June, cooler weather and rain did the damage, sealing the fate on potential quantities. The few vineyard parcels which had already flowered before the rain had normal production but these were in the minority. Flowering was long, protracted and there was a lot of *millerandage* (where heterogeneous flowering results in some normal berries, some tiny and seedless). To add insult to injury, having endured the cold and damp conditions, growers were then treated to a hot and dry end to the month, in many cases too hot, with a heat-spike which added to the quantity problems by causing sunburn on the grapes. July then brought in rather fine, sunny weather and there were high hopes for August – sadly all but dashed. There were some decent days but the month was mainly dull and damp though happily cool enough to discourage rot. The very start of September brought no significant improvement and shoulders were rounded as a general air of demoralisation settled in. On cue however the sun returned which, although not excessively hot, certainly served to ripen the grapes. The nights became cooler and that all important wind changed to the north. Then old Mother Nature, whimsical to the last, delivered a final coup—a powerful electric storm, with even a little localised hail, in mid-September. Those producers effected had to pick a little earlier than anticipate, or risk rot.

Seen in précis, one cannot but feel for the hapless growers, bludgeoned by one meteorological setback after another. Yet, in many cases, with the patience of Job, they slogged on, responding to every challenge and refusing to be browbeaten by events. Such patience, almost miraculously, paid off with the fact of the vintage being so small allowing for optimal phenolic ripeness and wines, both red and white, which exhibit clarity, purity and mouthwatering freshness. We are fortunate also in working with people who prioritise the health and sustainability of their vineyards and the vines which, in turn, are better able to cope when conditions are less benign.

As is so often the case, the recorded climate conditions are only part of the story and the proof of the pudding is what arrives in the glass. It is through going out there and tasting rather than armchair meteorology that one can get to the crux of the matter. So we went, we saw, we listened and we tasted, finding much which was good and indeed many exceptional wines.



Alison Buchanan
Associate Director, Buying
January 2012

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.

- *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 ‘+’ adds further to that potential.*
- *A score is a summary only. The devil is in the detail, so please focus on the tasting notes.*

BURGUNDY AT A GLANCE

CHABLIS	Score	Recommended drinking from	£/case (Bottles)	£/case halves	£/case magnums	£/case jeroboam	£/barrel
DOMAINE VINCENT DAMPT							
● Chablis 1er Cru Les Vaillons	17–18	2012–15	£155 (12)	-	-	-	-
● Chablis 1er Cru Les Lys	18–18++	2012–15	£165 (12)	-	-	-	-
● Chablis 1er Cru Côte de Léchet	17.5–18	2013–17	£170 (12)	-	-	-	-
● Chablis Grand Cru Bougros, Maison Dampt	17–18	2014–18+	£300 (12)	-	-	-	-

CÔTES DE NUITS

DOMAINE TRAPET PÈRE ET FILS							
● Bourgogne Passetoutgrains A minima	16–17	2012–16+	£115 (12)	-	-	-	-
● Bourgogne Rouge	16–17	2012–17	£145 (12)	-	-	-	-
● Gevrey-Chambertin Villages	16+–17+	2014–19+	£325 (12)	-	-	-	-
● Gevrey-Chambertin Cuvée Ostrea	16+–17+	2014–19+	£325 (12)	-	£175 (3)	-	-
● Gevrey-Chambertin 1er Cru	17+–18	2016–22+	£545 (12)	-	-	-	-
● Latricières-Chambertin Grand Cru*	17+–19+	2016–26+	£495 (6)	-	-	-	-
● Chapelle-Chambertin Grand Cru*	17 +–19	2016–26+	£495 (6)	-	-	-	-
● Chambertin Grand Cru*	18+–19+	2017–29+	£695 (6)	-	£705 (3)	-	-
● Bourgogne Blanc	16–16+	2012–14	£145 (12)	-	-	-	-
● Marsannay Blanc	17–18	2012–14+	£200 (12)	-	-	-	-

DOMAINE ROSSIGNOL-TRAPET							
● Gevrey-Chambertin Vieilles Vignes	18	2013–18+	£245 (12)	-	-	-	-
● Beaune 1er Cru Les Teurons	17+–18	2013–18+	£265 (12)	-	-	-	-
● Gevrey-Chambertin Aux Etelois	16.5+	2013–18+	£315 (12)	-	-	-	-
● Gevrey-Chambertin 1er Cru Clos Prieur	17–18+	2016–24+	£445 (12)	-	-	-	-
● Gevrey-Chambertin 1er Cru Petite Chapelle	18–18+	2017–28+	£445 (12)	-	-	-	-
● Latricières-Chambertin Grand Cru*	19–19+	2018–28+	£395 (6)	-	-	-	-
● Chapelle-Chambertin Grand Cru*	19–19+	2018–28+	£395 (6)	-	-	-	-
● Chambertin Grand Cru*	19–19+	2018–28+	£575 (6)	-	-	-	-

DOMAINE DES VAROILLES							
● Gevrey-Chambertin Clos du Meix Des Ouches Monopole	17	2013–24+	£160 (6)	-	-	-	-
● Gevrey-Chambertin 1er Cru Champonnets	17+	2016–26+	£185 (6)	-	-	-	-
● Gevrey-Chambertin 1er Cru La Romanée Monopole	17–17+	2014–22+	£225 (6)	-	-	-	-
● Gevrey-Chambertin 1er Cru Clos des Varoilles Monopole	17+–18.5	2016–28+	£245 (6)	-	-	-	-
● Charmes-Chambertin Grand Cru	18–18.5	2017–28+	£345 (6)	-	-	-	-

CHATEAU DE LA TOUR, CLOS DE VOUGEOT GRAND CRU							
● Château de la Tour, Clos de Vougeot Cuvée Classique	18–18+	2015–25+	£750 (12)	-	-	-	-
● Château de La Tour, Clos de Vougeot Vieilles Vignes	18+–19	2016–28+	£1,195 (12)	-	-	-	-

DOMAINE DE L’ARLOT							
● Côte de Nuits-Villages Clos du Chapeau	16–17	2012–18+	£199 (12)	-	-	-	-
● Nuits-Saint-Georges Le Petit Arlot	17	2013–19+	£245 (12)	-	-	-	-
● Nuits-Saint-Georges 1er Cru Les Petits Plets	17–17.5	2013–19+	£275 (12)	£285 (24)	£285 (6)	-	-
● Nuits-Saint-Georges 1er Cru Clos de l’Arlot Rouge	18	2014–24+	£495 (12)	-	£505 (6)	-	-
● Nuits-St-Georges 1er Cru Clos des Forêts Saint-Georges	17–18	2015–25+	£495 (12)	-	£505 (6)	-	-
● Nuits-Saint-Georges Blanc La Gerbotte	17–18	2012–15	£295 (12)	-	-	-	-
● Nuits-Saint-Georges 1er Cru Clos de l’Arlot Blanc	17.5–18.5	2014–18+	£495 (12)	-	£505 (6)	-	-

* One case maximum

BURGUNDY AT A GLANCE

CÔTES DE NUITS (CONT.)

	Score	Recommended drinking from	£/case (Bottles)	£/case halves	£/case magnums	£/case jeroboam	£/barrel
DOMAINE GILLES JOURDAN							
● Bourgogne Pinot Noir Vieilles Vignes	17–17+	2012–17+	£110 (12)	-	-	-	£2,450
● Côte de Nuits-Villages	17+	2012–17+	£165 (12)	-	-	-	-
● Côte de Nuits-Villages La Montagne	16–16+	2013–18+	£185 (12)	-	-	-	-
● Côte de Nuits-Villages La Robignotte Monopole	18	2014–22+	£195 (12)	-	-	-	-

CÔTES DE BEAUNE

DOMAINE PIERRE LABET							
● Bourgogne Pinot Noir	16.5–17.5+	2012–16+	£150 (12)	-	-	-	£2,999
● Beaune Clos du Dessus des Marconnets Rouge	17+	2013–18+	£235 (12)	-	-	-	-
● Beaune 1er Cru Coucherias	17.5	2013–18+	£260 (12)	-	-	-	-
● Gevrey-Chambertin Vieilles Vignes	17+–18	2014–20+	£295 (12)	-	-	-	-
● Bourgogne Chardonnay Vieilles Vignes	17.5	2012–14+	£155 (12)	-	-	-	£2,999
● Beaune Clos du Dessus des Marconnets Blanc	17+	2012–16+	£235 (12)	-	-	-	-
● Savigny 1er Cru Vergelesses Blanc	17–18+	2013–17+	£270 (12)	-	-	-	-
● Meursault Les Tillets	17+–18	2013–18+	£295 (12)	-	-	-	-

DOMAINE MARQUIS D’ANGERVILLE

● Volnay Villages	17–18	2014–20+	£315 (12)	-	-	-	-
● Volnay 1er Cru	17.5	2014–20+	£360 (12)	-	-	-	-
● Volnay 1er Cru Clos des Angles	17	2015–24+	£425 (12)	-	-	-	-
● Volnay 1er Cru Fremiet	17+–18	2016–26+	£450 (12)	-	-	-	-
● Volnay 1er Cru Caillerets	17+–18	2017–25+	£530 (12)	-	-	-	-
● Volnay 1er Cru Champans	18–18+	2018–28+	£530 (12)	-	£550 (6)	£250 (1)	
● Volnay 1er Cru Taillepieds*	18	2018–28+	£530 (12)	-	£550 (6)	-	-
● Volnay 1er Cru Clos des Ducs Monopole*	18–19	2018–28+	£395 (6)	-	£405 (3)	£325 (1)	
● Pommard 1er Cru Combes-Dessus	17+	2014–20+	£475 (12)	-	-	-	-

DOMAINE PATRICK JAVILLIER

● Bourgogne Blanc Cuvée des Forgets	17–17+	2012–15+	£135 (12)	-	-	-	-
● Bourgogne Blanc Cuvée Oligocène	17+	2012–16+	£160 (12)	-	-	-	-
● Meursault Les Tillets	17.5–18	2012–18+	£295 (12)	-	-	-	-
● Meursault Les Clousots	-18	2013–18+	£335 (12)	-	-	-	-
● Meursault Cuvée Tête de Murger	17–18	2013–16+	£495 (12)	-	-	-	-
● Savigny-Lès-Beaune 1er Cru Les Serpentières	18	2013–18+	£195 (12)	-	-	-	-

DOMAINE HENRI DARNAT

● Meursault Clos du Domaine	16.5–17	2012–14+	£250 (12)	-	-	-	-
● Meursault 1er Cru Clos Richemont Monopole	16.5–16.5+	2013–17+	£365 (12)	-	-	-	-
● Puligny-Montrachet 1er Cru Les Champs Gains	17.5–17.5	2013–17	£410 (12)	-	-	-	-

DOMAINE MATROT

● Bourgogne Pinot Noir	17+	2012–15+	£120 (12)	-	-	-	-
● Saint-Aubin 1er Cru en Créots	16–17	2012–15+	£180 (12)	-	-	-	-
● Monthelie	17–18	2012–17+	£195 (12)	-	-	-	-
● Auxey-Duresses Rouge	16+–17	2013–18+	£200 (12)	-	-	-	-
● Meursault Rouge	18	2014–20+	£205 (12)	-	-	-	-

* One case maximum

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BURGUNDY AT A GLANCE

CÔTES DE BEAUNE (CONT.)

	Score	Recommended drinking from	£/case (Bottles)	£/case halves	£/case magnums	£/case jeroboam	£/barrel
DOMAINE MATROT (CONT.)							
● Blagny La Pièce Sous le Bois	18–19	2016–25+	£345 (12)	-	£355 (6)	-	-
● Bourgogne Blanc	16+–17	2012–16+	£105 (12)	-	£115 (6)		£2,150
● Saint-Romain	18	2012–15+	£165 (12)	-	-	-	-
● Saint-Aubin 1er Cru Fleurs de Coteaux	17+	2012–16+	£195 (12)	-	-	-	-
● Meursault Villages	17.5–18	2012–17+	£285 (12)	-	-	-	-
● Meursault-Blagny 1er Cru	18+–19	2014–18+	£395 (12)	-	£405 (6)	-	-
● Meursault 1er Cru Les Charmes	18–18+	2014–19+	£415 (12)	-	£425 (6)	-	-
● Meursault-Perrières 1er Cru	18+	2016–22	£575 (12)	-	£585 (6)	-	-
● Puligny-Montrachet 1er Cru La Quintessence	16–16+	2016–22	£425 (12)	-	-	-	-
● Puligny-Montrachet 1er Cru Les Chalumeaux	18–18+	2015–20+	£425 (12)	-	-	-	-

DOMAINE CYROT-BUTHIAU

● Bourgogne Pinot Noir	15+–16	2012–15+	£95 (12)	-	-	-	-
● Santenay 1er Cru Clos Rousseau	16.5+–17-	2012–16+	£195 (12)	-	-	-	-
● Maranges 1er Cru Les Clos Roussots	16–16+	2012–16+	£175 (12)	-	-	-	-

CÔTE CHALONNAISE

DOMAINE A & P DE VILLAINÉ

● Bourgogne Aligoté de Bouzeron	17+	2012–17+	£135 (12)	-	-	-	-
● Rully Les Saint-Jacques	17.5–18	2013–15+	£175 (12)	-	-	-	-
● Mercurey Les Montots	18	2013–18+	£100 (6)	-	-	-	-

DOMAINES JOESPH & PHILLIPE ROTY 2009 VINTAGE

DOMAINE JOSEPH ROTY

● Bourgogne Grand Ordinaire	16+–16.5	2013–17+	£105 (12)	-	-	-	-
● Bourgogne Rouge Cuvée de Pressonnier	17–17+	2014–17+	£135 (12)	-	-	-	-
● Marsannay Rouge	16+–17	2013–17+	£185 (12)	-	-	-	-
● Marsannay Rouge en Ouzelois	16.5+–17	2013–17+	£195 (12)	-	-	-	-
● Gevrey-Chambertin	17.5	2014–20+	£315(12)	-	-	-	-
● Gevrey-Chambertin Cuvée des Champs Chenys	17.5–17.5+	2015–18+	£345 (12)	-	-	-	-
● Gevrey-Chambertin Cuvée de la Brunelle	17–18	2015–22+	£350 (12)	-	-	-	-
● Gevrey-Chambertin Clos Prieur Bas	17.5–18+	2017–24+	£375 (12)	-	-	-	-
● Gevrey-Chambertin 1er Cru Les Fontenys	18+–19	2017–27+	£695 (12)	-	-	-	-
● Charmes-Chambertin Grand Cru, Cuvée de Très Vieilles Vignes (On allocation)	19–19+	2018–28+	£1,350 (12)	-	-	-	-
● Mazis-Chambertin Grand Cru (On allocation)	18–19	2020–30+	£1,500 (12)	-	-	-	-
● Marsannay Rosé	17	2012–13	£99 (12)	-	-	-	-
● Bourgogne Blanc	16–17	2012–14	£125 (12)	-	-	-	-
● Marsannay Blanc	16+–17	2012–14	£195 (12)	-	-	-	-

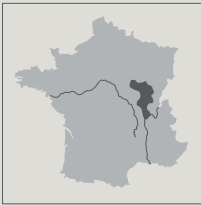
DOMAINE PHILIPPE ROTY

● Côte de Nuits-Villages	17–18	2014–19+	£215 (12)	-	-	-	-
● Marsannay Rouge Champs St-Etienne	17.5	2014–18+	£215 (12)	-	-	-	-
● Marsannay Rouge Quartier	17–17+	2014–18+	£215 (12)	-	-	-	-
● Gevrey-Chambertin Champs Chenys Cuvée de Vieilles Vignes	17–18	2015–19+	£350 (12)	-	-	-	-

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CHABLIS

Officially classified as Burgundy, Chablis is in fact set apart, located some 100 miles north of the main core of the region, the Côte d’Or. The *terroir* (climate, soils, meso-climate) and resulting wine styles are quite different, aligned more towards Champagne or the Loire Valley’s famous vineyards of Pouilly-Fumé and Sancerre, than the rest of Burgundy. The Loire, Champagne and Chablis vineyards share a geological base, all lying on the Paris basin, a seam of ancient chalk running under northern France, the English Channel and across southeast England. These soils are fossil-rich and are key to the steely minerality at the heart of all great Chablis – that and the marginal climate. This is difficult territory to work, vertiginous slopes making life strenuous for vineyard workers yet, the rewards can be great with wines which can be electric in their vitality, focus and poise.



DOMAINE VINCENT DAMPT

The wines are very pure with higher acidity than in 2009, stylistically closer to 2008. This is a classic vintage where the differences between appellations and terroirs are very marked. These are wines with excellent potential for ageing but are already drinking well. Stylish.

VINCENT DAMPT, NOVEMBER 2011

We are extremely 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 – rather at odds with our exclusivity strategy. We had arrived however at a very opportune moment, just as Daniel’s son 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.

After the rather exotic conditions of 2009 which presented a challenge to a region best known for its refined steely character, 2010 set the bar at a very different height. Winter was long and bud burst here in Chablis was a little late. There were then alternating periods of heat and cold which disrupted flowering in June, causing both *coulure* and *millerandage*, thus diminishing the potential production. July brought in difficult conditions and August was hardly better. Constantly changing weather, along with numerous short showers, brought fears of rot but happily good weather, warm and windy arrived, at the beginning of September both drying the grapes and speeding up maturation. Harvest started around the 20th September – a difficult decision to make as Vincent weighed holding out for greater maturity against a forecast that was once again for rain. In fact they started with Les Lys after three days of really summery weather with winds which made for exceptional quality, albeit already reduced quantities.

DOMAINE VINCENT DAMPT
 (CONT.)

Chablis 1er Cru Les Vaillons

Corney & Barrow Score 17–18

Pale golden straw, this offers a rather restrained, very mineral nose with almond notes, creamed orchard fruit and a floral backdrop. The palate is slightly more effusive though controlled throughout, consistent with the vintage, with attack and inner drive. It is focussed, with a hallmark minerality which lifts the palate. There is a sense here of latent power, restrained by bottling, which warrants a little time to allow its full potential – hence the score range. Hurrah for a touch of classicism.

Recommended drinking from 2012–2015

£155/case of 12 bottles, in bond UK

Chablis 1er Cru Les Lys

Corney & Barrow Score 18–18++

When we tasted these wines in mid-November, this was for me the highlight of the tasting. Glittering pale straw in colour, this is immediately inviting. The nose, in contrast to the restraint shown at the same period with the 2009 vintage, is assertive and uncompromising. There is a clear focus, a rapier of minerality and citric intensity which drives both the nose and palate. There is a surprising richness here, a blend of orchard and citrus fruits with comforting notes of warm lemon pastries, refreshed with sherbet. This is a lovely translation of the vintage – sensitively handled and beautifully-balanced.

Recommended drinking from 2012–2015

£165/case of 12 bottles, in bond UK

Chablis 1er Cru Côte de Léchet

Corney & Barrow Score 17.5–18

Shimmering pale golden straw in colour, this presents a very floral, perfumed nose, juxtaposed to the crushed shell minerality common to all of the wines. Lemon-fresh biscuit notes come through on the palate, a citric complement to shades of warm apple and pear. This is well-rounded and very complete with fine balance and well-integrated acidity. The floral and mineral aspects will come together in time, six months say, to give a more united focus – very attractive.

Recommended drinking from 2013–2017

£170/case of 12 bottles, in bond UK

Chablis Grand Cru Bougros,
 Maison Damp

Corney & Barrow Score 17–18

This stands apart from the rest of the Vincent Damp portfolio, a family concern, produced two years ago for the first time. It was the first *grand cru* to have been produced under the Damp label and stylistically it contrasts with the steely, aerien purity of the other wines, having been fermented in oak. Shimmering gold in colour and richly textured, it offers a combination of white flowers and warmed orchard fruit on the nose, a little languid, with luxurious notes of warmed, caramelised pastries. Lured by the opulence suggested by the nose, surprise awaits the taster with a more adroit, disciplined palate. There is innate richness held in check, in the meantime drive emerges via a mineral backbone. The obvious toasted notes and vanillin meld seamlessly with the fruit and will become even better-integrated over the coming months. As with the other wines offered, this will benefit from a little more time post the trials of bottling but there is confident handling here and the balance is all there.

Recommended drinking from 2014–2018+

£300/case of 12 bottles, in bond UK

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CÔTE DE NUITS

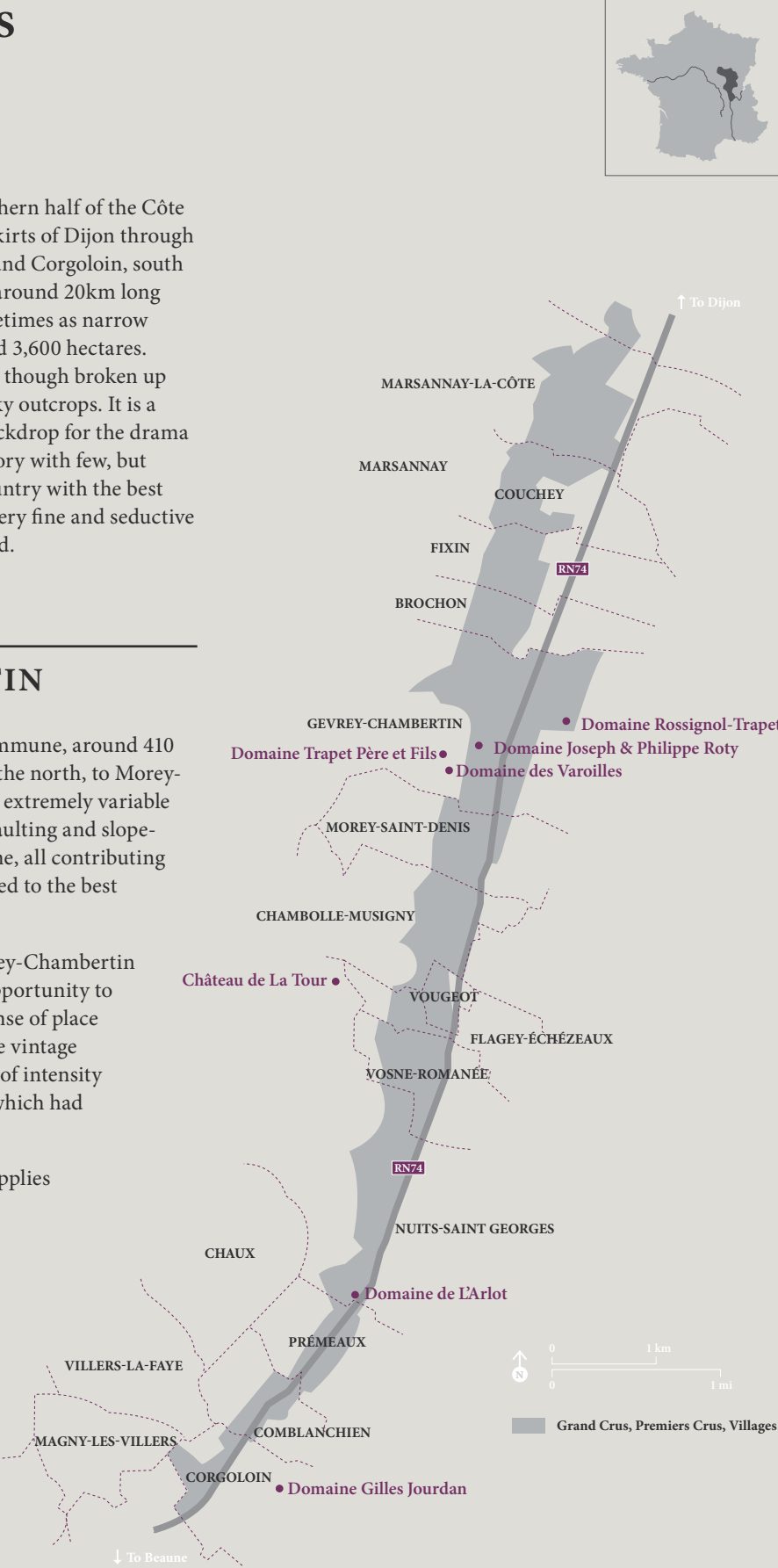
The Côte de Nuits constitutes the northern half of the Côte d’Or, running from the southern outskirts of Dijon through seven communes, as far as Prémieux and Corgoloin, south of Nuits-Saint-Georges. The region is around 20km long and never more than 800m wide, sometimes as narrow as 200m or 300m, and covering around 3,600 hectares. 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 vineyards. 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.

N.B. We have more producers in Gevrey-Chambertin than elsewhere and so had a greater opportunity to taste and compare. We found a real sense of place and style here within the context of the vintage and were really surprised by the levels of intensity and concentration achieved in a year which had been rather challenging.

The appellation Gevrey-Chambertin applies to red wines only.





DOMAINE TRAPET PERE ET FILS

2010 is all about purity and charm, its balance borne what had been a difficult start with a difficult flowering but hard work in the vineyard eventually allowed a sense of calm during harvest. Millerandage had limited production which, in turn made for superb balance, attractive acidity, good depth, silky, fine tannins and enduring aromatics.

JEAN-LOUIS TRAPET, NOVEMBER 2011

Until 1990, this illustrious estate was run by Jean Trapet and his brother-in-law, Jacques Rossignol. The Domaine was then well-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, fresh from his studies, began a new era as he, with the unfailing 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 that the families should 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 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 4 in the introduction.)

DOMAINE TRAPET PERE ET FILS (CONT.)

Bourgogne Passetoutgrains A minima

Corney & Barrow Score 16–17

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. This 2010 vintage is a gorgeous colour, a glittering, limpid plum-cherry. The nose exudes darker red fruits, embellished by a distinctive, heady dash of pepper. The palate is fresh, vibrant and exuberant – very pretty – with a flourish of violet aromatics. This is a very alluring introduction to the Trapet portfolio, indeed to more accessibly-priced red Burgundy, flirtatious and charming, with very pure primary fruit.

Recommended drinking from 2012–2016+

£115/case of 12 bottles, in bond UK

Bourgogne Rouge

Corney & Barrow Score 16–17

Although recently bottled when we tasted, this did not appear to have suffered too much, deeply-coloured and aromatic, a blend of red and black fruit, suffused with violets revealed on both the nose and palate. Perfumed throughout there is, nonetheless, a more serious dimension and a rather surprising concentration at this level. Biodynamic viticulture seems to raise the ambitions of some of the lesser appellations which, with constant care in both vineyard and cellar, have gained stature and personality – a good buy.

Recommended drinking from 2012–2017

£145/case of 12 bottles, in bond UK

Gevrey-Chambertin Villages

Corney & Barrow Score 16+–17+

A deep jet-ruby, very prettily-coloured, this offers a very lovely nose brightly-fruited, sweet and exhilarating with a vivid flourish of violets and roses. The palate, echoing these aromatics, reflects this exuberance. Delectable and fresh, the balance is attractively pitched within the context of the vintage. The rather exotic nature of 2009 has been replaced by a more recognisably classical Pinot purity allied to a certain Gevrey-Chambertin stoicism – good wine.

Recommended drinking from 2014–2019+

£325/case of 12 bottles, in bond UK

* One case maximum

Gevrey-Chambertin Cuvée Ostrea

Corney & Barrow Score 16+–17+

There are three parcels here, lying towards the Brochon side of the appellation, older vines which were particularly affected by *millerandage* in 2011. The grapes were small, with a high skin to juice ratio, achieving impressive concentration. A deep jet-ruby in colour, it offers a rather dark, brooding, serious nose, red and black fruit refreshed by violets and complemented by more savoury notes – appetising, with resilient minerality throughout. The palate reveals more red fruit focus, raspberries, cherries and *crème de mûre*, laced with cream and finishing long – always a good buy.

Recommended drinking from 2014–2019+

£325/case of 12 bottles, in bond UK

£175/case of 3 magnums, in bond UK

Gevrey-Chambertin 1er Cru

Corney & Barrow Score 17+–18

The *premier crus* were something of a victim to fortune (climate) in 2010 so that only one has been produced, calling on the other designated *premiers crus*, Petite-Chapelle and Clos Prieur, for volumes. Deep jet-ruby, this is a lovely colour. Immediately enticing, the nose offers serious, dark, brooding violet potpourri, cherries and both red and black berries with a backdrop of earthy, mineral notes. The palate exhibits great purity and reflects its various origins, a plethora of bright, fresh fruit supported by rounded, ripe tannins – very fine.

Recommended drinking from 2016–2022+

£545/case of 12 bottles, in bond UK

Latricières-Chambertin Grand Cru*

Corney & Barrow Score 18–19+

A beguiling, glittering jet-shot ruby, this has instant impact. Although just coming to the end of its malolactic fermentation (which accounts for the spread in scores). The nose, stakes its claim with a heady combination of red fruit, summer berries, violets and *crème de cerise*, all laced with pink pepper. There is gorgeous weight and intensity here on the palate and a wealth of aromatics, crystallised violet and rose allied to vibrant fruit–wonderfully pure and refreshingly focussed. Characteristically rather avuncular and serious at this stage, this is the second year in a row where Latricières here is positively inviting, though a very different, upbeat style in 2010. High-toned and elegant, this has a long poised, noble finish – very fine.

Recommended drinking from 2016–2026+

£495/case of 6 bottles, in bond UK

DOMAINE TRAPET PERE ET FILS (CONT.)

Chapelle-Chambertin Grand Cru*

Corney & Barrow Score 18–19

A beautiful, deep colour, this, casting aside a reductive element, has a very dark, violet-scented nose, a combination of cherry compote and bright primary fruit, perfumed and charming. The palate is an extension of the aromatics presented by the nose, really lovely, accessible, generous and rounded fruit, laced with pink pepper. Beautifully fresh and pure through to a lengthy, poised, structured finish. Our score range reflects the slight reduction when we tasted but my vote is in the upper echelons – beautifully handled.

Recommended drinking from 2016–2026+

£495/case of 6 bottles, in bond UK

Chambertin Grand Cru*

Corney & Barrow Score 18+–19+

A glorious, shimmering jet-ruby, reminiscent of stained glass, this is immediately attractive. The nose is rather restrained at this early stage, just hinting at dark fruit, minerals and delicate floral notes. Ill-prepared by the subdued nature of the nose, the attack is a total surprise to the taster. Swathes of perfumed fruit, initially simple red berries and violets, rise to a crescendo of luscious intensity and concentration – supremely seductive, beautifully rounded and generous. This is a truly impressive achievement in the context of the vintage – bravo Jean-Louis.

Recommended drinking from 2017–2029+

£695/case of 6 bottles, in bond UK

£705/case of 3 magnums, in bond UK

* One case maximum

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Bourgogne Blanc

Corney & Barrow Score 16–16+

Senior private salesman, Tom Bird, and I had to feel quite sorry for this Bourgogne Blanc. Having been bottled, it had been missed out of the main tasting and made its appearance after we had tasted the Trapet’s Alsace wines (which are outstanding this year) and specifically the Gewurztraminer – no retiring violet. Nonetheless it held its own. Bourgogne Blanc can come from anywhere in the region from Chablis to the south but this comes from two limestone-rich plots within the commune of Marsannay and its origins are reflected in the aromatics presented on the nose. There is more stone fruit character here than the orchard apples and pears found in the Côte de Beaune, though both aromatic styles are present. Shimmering, pale white-gold, delicately perfumed, this is a pretty, aromatic white complemented by a refined, nutty minerality. Fresh and vibrant, it punches well above its modest generic status.

Recommended drinking from 2012–2014

£145/case of 12 bottles, in bond UK

Marsannay Blanc

Corney & Barrow Score 17–18

The Trapet family is extremely proud of their little parcel of beautifully sited Marsannay vines, Le Petit Paradis. Marsannay, just south of Dijon, is too often overlooked by the UK market but, as a result, it offers great value for money. The aromatics are quite different from those found further south, a blend of stone and orchard fruit in which delicate hints of peach and apricot have a gentle upper hand. The palate pursues a similar aromatic profile, opening up with food to reveal an underplayed depth, complemented by a sustained minerality – cerebral rather than a blockbuster and delicately handled.

Recommended drinking from 2012–2014+

£200/case of 12 bottles, in bond UK

DOMAINE ROSSIGNOL-TRAPET

(CONT.)

The tiny production we achieved in 2010 allowed us to produce a superb vintage, silky and beautifully-balanced.

NICOLAS ROSSIGNOL, NOVEMBER 2011

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 Rossignol worked together during the seventies and eighties, but when Jean’s son Jean-Louis returned to the family estate in 1987 and 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 they are known today.

The customer bases were also divided, 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 but although David and Nicolas have a fair weight of their ancestry on their shoulders, it is borne lightly. Although their past is important, Nicolas’ and David’s 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 was cast and biodynamic viticulture became 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.



DOMAINE ROSSIGNOL-TRAPET
(CONT.)

Gevrey-Chambertin Vieilles Vignes

Corney & Barrow Score 18

When Nicolas Rossignol was asked by my colleague Tom Bird what age constituted old vines – “*vieilles vignes*”–here at Rossignol-Trapet, the reply was “40 to 80 years”, considerably older than we had suggested last year when quoting “40 years and more”. The age of vines from this, the very heart of the appellation, accounts for naturally low yields, the ancient root stocks digging deep within the subsoil, contributing greatly to intensity and complexity. This all results in a wine which is outstanding within its class – and this is particularly important in difficult climatic conditions. A very pretty, limpid ruby in colour, this presents sweet, fragrant soft red fruit on the nose, violets, roses and mineral notes. The palate pursues the same aromatics upbeat, vibrant, fresh and well-balanced with an earthy backdrop which reminds us that we are in Gevrey-Chambertin, allied to the haunting complexity of old vine fruit.

Recommended drinking from 2013–2018+

£245/case of 12 bottles, in bond UK

Beaune 1er Cru Les Teurons

Corney & Barrow Score 17+–18

Having bought and tasted Beaune Les Teurons as an appellation for many, many years it is safe to say that the Rossignols produce an exceptional wine in terms of style. Most Teurons are very structured, four square monoliths – not so here, due to the parcel’s positioning, close to the border of Les Cras, planted on limestone rich white soil. This is a steal – a Corney & Barrow perennial favourite. Enticing from the outset with the jet-shot glitter of stained glass, it exudes extremely fresh aromatics, red fruit laced with violet and rose – very pure Pinot. The palate echoes the perfume element, adding some complementary dark fruit and crushed stone minerals, all within a gentle, supporting structure. Beaune is something of a minefield as an appellation but this is always a good buy, focussed through to a long finish.

Recommended drinking from 2013–2018+

£265/case of 12 bottles, in bond UK

Gevrey-Chambertin Aux Etelois

Corney & Barrow Score 16.5+

Deep plum-cherry, this presents creamed dark fruit, fresh and alluring on the nose. The palate, more sedate and serious, offers a darker, structured, earthy style, avuncular and solid-though there is charm here too, spice and earthy minerals which dominate a long, sweet, concentrated finish – a very good Gevrey.

Recommended drinking from 2013–2018+

£315/case of 12 bottles, in bond UK

Gevrey-Chambertin 1er Cru Clos Prieur

Corney & Barrow Score 17–18+

This specific parcel of *premier cru* Clos Prieur lies in an enviable position, just across a very narrow road from Mazoyères-Chambertin Grand Cru, on an east-facing stony slope. This had not been racked when we tasted and really needed a little aeration – hence the room for a higher score. Deep plum-cherry in colour, bright and endearing, it initially disappoints on the nose which is closed at this stage – just a phase. Met with a wall of silence in terms of perfume, the palate stuns with a cacophony of heightened, high-toned phenolics on attack. Staggering aromatics, layered and complex, reveal red and black fruit laced with violets and roses, all underpinned by stony minerals and benchmark earthy undertones. A beautiful wine with one major downfall – production is down 33% from 2009.

Recommended drinking from 2016–2024+

£445/case of 12 bottles, in bond UK

DOMAINE ROSSIGNOL-TRAPET
(CONT.)

Gevrey-Chambertin 1er Cru
Petite-Chapelle

Corney & Barrow Score 18–18+

Intense, limpid, jet-ruby in colour, this presents a heady combination of very pure, fresh, perfumed red and black fruit on the nose allied to a more serious, earthy minerality and a savoury edge. The palate is similarly aromatic, beautifully balanced and fine with well-integrated powdery tannins. This is something of a wolf in sheep’s clothing, alluring and ostensibly shy but there is power here too. Having tasted here for many years pre their rigorous biodynamic regime, we have to agree with Nicolas and David Rossignol’s assertion that this particular parcel bears the clearest testimony to the benefits of the new viticultural discipline – a complex and very fine wine.

Recommended drinking from 2017–2028+

£445/case of 12 bottles, in bond UK

Latricières-Chambertin Grand Cru*

Corney & Barrow Score 19–19+

Clearly Tom Bird and I liked this – our scores being identical. It really is a stunning wine, impeccable in its depth, complexity and balance and with something of a wow factor in the context of the vintage. Glittering jet- ruby, it is immediately attractive, setting the scene for the nose, richly fruited and spiced, with wafts of fresh violet. Ordinarily rather reserved and serious at this stage, the aerien nature of the vintage has produced a vibrant, vivacious and endearing Latricières. Both the nose and palate are expressive, rich, aromatic and very spicy, underscored by ripe, beautifully integrated fine-grained tannins and complemented by well-balanced acidity.

Recommended drinking from 2018–2028+

£395/case of 6 bottles, in bond UK

Chapelle-Chambertin Grand Cru*

Corney & Barrow Score 19–19+

This parcel inhabits warmer soils – very much suited to cooler vintages such as 2010. The nose evokes *crème de mûre*, mocha, red and black fruit compote, all swathed in violet. The palate, similarly aromatic, is richly-textured with good density, packed with dark fruit. This is a very pure La Chapelle – no rough edges, finishing with a vibrant, perfumed flourish.

Recommended drinking from 2018–2028+

£395/case of 6 bottles, in bond UK

Chambertin Grand Cru*

Corney & Barrow Score 19–19+

This is a rich, intense ruby in colour. The nose presents a gorgeous concentration of red and black fruit, liberally spiced and complemented by stony minerals. The palate reflects the aromatics offered on the nose, adding a savoury dimension. Complex and layered, berried fruit laced with mocha and vanilla cream provide a masterful translation of the vintage, very pure and fresh with old vine fruit intensity contributing to a long, poised, impeccably balanced finish – pretty impressive really.

Recommended drinking from 2018–2028+

£575/case of 6 bottles, in bond UK

* One case maximum

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DOMAINE DES VAROILLES

We were introduced to this very fine Gevrey-Chambertin estate by our great friends from Bordeaux, Marie-Hélène and Pierre-Gilles Gromand d'Evry of Château de Lamarque in the Haut-Médoc. Apparently a simple statement, this nonetheless has a certain resonance. Few Bordelais hold truck with red Burgundy yet Pierre-Gilles has really set his cap at this wonderful property, under its current ownership.

One wonders how it is possible to make a sow's ear out of a silk cap yet despite the holdings here being quite magnificent, the wines produced were in the doldrums for many years. It took the arrival of Gilbert Hammel to make something worthy of this enviable *terroir*.

The Hammels, a Swiss family, have a long history within the wine world. Gilbert 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 an exceptional portfolio, 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 exceptional 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.

In 2010 here, as elsewhere, cold weather blocked progress in the vineyard; small bunches, *coulure* and *millerandage* were the result – making for small quantities – a production of a mere 26 hl/ha.

Just after the harvest we were already optimistic about the quality of the year, low production securing the concentration and quality of the grapes...as the months have passed I think that we are not far from 2009 though fresher and with more fruit – less rich. All in all this is a great vintage which can only make people happy.

GILBERT HAMMEL, NOVEMBER 2011

DOMAINE DES VAROILLES
 (CONT.)

Gevrey-Chambertin Clos du Meix Des Ouches Monopole

Corney & Barrow Score 17

Clos du Meix des Ouches is a scant one hectare wholly owned by the Domaine (*a monopole*) which offers a refined introduction to the Domaine’s house style – aromatic, pure and elegant, with real charm. A gorgeous, shimmering jet-ruby this presents glorious, brooding dark fruit, spiced and earthy though with a certain racy character. Black and red berries, nuanced with violet and punctuated by minerals make for a beguiling, characterful palate of great purity and intensity – long and fine.

Recommended drinking from 2013–2024+

£160/case of 6 bottles, in bond UK

Gevrey-Chambertin 1er Cru Champonnets

Corney & Barrow Score 17+

Glittering jet-plum in colour, limpid, with the intensity of stained glass, this has immediate appeal. The nose is gorgeous, bright berried fruit, scented with violet and rose bringing classic, pure, aerien Pinot to the fore. The soils here are clay-rich and cold yet the fruit on the palate is ripe and heady with spice – impressive for the year and less self-contained than usual at this stage – will age well.

Recommended drinking from 2016–2026+

£185/case of 6 bottles, in bond UK

Gevrey-Chambertin 1er Cru La Romanée Monopole

Corney & Barrow Score 17–17+

La Romanée comprises one hectare of vines, with an average age of 40 years – very special. An intense plum-ruby in colour, this offers a rather lovely, hedonistic nose, a blend of primary fruit, summer berries, violets and mocha cream. The palate, more structured and mineral, puts an end to the flirtatiousness, adding an avuncular, serious tone but finesse and elegance will out, particularly on the extended, poised finish – a very lovely wine.

Recommended drinking from 2014–2022+

£225/case of 6 bottles, in bond UK

Gevrey-Chambertin 1er Cru Clos des Varoilles Monopole

Corney & Barrow Score 17+–18.5

Stunning intensity of colour here, a jet-shot cherry in colour, this offers an intense, complex nose, a profusion of violets and roses, cherries and cassis – very endearing. The palate exudes very ripe fruit, sweet, creamy and richly-textured. This is an extraordinary rendition of the vintage, combining power with elegance, all complemented by an earthy minerality.

Recommended drinking from 2016–2028+

£245/case of 6 bottles, in bond UK

Charmes-Chambertin Grand Cru

Corney & Barrow Score 18–18.5

Glistening jet-ruby, this again is enticing from the outset – a beautiful colour. The nose and palate both present an extraordinary blend of sweet fruit – raspberries, brambles and *crème de mûre*, floral notes – violet and rose – mineral intensity and a spiced, savoury dimension. There is power here but tremendous restraint. This shows impeccable breeding, tannins so well-integrated that they are almost obscured by aromatic, pure Pinot fruit – a delight to taste but deserves time.

Recommended drinking from 2017–2028+

£345/case of 6 bottles, in bond UK

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 and something of an Achilles heel in terms of reputation. There is 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. The individual producer is key across Burgundy and that is particularly true of the Clos de Vougeot.



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CHATEAU DE LA TOUR, CLOS DE VOUGEOT GRAND CRU

Small is beautiful. We had great success in 2010, despite difficult climatic conditions. Flowering during wet and cold weather gave us grapes with great structure – but very few of them. Assiduous work in the vineyard, pruning, resulted in about a 40% reduction in production against 2009 – but grapes were in perfect condition.

FRANÇOIS LABET, OCTOBER 2011

Adam Brett-Smith and I met François Labet in 2003 after a chance encounter with a customer from Singapore, when we were all tasting at Domaine Trapet. This resulted in an invitation to a dinner at which Jean-Charles le Bault de la Morinière of Bonneau du Martray and François were co-hosts. Thus some relationships are born.

Rather a lot of water has passed under the bridge since then and we have been fortunate to work with a Domaine which is flourishing through investment and unrelenting attention to detail. In the time we have worked with the Domaine, under François’ stewardship, it has been on an upward trajectory in terms of quality and has, in fact, progressed towards totally organic disciplines in both viticulture and vinification.

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. There is a real sense of family here and *Papa*, that’s François’ father, appears daily, briefcase in hand. François Labet 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 Beaune, Meursault and Gevrey, as well as here at Château de la Tour, focusing on producing healthy, quality grapes. “*Pas de bon vin sans de bons raisins*” (no good wines without good grapes) 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 very comprehensive 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 own, 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.

N.B. In 2010 a scant 24hl per ha was produced.

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 33) and has recently added Meursault Les Tillets and a Gevrey-Chambertin to the family.

CHATEAU DE LA TOUR (CONT.)

Château de la Tour, Clos de Vougeot Cuvée Classique

Corney & Barrow Score 18–18+

An intense, very dark, jet-shot ruby, this offers concentrated old vine dark fruit, mocha and hints of spice on the nose, enriched with 50% new oak. Although differentiated from the old vine bottling, the vines for this wine clock up an impressive 45 years plus and it shows. The palate is similarly demonstrative in terms of aromatics, concentrated, complex and extremely long, supported by super-fine tannins which will serve well in the mid and long term. The purity of expression in this vintage is really impressive, fresh unadulterated Pinot, sensitively handled – good wine.

Recommended drinking from 2015–2025+

£750/case of 12 bottles, in bond UK

Château de La Tour, Clos de Vougeot Vieilles Vignes

Corney & Barrow Score 18+–19

There have been many wines in 2010 which resemble stained glass, in their glittering intensity, ruby red shot with jet – and this is one such wine, enchanting. The nose is equally stunning, offering intense concentration of sweet, ripe, old vine red fruit, swathes of violet and rose and intermittent mineral punctuation. The palate, taking up the gauntlet, reveals similar though darker, spicier fruit aromatics set within a luscious, opulent texture – impressive for the year. François Labet has invested enormously here in the vineyard, cellar and intellectually and year on year the wines bear testimony to that – bravo!

Recommended drinking from 2018–2028+

£1,195/case of 12 bottles, in bond UK

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 erroneous, that the name is a guarantee of quality, of a certain cachet. Here, as ever, the hallmark of the individual grower is much 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.



DOMAINE DE L'ARLOT

...in the end the wines are of an essentially classical style with good structure, ripe tannins and steady colour, Low production allowed for full phenolic ripeness which we had hardly dare hope for.

OLIVIER LERICHE, TECHNICAL DIRECTOR
AND WINEMAKER, OCTOBER 2010

Year after year in the Nineties, we called upon Domaine de l'Arlot, tasted the wines, marvelled at their quality and departed, round-shouldered and empty-handed. There was just not enough wine to allow us an allocation. When that situation was reversed, we forged a relationship which has strengthened over the years. This is a wonderful fourteen-hectare property in the commune of Prémieux, just south of the town of Nuits-Saint-Georges. Olivier Leriche had been technical director and winemaker through to this 2010 vintage and had worked at the Domaine for 12 years before taking over, on the retirement of his predecessor Jean-Pierre de Smet. Jean-Pierre, assisted by the investment of the Domaine's owners, the insurance group AXA, had really put the estate on the map and Olivier is the first person to site him as his mentor and the source of his inspiration.

Jean-Pierre also saw a prodigious talent in Olivier, and nurtured it. Olivier clearly had ambitions to strike out on his own, understandable, and has now left to pastures new, having purchased with his wife Florence, his own property in the Ardèche. This 2010 vintage is Olivier's swansong, his successor Jacques Devaiges having taken over just before the 2011 harvest.

Domaine de l'Arlot is in an extraordinary position, with very varied, highly individual sites, biodynamically farmed since 2003. In addition to the natural attributes of the Domaine, AXA's input has been very substantial. 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 have a sense of place, 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 2010, harvest started on the 23rd September in beautiful, warm weather, beginning with the young Chardonnay vines of Clos de l'Arlot. Picking had finished on the 16th September with the 2009 vintage but here the old vines of Clos des Forêts Saint-Georges brought up the rear on the 1st October – quite a marked difference. In addition to the low production occasioned by conditions during flowering, there was also frost damage here so that Clos des Forêts Saint-Georges produced only 18hl/ha and Clos de l'Arlot Rouge a mere 15 hl/ha – staggeringly low production.

DOMAINE DE L'ARLOT

(CONT.)

Côte de Nuits-Villages Clos du Chapeau

Corney & Barrow Score 16–17

Normally a flirtatious little number, this was a little reductive when we tasted but we are pretty used to that in Burgundy. The quality, once racked, is therefore probably better reflected towards the higher end of our scores. This is essentially an uncomplicated, fresh and pure translation of Pinot Noir on both the nose and palate, with attendant aromatics, violet, rose and summer pudding fruit, laced delicately with pink peppercorns and driven by a mineral focus – quintessential Arlot elegance, in fact.

Recommend drinking from 2012–2018+

£199/case of 12 bottles, in bond UK

Nuits-Saint-Georges Le Petit Arlot

Corney & Barrow Score 17

Le Petit Arlot is, in fact, *premier cru* Clos de l’Arlot, declassified due to the relative youth of the vines thereby creating a more approachable, accessible, all offering whilst protecting the integrity of the *grand vin*. Limpid, glittering ruby, this is very pretty from the first, a blend of perfumed, fresh primary fruit allied to trace savoury elements and underscored by stony minerals. The palate, bright and upbeat offers summer pudding berries nuanced with violet and rose. Coquetish and nimble, this is set in the same vein as Clos de Chapeau but has more vigour and will gain weight in the remaining time in barrel – very attractive and great value.

Recommended drinking from 2013–2019+

£245/case of 12 bottles, in bond UK

Nuits-Saint-Georges 1er Cru
Les Petits Plets

Corney & Barrow Score 17–17.5

As with Le Petit Arlot, Les Petits Plets is declassified *premier cru*, in this case coming from the young vines of *premier cru* Clos des Forêts Saint-Georges. The geology here dictates a much more masculine style than Clos de l’Arlot, even with the younger vines. In fact, this is from vines of around 20 years, so not exactly babes in arms. Jet-ruby in colour, this has a lovely nose, rather sombre but with appealing complexity and very endearing aromatics. Dark, brooding fruit and spice come to the fore, reflected then on the palate which is beautifully-textured and subtly supported by well-coated, finely-integrated tannins. Sweet and ripe with a high-toned, mineral finish, this is very attractive, poised and controlled and will increase in complexity during *élevage* in barrel.

Recommended drinking from 2013–2019+

£275/case of 12 bottles, in bond UK

£285/case of 24 halves, 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

Intense plum-ruby in colour, richly-textured, this has immediate impact on the nose which is rich in both red and black fruit, alert and enticing, perfumed and high-toned with a heady dash of pink pepper – pure Pinot. The palate, sweet and succulent, reflects the aromatics shown on the nose, set within Clos de L’Arlot’s signature elegance. Noble and adroit, this is a very fine translation of the vintage – beautifully handled.

Recommended drinking from 2014–2024+

£495/case of 12 bottles, in bond UK

£505/case of 6 magnums, in bond UK

DOMAINE DE L'ARLOT

(CONT.)

Nuits-Saint-Georges
Clos des Forêts Saint-Georges

Corney & Barrow Score 17–18+

From vines of between 26 and 56 years, this is, as always, a much more solemn, intellectual, contemplative wine than the Domaine’s translation of the eponymous Clos de L’Arlot. Its geology dictates this more strident, structured style which works brilliantly over time with different dishes to those which suit Clos de L’Arlot – horses for courses. The nose provides warm fruitcake and stony minerals, an earthy core which is reflected on an equally grave and assertive palate, evocatively spiced. The palate is rich, concentrated and ripe with an underlying musculature which ripples throughout – benchmark Clos des Forêts and an exciting, fine translation of the vintage.

Recommended drinking from 2015–2025+

£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 17–18

Often overlooked or forgotten when it comes to white wines, the Côte de Nuits produces white wines with real personality and individuality – though they are rare. Domaine de l’Arlot is in fact the biggest producer, owning two of only seven hectares in production. Stylistically these whites are very different to the whites from further south, apt to show some subtle, intriguing aromatics which evoke subtle nuances more readily associated with the Rhône or Galicia. La Gerbotte is from vines of around seventeen years of age, the young vines of *premier cru* Clos de l’Arlot. Declassified *premier cru*, protecting the integrity of the *grand vin*, it offers exceptional value. Glittering pale white-gold, this is very focussed and precise, a blend of orchard and stone fruit with quite prominent notes of peach and apricot. The palate is nervy and vibrant, fresh and steely a very pretty evocation of the vintage, enriched by around 10% of new oak.

Recommended drinking from 2012–2015

£295/case of 12 bottles, in bond UK

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

Corney & Barrow Score 17.5–18.5

Clos de L’Arlot Blanc sets a high standard as flag-bearer for the often overlooked white wine of the Côte de Nuits. Charming and characterful, it is, in fact, the product of an intriguing blend, with around 5% of a rare varietal Pinot Beurot, similar to Pinot Gris, in the mix Chardonnay clearly the dominant party. The white parcel is planted half and half with 50 and 26-years-old vines, the older vines providing greater intensity. Bright and alluring, pale gold in colour, this presents pronounced peach and apricot notes, allied to well-defined minerality. The palate is bright and vivacious, similarly aromatic and very fine. This has great personality and impeccable balance – well-handled.

Recommended drinking from 2014–2018+

£495/case of 12 bottles, in bond UK

£505/case of 6 magnums, in bond UK



The general opinion is that 2010 is a vintage of finesse and balance. For the Domaine 2010 is much better balanced than the 2009s, which were already very good, rich and well structured, the 2010s winning on fruit with better acidity and typicity for Burgundian Pinot Noir.

GILLES JOURDAN, NOVEMBER 2011

DOMAINE GILLES JOURDAN

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.

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 very cold winter (it reached -21°C in December 2009) the growing season started late and, as elsewhere, the flowering period was erratic leading to small, well-spaced bunches with, fortuitously, plenty of exposure to air. The rather wet summer gave way to a beautiful September which, thanks to the low potential production, allowed for complete ripeness. Gilles started picking on the 2nd October – a healthy, clean harvest with good acid: sugar balance.

Bourgogne Pinot Noir Vieilles Vignes

Corney & Barrow Score 17–17+

Richly coloured, intense plum-ruby in colour, this presents very pretty, heightened aromatics on the nose with hints of rather luscious red and black fruit. The palate rises to the challenge, full and ripe and combines very alluring, bright, pure fruit with fragrant notes of violets and rose. This is a simple and accessible introduction to Pinot Noir and a fine ambassador for straightforward, generic Bourgogne Rouge.

Recommended drinking from 2012–2017+

£110/case of 12 bottles, in bond UK

£2,450/1 barrel (300 bottles), in bond UK

Côte de Nuits-Villages

Corney & Barrow Score 17+

Deeply-coloured, this is very attractive and something of a surprise for the vintage. The nose is particularly assertive with a beautiful combination of violet-scented red and black fruit,

characterful, punchy and beautifully aromatic. With a certain stoicism, this wine concentrates on the basics–delivering honest, fragrant, pure and fresh Pinot Noir – a bit of a find for purists who want something for pleasurable drinking, which is not overly taxing to the wallet.

Recommended drinking from 2012–2017+

£165/case of 12 bottles, in bond UK

Côte de Nuits-Villages La Montagne

Corney & Barrow Score 16–16+

This is a recent acquisition from which Gilles made his début with the 2007 vintage, La Montagne is a *lieu-dit* within the Côte de Nuits appellation. A very bright, limpid jet-ruby in colour, this is immediately appealing, helped by the nose which is sweet and fragrant and reminiscent of fresh raspberry coulis. The palate is also very perfumed, vibrant and pure, set within a silken texture – well-handled.

Recommended drinking from 2013–2018+

£185/case of 12 bottles, in bond UK

Côte de Nuits-Villages La Robignotte Monopole

Corney & Barrow Score 18

Gilles Jourdan is the sole owner of this parcel, La Robignotte, which used to be blended into the Villages, but which Gilles thought warranted separate treatment due to its very distinctive blue marl slope–soil very similar to that found in Nuits-Saint-Georges 1er Cru Les Pruliers. An indication of what Robignotte brings to the party was clear when Gilles showed us a 1934 vintage, blind, which would have contained Robignotte at that time. We have to remember that this is a fairly modest appellation and yet the wine was very much alive and kicking 78 years on – clearly there’s phenomenol potential here. This year’s Robignotte is deeply coloured, a vibrant jet-ruby. Both the nose and palate evoke notes of kirsch and cherry liqueur, very much black fruit, underpinned by fine mineral definition. The 2010 has wonderful purity and a very attractive freshness. As ever this outshines its relatively modest appellation – an insider’s wine.

Recommended drinking from 2014–2022+

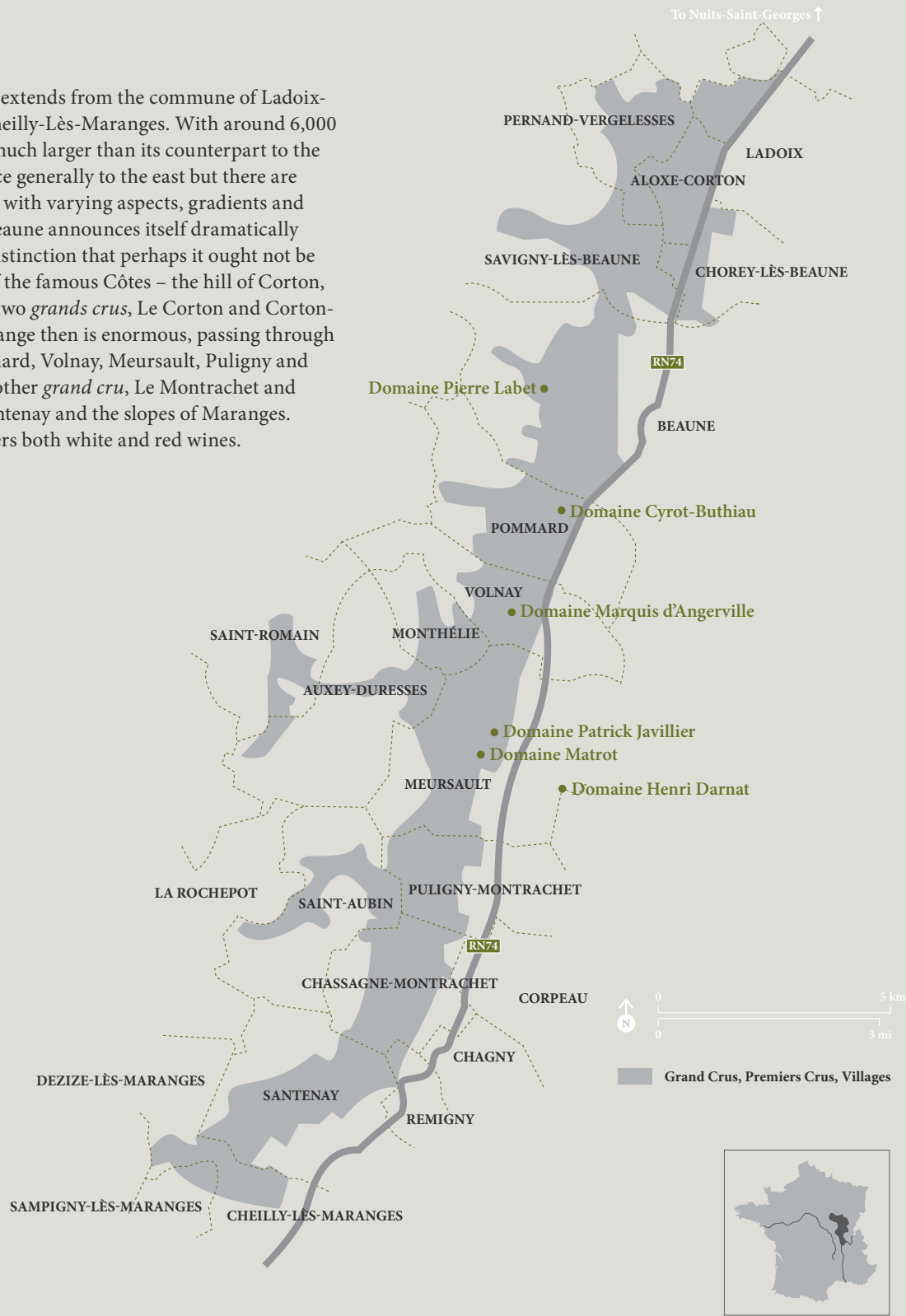
£195/case of 12 bottles, in bond UK

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

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 Santenay 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 great 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 wines 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 grower.

DOMAINE PIERRE LABET

Our reds are wonderfully aromatic with good colour and a lovely balance between acidity and body – very characteristic Pinot Noir, with alluring freshness. Our whites are pure, mineral and fresh, full of elegance and finesse – very Burgundian, refreshing and faithful to their terroirs.

FRANÇOIS LABET, DOMAINE PIERRE LABET, NOVEMBER 2011

In addition to overseeing Château de la Tour, Clos de Vougeot, François Labet looks after the family holdings around Beaune and, most recently, a Meursault and a Gevrey-Chambertin have been added to the portfolio. 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 16.5–17.5+

This had a long, cold pre-fermentation maceration and is a most inviting, glittering, plum-ruby in colour. François’ old vine Pinot is something of a paradox: it is made and destined to be drunk young yet there is a serious edge which suggests it would, given half a chance, age well. Deeply coloured, it offers a tremendously aromatic nose and palate- very pure fragranced Pinot with shades of *crèmes de cassis*, *mûre* and *framboise* – stylish and flamboyant. The vines, at over 45 years old, produce impressive intensity of fruit, sweet and ripe. This is actually rather more complex than the 2009 – though in short supply.

Recommended drinking from 2012–2016+

£150/case of 12 bottles, in bond UK
£2,999/barrel (300 bottles), in bond UK

Beaune Clos du Dessus des Marconnets Rouge

Corney & Barrow Score 17+

Bright, limpid, pale ruby, this offers very pure red fruit, fresh cherry and warm cherry compote on both the nose and palate, refreshed by sherbet and delicately spiced. The palate is gentle and aromatic, punctuated by crushed stone minerals, producing an overall aerien, breezy, heady red, elegant and poised and with a lively personality.

Recommended drinking from 2013–2018+

£235/case of 12 bottles, in bond UK

Beaune 1er Cru Coucherias

Corney & Barrow Score 17.5

A stylish deep plum-ruby, this has immediate impact. The nose however is subtle, darker, restrained but intriguing. Though more subdued, it suggests a more serious, complex wine than the Marconnets and this is confirmed on the palate, which packs a punch with much greater intensity, sweet cherried fruit supported by ripe, beautifully-integrated tannins. Hints of mocha, vanilla cream and cherry produce a delectable, harmonious combination, silk-textured and impeccably balanced – a lovely wine with character which is something of an insider’s choice. The wines from Beaune are too often overlooked and can, as here, represent very good value.

Recommended drinking from 2013–2018+

£260/case of 12 bottles, in bond UK

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DOMAINE PIERRE LABET

(CONT.)

Gevrey-Chambertin Vieilles Vignes

Corney & Barrow Score 17+–18

This comes from three distinct sites and soils which allow François a very varied palette from which he forges a particularly characterful Gevrey-Chambertin. A deep jet-ruby in colour, it charms from the first. The nose and palate are rather delectable offering mocha-enriched cherry compote and blueberries punctuated by earthy minerals, brightly fragranced with violet and rose. Richly-textured, this is a very fine translation of the vintage.

Recommended drinking from 2014–2020+

£295/case of 12 bottles, in bond UK

Bourgogne Chardonnay Vieilles Vignes

Corney & Barrow Score 17.5

This old vine Chardonnay comes from sites in Chorey-Lès-Beaune and Beaune so is essentially declassified Côte de Beaune. Very pale green-gold in colour, it offers an attractive blend of orchard fruit and lemon shortcake on both the nose and palate, complemented by clear mineral definition. Hints of sherbet add refreshment as does a bright, nervy acidity. In the context of the vintage, there is perhaps surprising generosity on a well-rounded, rather luscious palate – really impressive.

Recommended drinking from 2012–2014+

£155/case of 12 bottles, in bond UK

£2,999/barrel (300 bottles), in bond UK

Beaune Clos du Dessus des Marconnets Blanc

Corney & Barrow Score 17+

A very pretty green-gold in hue, this sets the tone with a very upbeat, fresh, mineral-rich, orchard fruit nose, breezy and floral. The palate takes up the gauntlet, maintaining and intensifying the aromatics, all set within a gentle, silky frame. There is a lovely purity here, innate opulence and intensity provided by old vine fruit. Constant refreshment provided by fresh acidity makes for flawless balance – sensitively handled and a bit of a steal really, this being a relatively little-known appellation.

Recommended drinking from 2012–2016+

£235/case of 12 bottles, in bond UK

Savigny 1er Cru Vergelesses Blanc

Corney & Barrow Score 17–18+

A vibrant, shimmering, pale yellow gold, this provides a very gentle, unassuming nose, orchard fruit to the fore, with wafts of complementary citrus. Late to finish its malolactic fermentation, this needs time to adjust and settle into its own personality but there is a lot here, wonderful concentration of fruit, excellent complementary acidity and a profound inner mineral core which announces a noble wine of great finesse, with a fine future ahead. There are certainly aspirations within this wine to measure up to its near neighbour, Corton-Charlemagne, with which it shares some of the same soils – good wine.

Recommended drinking from 2013–2017+

£270/case of 12 bottles, in bond UK

Meursault Les Tillets

Corney & Barrow Score 17+–18

Situated high up the slope, this is a relatively new addition to the Labet portfolio. It is by no means easy to buy land in Burgundy with all manner of pitfalls and petty bureaucracies as impediments. This therefore is an acquisition of which François is justifiably proud and he is making wine which more than justifies the effort and expense. This 2010 vintage is an enticing, glittering green-gold. It reveals a gorgeous nose, a blend of orchard fruit layered with cream and refreshed by citrus zest with warm brioche providing a rich backdrop. The palate is intense on attack but François, keeping a tight hold of the reins, has maintained firm discipline here and that, allied to the height of the vineyard, results in a very high-toned style, refined mineral precision and great finesse. This is a Puligny-lover’s style of Meursault, refinement and poise taking pride of place – lovely wine!

Recommended drinking from 2013–2018+

£295/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)





Guillaume D'Angerville and Adam Brett-Smith

DOMAINE MARQUIS
D’ANGERVILLE

All in all we were pleased with the 2010 vintage which will appeal to true Burgundy and Pinot Noir lovers: the wines are crisp, pure, straightforward and persistent, with a very fluid finish. Not enough of it though!

GUILLAUME D’ANGERVILLE, NOVEMBER 2011

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. Arriving at the Domaine he 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.

Sem’s grandson Guillaume D’Angerville came suddenly 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 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 which will be passed on to future generations in a perfect state. This goal is fundamental to all vineyard practices so 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 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.

For the 2010 vintage in Volnay, growers were taken aback by the brutally cold winter and, although they were not significantly affected by the frost experienced further north, the growing season started late. Also memorable was the generally wet, cold spring with a cool May. The end of the month, going into June was warmer and some of the more precocious sites in Volnay flowered successfully in early June. The majority however would have been flowering mid-June when chilly, wet weather hampered progress and determined low yields – around the low 20s in terms of hectolitres per hectare.

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
Vonay 1er Cru Taillepieds	1.7	35
Volnay 1er Cru	N/A	35
Pommard		
Pommard Combe Dessus	0.38	30
Volnay		
Volnay Villages	0.54	
Meursault	1	

Pommard 1er Cru Combes-Dessus

Corney & Barrow Score 17+

This tiny 0.38 ha parcel is a designated *premier cru* vineyard which, historically, the family felt did not quite make the grade, declassifying it to *villages*. We have often felt that they were being overly harsh. The first of the D’Angerville vineyards to have been converted to biodynamic viticulture, this produces lovely wines. Deeply coloured, the 2010 is initially rather brooding, restrained and suggests a rather four square, chunky, masculine structure on the nose. The palate is however much more ebullient and welcoming than the nose suggests, elegant and charming, though maintaining a darker fruit profile, spice and an earthy minerality, with traces of violet and rose potpourri. There is more than a touch of Volnay nobility here – good wine.

Recommended drinking from 2016–2020+

£475/case of 12 bottles, in bond UK

Volnay Villages

Corney & Barrow Score 17–18

There is a total of 0.54 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, across the portfolio. Generally production of wines from up to 8 year old vines will be declassified in this way. This 2010 is a very lovely jet-ruby. The nose is simply gorgeous, very pure and perfumed, summer berries fragranced with violet and rose, complemented by a mineral nose. So flirtatious is the nose that the palate initially appears rather adroit and straight-laced but there is wonderfully pure pinot fruit concentration for the mid-term. It just warrants a little time to fill out and express its personality but it already shows so much charm.

Recommended drinking from 2014–2020+

£315/case of 12 bottles, in bond UK

DOMAINE MARQUIS
D’ANGERVILLE (CONT.)

Volnay 1er Cru

Corney & Barrow Score 17.5

This is from three distinct, tiny terraces – Pitures, Angles and Mitans, too small to allow viable single *premier crus* but affording greater complexity to this blend. A delightful, shimmering jet-shot ruby this presents a stunning nose, heady and aromatic, with swathes of summer berry fruit complemented by violet and rose. The palate, not to be outdone, provides layered complexity, hints of chocolate and *crème de mûre*, complementing the floral aromatics – a lovely wine with good mineral definition, precision and considerable length.

Recommended drinking from 2014–2020+

£360/case of 12 bottles, in bond UK

Volnay 1er Cru Clos des Angles

Corney & Barrow Score 17

We were delighted when Guillaume d’Angerville was able to add to the family’s estate for the first time in a great many years by purchasing this hard-fought half hectare of vines. The Domaine had previously owned half a hectare, just not quite enough to separate viably from the *premier cru*, but this plot 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. Only a very little was used in the *premier cru* blend to preserve this intensely concentrated, fragrant and exceptionally pure, fresh Volnay. Dark fruit prevails, interestingly – once again showing the paradoxical nature of this vineyard where flirtatious elegance is married to innate, underlying power – really rather lovely.

Recommended drinking from 2015–2024+

£425/case of 12 bottles, in bond UK

Volnay 1er Cru Fremiet

Corney & Barrow Score 17+–18

Fremiet is a significant 1.57 ha parcel lying about 100m above Les Angles on a steep, stony slope facing south-east to the Pommard side of Volnay. The soils are very shallow limestone set over rock, denying access to nutrients except to those vines which forage deeply via their roots – whereby it achieves that exceptional minerality. This is a brilliant, shimmering jet-plum in colour, offering vibrant red berries on the nose, perfumed with violet and rose and underpinned by minerals. The palate is much more structured than the ethereal fragrant nose suggests, dark and red fruit supported by chunky but ripe tannins. This vineyard flowered before the others and more successfully so at 35hl/ha had almost normal production in this low-yielding vintage – a very lovely wine.

Recommended drinking from 2016–2026+

£450/case of 12 bottles, in bond UK

Volnay 1er Cru Caillerets

Corney & Barrow Score 17+–18

Guillaume has further added to the Domaine Marquis d’Angerville estate with 0.2 hectares of Caillerets taking the grand total from 0.45 to 0.65 hectares– acquisition by stealth – every parcel heftily fought over. Caillerets lies to the south of the village of Volnay, planted on shallow soil and enjoying a south-east exposure, This 2010 Caillerets is a deep ruby colour, and expresses a gorgeous blend of fresh, wild berry fruit, delicate spice, minerals and an intriguing savoury dimension. Dark, brooding fruit provides a backdrop for the palate which otherwise echoes the aromatics presented on the nose, focused and precise though set within a creamed, perfumed frame.

Recommended drinking from 2017–2025+

£530/case of 12 bottles, in bond UK

DOMAINE MARQUIS
D’ANGERVILLE (CONT.)

Volnay 1er Cru Champans

Corney & Barrow Score 18–18+

This is pretty much quintessential Volnay, a characterful, rather serious noble wine with an endearing veneer of instant charm. The Domaine has 3.98 ha here, presenting them with a variety of soil types for added complexity. The steeper, upper slope has very thin topsoil over limestone – conferring elegance and finesse in the finished wine. Lower down, deeper soils contribute body and structure. A very pretty, intense jet-ruby, this presents a hedonistic array of red and black fruit, blueberries, raspberries and brambles, fresh, vibrant and rather delectable. Both the nose and palate maintain flamboyant fragrance throughout, the latter adding violet potpourri to the ensemble with the support of fine-grained, sandy tannins and layers of mocha cream – beautiful wine.

Recommended drinking from 2018–2028+

£530/case of 12 bottles, in bond UK
£550/case of 6 magnums, in bond UK
£250/case of 1 jeroboam, in bond UK

Volnay 1er Cru Taillepieuds*

Corney & Barrow Score 18

There is just over one hectare here, beautifully sited on fairly impoverished, white and rocky soil. A beautiful colour, this offers a gorgeous, seductive nose, mineral and savoury as well as warmly fruited, summer berries to the fore. The palate provides a dense, compact medley of dark fruit, punctuated with ripe well-integrated, fine tannins. Layered and intense this ticks all of the boxes, fine, elegant and charming through to a sophisticated, layered, protracted finish – a truly noble wine.

Recommended drinking from 2018–2028+

£530/case of 12 bottles, in bond UK
£550/case of 6 magnums, in bond UK

Volnay 1er Cru Clos des Ducs Monopole*

Corney & Barrow Score 18–19

This beautifully-sited, walled vineyard is essentially the back garden of the d’Angerville house, some 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. A mound of earth, topped by a tree, offers extra protection – the product of excavating the cellar some generations back. It was lack of money, rather than prescience, which led to the mound being left there but it was nonetheless fortuitous. This 2010 Clos des Ducs is a deep, jet-ruby in colour. The nose is divine with an essence of Burgundian Pinot Noir, seductive with red and principally black fruit to the fore, fronting a dark, earthy, spiced backdrop. Dramatic in its brooding intensity and complexity this has a markedly individual style, theatrical in its delivery and very, very fine.

Recommended drinking from 2018–2028+

£395/case of 6 bottles, in bond UK
£405/case of 3 magnums, in bond UK
£325/case of 1 jeroboam, in bond UK

* One case maximum



DOMAINE PATRICK JAVILLIER

My Bourgogne Blanc was harvested on the 17th and 18th September with “normal” maturity, that is to say potential alcohol of around 13%. Though in contrast my Meursault, harvested between the 20th and the 22nd, was riper, thanks to elevated levels of acidity, the wines have power, freshness and good length. Savigny –lès-Beaune 1er Cru Les Sepentières, made by Marion, was harvested on the 29th September and shows good colour and body and an honest expression of the terroir.

PATRICK JAVILLIER, NOVEMBER 2011

Patrick Javillier ranks as one of Meursault’s greatest producers. He is an engaging, very quietly spoken man with a disarmingly wicked smile. Patrick studied oenology in Dijon before taking on his father’s small Meursault estate in the mid-Seventies, his first harvest being 1974. Since then Patrick has gradually expanded the Domaine’s holdings so that it now represents 10 hectares. He has a meticulous attention to detail and an inquiring mind, always questioning, continuously learning and all relayed with a refreshing honesty and humility. His assiduousness is worthy of a research scientist.

Nothing is done here by rote. Every vintage and every *terroir* is treated as an individual set of challenges which uniquely dictate how Patrick will proceed. Each parcel is vinified separately and every *cuve* (cement rather than stainless steel) is treated individually, until the final blending. Even then Patrick sometimes varies the bottlings, constantly assessing and questioning the wines’ progress and his success.

With the skills of an alchemist, year on year, Patrick fashions shimmering, golden wines which tantalise the palate, yet which almost all come from relatively ordinary appellations – albeit some very special parcels.

Tasting with Patrick is a fascinating, challenging and hugely informative experience. He would have made a great teacher but, happily, he chose a different path. Patrick is helped enormously by the support of Catherine, his wife, and Marion, his daughter, who is increasingly involved in the cellar as winemaker. This is an exemplary family Domaine which is producing fabulous wines which punch well above their weight, regularly outshining more exalted appellations in blind tastings.

Bourgogne Blanc Cuvée des Forgets

Corney & Barrow Score 17–17+

The label Bourgogne Blanc offers such a wide range of possibilities that it is not a very helpful guide as to style and quality. A white wine so-labelled can currently come from as far afield as Chablis and as far south as the Mâcon area, with all of the diversity which that implies. As of 2012, Patrick was pleased to inform us, there will be a new designation, namely Bourgogne Côte d’Or which, whilst not terribly specific, narrows things down somewhat. In Patrick’s case, just as with his friend Thierry Matrot, the wines come from parcels of vines just outside the Meursault appellation (here on the Volnay side) 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 therefore that his Bourgogne Blanc over-delivers, rivalling many which bear the Meursault village classification. The 2010 is a beautiful colour, a shimmering, intense, pale, green-gold. It presents a fresh, exhilarating blend of orchard and citrus fruit on both the nose and palate. Very attractive on attack, it proceeds with a lovely tension through to a balanced, richly-textured mid-palate and a protracted, upbeat, vibrant finish – a fantastic buy.

Recommended drinking from 2012–2015+

£135/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

DOMAINE PATRICK JAVILLIER

(CONT.)

Bourgogne Blanc Cuvée Oligocène

Corney & Barrow Score 17+

This comes from the Puligny side of the village, just below Meursault 1er cru les Charmes, 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 rich, ripely-fruited nose, warm apple compote, enriched by vanilla cream. The palate is similarly aromatic, with heightened, high-toned minerality throughout, complementing innate generosity – very endearing balance here.

Recommended drinking from 2012–2016+

£160/case of 12 bottles, in bond UK

Meursault Les Tillets

Corney & Barrow Score 17.5–18

Deep gold in colour at this stage, with flashes of green, this is very inviting. The nose is leesy and luscious, punctuated by limestone minerality and enriched by judicious use of oak (30% new here). The palate is beautifully balanced, a luxuriant texture lifted by a bright acidity which allows for a wonderful tension and precision throughout. This is a really fine ambassador for the vintage, providing complementary richness and underlying tensile strength – a beautiful wine – bravo Patrick.

Recommended drinking from 2012–2018+

£295/case of 12 bottles, in bond UK

Meursault Les Clousots

Corney & Barrow Score -18

Pale yellow-gold, this presents a very pretty, gentle nose of warm brioche, nuts, delicate caramel and vanilla cream – a pastry shop attraction. The palate is similarly evocative, with equally appetising aromatics, though a fresh redeeming acidity avoids it being too hedonistic. Innate opulence is balanced by a mineral refinement, a tension which drives through to a prolonged, layered and very lovely finish – lovely wine, sensitively handled.

Recommended drinking from 2013–2018+

£335/case of 12 bottles, in bond UK

Meursault Cuvée Tête de Murger

Corney & Barrow Score 17–18

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 Murget parcel comes in with some additional weight. Full yellow-gold, shimmering, this sets the scene with extremely rich, butterscotch and *tarte tatin* notes on the nose–astonishing for the year. Warm orchard fruit compote and buttery spongecake take up the gauntlet on the palate, refreshed by heightened acidity and persistent mineral definition. This is intriguing in the context of this vintage – fruit taken to the limits of ripeness and yet remaining relatively self-controlled through to a polished, poised finish.

Recommended drinking from 2013–2016+

£495/case of 12 bottles, in bond UK

Savigny-Lès-Beaune 1er Cru Les Serpentières

Corney & Barrow Score 18

Made by Marion Javillier, this provides ample proof that talent runs in the family. Prettily coloured and with a beautiful texture, this provides a wine which is accessible, well-balanced and ripe and which will make people smile. Generous and bright, it offers very clear-cut, fresh Pinot character on both the nose and palate, berry fruits allied to floral aromatics – pure with fine limestone mineral definition – something of a steal.

Recommended drinking from 2013–2018+

£195/case of 12 bottles, in bond UK

DOMAINE HENRI DARNAT

It was necessary to wait until the end of September/beginning of October before starting the 2010 harvest, after a pretty average summer but a lovely September which allowed the grapes to ripen fully. This irregular year has ridden roughshod over my nerves, leading in the end however to a beautiful harvest in terms of quality but with very limited quantities – small bunches. The harvest was healthy with good potential alcohol and relatively high acidity initially which dropped during the malolactic fermentation. Now we see almost perfect balance, with enchanting aromatics. Here at Domaine Darnat, we have the appetising, well-rounded character of 2009 but allied to the freshness of 2008.

HENRI DARNAT, NOVEMBER 2011

Henri Darnat is an extremely engaging man who refuses to take himself too seriously. He has a disarming smile which demands a smile in return but behind a very genuine sense of bonhomie, Henri is deadly earnest when it comes to his wine, continuously questioning his role and his progress in producing the very best wines he can.

The cellar of Domaine Henri Darnat is not exactly romantic from the outside. Far from the traditional old cellars in the centre of town, this is built in what I imagine passes for Meursault’s *zone industrielle*, warehouses and beehive factories off the beaten track.

Inside however 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 being the fifth generation of a long family history. Henri now runs all aspects of this modest but thriving business. Free of other family members, Henri made the courageous decision to make changes. Foremost in his ambition was a conversion to organic viticulture, over six years ago, making something of a rod for his own back. If that were not enough, he then turned his back on his main market, the USA. What could have prompted that which, on paper, seems at best rash, at worst a shooting in the foot moment?

In 2003 Henri had something of a Damascene conversion. Taking stock, he came to the realisation that he was making wines which he did not actually like. To meet the demands of the American market he had been using 100% new oak, a style which he had never enjoyed and which would have closed the door to Corney & Barrow long since, not that he would have had any wine to sell us.

Life had been straightforward, with a guaranteed market, yet what had made sense financially, was sticking in Henri’s craw philosophically. Opting for the “road less travelled” he eliminated new oak from his wines and turned to organic disciplines to produce the purest possible translation of his inherited *terroir*, preserving it for future generations. There has however been a minor development: in recent years, Henri has found a new cooper – under the name of Cavin, with a very fresh approach. A representative arrived asking what the producer would like from his cooper rather than simply presenting a *fait accompli*. Henri was intrigued and is now experimenting a little (started with 4% and now occasionally 20% new wood) with a sheepish, slightly guilty look at the Corney & Barrow buying team who had been pro Henri’s anti-oak status – but thus far it has worked to enrich rather than bludgeon his wines. We are sure that it will remain thus. Although people go to Henri because they admire his attitude to oak, in blind tastings around 90% have gone for the new blend.

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 recently retired *régisseur* at Domaine Leflaive.

It is good to work with people who are still inquisitive, rather than those who assume they have all of the answers. Henri Darnat’s wines are very pure in style and the goal is that they drink well from the outset but will also age well.



DOMAINE HENRI DARNAT (CONT.)

Meursault Clos du Domaine

Corney & Barrow Score 16.5–17

This had been racked just one month before we tasted, which can tire the wine but it was showing beautifully, a lively blend of orchard fruit, citrus zest and clearly defined stony minerals. This is so vibrant, so upbeat, that it is difficult to pick up on the oak element. Floral notes break through initially on the nose and then on the palate which reflects similar aromatics, all set within a rich, biscuity frame. This combines enormous charm, freshness and mineral focus with an underlying, understated richness, layered with cream – lovely wine.

Recommended drinking from 2012–2014+

£250/case of 12 bottles, in bond UK

Meursault 1er Cru Clos Richemont Monopole

Corney & Barrow Score 16.5–16.5+

This parcel is solely owned by Domaine Darnat, a site which is geologically reminiscent of parts of Le Montrachet, making for a rather lovely style of Meursault 1er Cru. In 2010 Henri made a scant 22hl/ha, instead of a more usual 35 to 44 hl/ha – the nature of the vintage. A pale, white-gold with green lights, this offers citrus notes, lemon zest and shortcake on the nose, a certain honeyed and floral element punctuated by mineral spikes. The palate echoes the aromatics presented on the nose, citrus-refreshed orchard fruit laced with cream following a very precise, mineral focussed trajectory through to a long, poised finish.

Recommended drinking from 2013–2017+

£365/case of 12 bottles, in bond UK

Puligny-Montrachet 1er Cru Les Champs Gains

Corney & Barrow Score 17–17.5

Pale gold in colour, with green lights, this offers a vibrant blend of orchard fruit, both fresh and warm compote, enriched by vanilla cream and refreshed by citrus zest and crushed shell minerality. The palate sidles up to reflect the aromatics revealed on the nose, adding floral notes, hints of sherbet and a steely, determined focus. Oozing vitality, indeed slightly skittish in this, an embryonic phase, this shows fine potential yet, sadly, is extremely limited in terms of quantities available.

Recommended drinking from 2013–2017

£410/case of 12 bottles, in bond UK

DOMAINE MATROT

In whites, this is a concentrated vintage with good maturity, the wines rich and powerful. Initial aromas of white peach, almond and fresh butter are followed by citrus notes, lime and a fine minerality. In red, black fruit, blueberry and wild blackberry dominate the nose. The palate benefits from very ripe Pinot Noir which, maturity notwithstanding remains fresh. A good structure, with ripe, well-matured tannins, does not dominate a persistent fruit character, fresh acidity giving focus and length. Easy to taste in youth, they will also age well. We are certainly talking of a fine Burgundian vintage.

THIERRY MATROT, NOVEMBER 2011

Thierry Matrot descends from generations of winemakers and so arrives at his understanding of the various and varied *terroirs* at his disposal through decades of combined experience, gleaned from his grandfather and father. The range here is very diverse and every wine, in every vintage, presents a unique set of challenges.

Experience and gut feel are essential allies. In addition to *terroir*, experience and the unfailing support by his wife Pascale in his armoury, Thierry has completed all of the conventional oenological training. He has ticked the full gamut of academic boxes, viticulture and vinification aspects, as well as the commercial side. Job done, he then, essentially, cast the rule book asunder in order to forge his own path.

Thierry 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.

He addresses each wine’s personality by envisaging how it would work in the context of food as, for Thierry, food and wine are undeniable, inseparable bedfellows. This mind-set 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 complement potential dishes. This all 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.

Having exercised *lutte raisonnée* in the vineyard for over two decades, a system whereby the Domaine pursued essentially organic viticulture and vinification, but reserved the right to treat the vines if a specific problem arose, the estate has been totally organic since 2000.

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.

This is a wonderful portfolio, offering something for everyone.

DOMAINE MATROT (CONT.)

Bourgogne Pinot Noir

Corney & Barrow Score 17+

This is a beautiful bright ruby in colour. It offers rather haunting violet-scented red and black fruit on the nose, with unanticipated complexity for a generic Burgundy, a throwback to its origins: 50% from the Volnay side of Meursault, 25% Saint-Aubin and 25% Maranges (the latter being something of a blast from the past, in many ways an insider’s classification, just a little forgotten today). The palate is very fresh, an appealing, honest and aromatic translation of Pinot Noir, offering summer berries and pepper, very pure and exuberant.

Recommended drinking from 2012–2015+

£120/case of 12 bottles, in bond UK

Saint-Aubin 1er Cru en Créots

Corney & Barrow Score 16–17

This is a new wine for Thierry and rather a lovely find for us. It comes from half a hectare of old vines on a slope with a south east exposure – a fine site. The nose is very attractive, a primary blend of *crème de Mûre*, sweet black fruit and refreshing upbeat notes. The palate is much bigger, more concentrated than the fragrant, flirtatious character of the nose suggests, indicating a certain complexity. With this level of charm allied to unanticipated depth, this is a bit of a steal – very welcome to the fold.

Recommended drinking from 2012–2015+

£180/case of 12 bottles, in bond UK

Monthelie

Corney & Barrow Score 17–18

A deep ruby, this is planted on white soils, on the upper slope of Monthélie. This tends to produce ripe, perfumed Pinot fruit, with earthy, spiced notes and minerals – to which Thierry refers as a *vin gourmand* – rich and appetising. Here in 2010 we have glittering purity, fresh and vibrant on both the nose and palate – very pretty and a lovely wine.

Recommended drinking from 2012–2017+

£195/case of 12 bottles, in bond UK

Auxey-Duresses Rouge

Corney & Barrow Score 16+–17

This is definitely an insider’s wine, as prices are always much keener here than in neighbouring Meursault despite there being some very fine sites. I imagine that the reason behind this market anomaly lies in the word. Some, not all, growers have access to the quality and position of Matrot’s parcels. Sometimes the word *dur* (hard) is extremely apt 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, suitably finessed in 2010. Deep ruby in colour, this offers a nose of *crèmes de cerise* and *mûre*, red and black fruits and summer pudding notes, fresh, pure and exceedingly pretty. The palate, reflecting similar aromatics, delivers good, bright fruit and weight, perfumed with violets, roses and pink pepper.

Recommended drinking from 2013–2018+

£200/case of 12 bottles, in bond UK

DOMAINE MATROT (CONT.)

Meursault Rouge

Corney & Barrow Score 18

This comes from a parcel near Santenots. Jet-shot ruby in tone, it is somewhat serious and avuncular initially, rich in dark black and red fruit. The palate is also brooding, chunky and four-square yet, it finishes with a heady violet and rose perfumed flourish – clearly warranting a little time – pretty impressive really.

Recommended drinking from 2014–2020+

£205/case of 12 bottles, in bond UK

Blagny 1er Cru La Pièce Sous le Bois

Corney & Barrow Score 18–19

We at Corney & Barrow, vintage after vintage, love this wine. It always ticks the right boxes in terms of quality, personality and price yet, to a degree, it remains, erroneously, something of an insider’s wine. This is again a site where most people grow Chardonnay, not least because they get better prices, yet Thierry happily persists with red – more power to his elbow. This 2010 does not let the side down. It is a gorgeous colour, offering beautiful intensity, rich, full and obviously ripe. There is a profusion of rose and violet complementing red and black fruit on the nose – heady and aromatic. The palate reveals black fruit and spice with hints of fennel and provides a ferrous, earthy, mineral-rich finish.

Recommended drinking from 2016–2025+

£345/case of 12 bottles, in bond UK

£355/case of 6 magnums, in bond UK

Bourgogne Blanc

Corney & Barrow Score 16+–17

Very bright, shimmering pale gold in colour, this has a very alluring, rich nose, reminiscent of warm *pâtisserie*, with buttered pastry, hints of vanilla and caramel cream to the fore, complementing a blend of orchard fruit. The palate is richly-textured, brightly-fruited and rather complex for a generic white, the style reflecting the vines’ proximity to Meursault and, unusually for Thierry, there is moderate enrichment by trace elements of oak. This offers exceptional value. Lest 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. This forms the perfect accompaniment to fine fish dishes, turbot, halibut or dover sole, the cost of which makes a wine providing a neo-Meursault moment at a fraction of the price, most welcome.

Recommended drinking from 2012–2016+

£105/case of 12 bottles, in bond UK

£115/case of 6 magnums, in bond UK

£2,150/barrel (300 bottles), in bond UK

Saint-Romain

Corney & Barrow Score 18

This is a bit of a charmer really and something of an insider’s wine. It commences its advances by presenting a blend of warm stone and orchard fruit, pastry notes and hints of lemon shortcake, a rather heady combination complemented by lime zest and excellent mineral definition. The taut minerality is due to particularly thin soils over rock and this adds focus to a palate enriched with a little oak here, around 20%, but not new. Minerality is vivacious and flirtatious in this vintage, it warrants a little patience – lots of personality here.

Recommended drinking from 2012–2015+

£165/case of 12 bottles, in bond UK



DOMAINE MATROT (CONT.)

Saint-Aubin 1er Cru Fleurs de Coteaux

Corney & Barrow Score 17+

Glittering pale gold in colour, this presents a rather splendid combination of ripe and warmed, spiced compote of apples and pears, vanilla pastry cream and hints of caramel – very appetising. Lemon pastry also comes to the fore – with all of the aromatics then presented again on the palate. This has a full, ripe, ebullient style, gregarious and generous–though punctuated by complementary minerals and fresh acidity.

Recommended drinking from 2012–2016+

£195/case of 12 bottles, in bond UK

Meursault Villages

Corney & Barrow Score 17.5–18

The *villages* parcels comprise 5 hectares, from a number of areas within the appellation, each bringing its own particular character to the blend. Upper slope vines provide an element of minerality, those from the mid-slope more structure, and those from the bottom add a rounded, rich quality. No new oak is used here, just 2 to 8 year barrels which contribute a certain richness but no oak character *per-se*. This 2010 vintage was a little reticent on the nose when we tasted, understandable at this embryonic stage. The palate, in contrast, is no retiring violet with its heart brazenly worn on its sleeve. An explosion of ripe, fresh orchard fruit makes an immediate impact, refreshed with citrus, lime zest and lemon grass in particular. This is a refreshingly upbeat Meursault and a fine ambassador for the appellation and the vintage – well handled.

Recommended drinking from 2012–2017+

£285/case of 12 bottles, in bond UK

£295/case of 6 magnums, in bond UK

Meursault-Blagny 1er Cru

Corney & Barrow Score 18+–19

Amongst the vaguely legible scrawl which fills my tasting book there are five very distinctive letters alongside this year’s Blagny 1er cru note – BUY!! Clearly the wine made an impact in what had already been a fascinating and rather wonderful tasting. The Blagny vineyard is the highest *premier cru* with exceptional east-south-east exposure which offsets the higher altitude, making for the best of both worlds. This 2010 vintage is a beautiful, burnished gold in colour and presents a complex, very complete nose, almost Pulignyesque in its purity, white flowers allied to refined minerals, precise and delicately spiced. The palate offers a blend of orchard fruit, nuts and cream, slightly toasted notes and shades of white pepper adding further complexity. This is very fine and elegant at this very early stage and will become more rounded and develop further intricacy during the *élevage* – a very exciting example of the vintage.

Recommended drinking from 2014–2018+

£395/case of 12 bottles, in bond UK

£405/case of 6 magnums, in bond UK

Meursault 1er Cru Les Charmes

Corney & Barrow Score 18–18+

Although Les Charmes lies within the Meursault commune it is, in essence, an extension of Puligny-Combettes, with which it shares a very similar, limestone-rich soil. The nose is intense and incisive, with perfectly pitched mineral focus allied to a nervy citrus edge. Glittering pale gold, this has instant appeal and with the aromatics borne out on the palate, measures up beautifully. There is a lusciousness, a heady array of ripe macadamia nuts with pain au raisin richness yet a rapier of lime zest which provides energetic vitality – more Puligny than Meursault, particularly so this year – lively, long and very lovely.

Recommended drinking from 2014–2019+

£415/case of 12 bottles, in bond UK

£425/case of 6 magnums, in bond UK

DOMAINE MATROT (CONT.)

Meursault-Perrières 1er Cru

Corney & Barrow Score 18+

This is a delight from the outset, a glistening, enticing gold. The nose presents wonderful intense, sweet old vine fruit, warm pastry notes, *crème anglaise*, and raisins. The palate is something of a surprise after the allure of the aromatics on the nose. Assertive, strident even, robust, ripe orchard fruit is set off by a profound, punchy, crushed stone minerality. This has really firm restraint for a white and deserves a little time to reveal the obvious abundance of underlying fruit ultimately revealed on a long, controlled finish.

Recommended drinking from 2016–2022

£575/case of 12 bottles, in bond UK

£585/case of 6 magnums, in bond UK

Puligny-Montrachet 1er Cru La Quintessence

Corney & Barrow Score 16–16+

This wine was first produced in 2003 when Thierry was faced with less than a barrel of a wine of Puligny 1er Cru La Garenne, forcing him to create a blend. In addition, production was so badly decimated by the intensely hot summer that he had an excess of new barrels. Nothing ventured, nothing gained seemed to be his approach as he turned his back on his own rather anti-oak philosophy, curious to see what would happen. He now blends 60% of the supremely elegant Puligny 1er Cru Les Chalumeaux with 40% of the characteristically mineral 1er Cru La Garenne and matures in 50% new wood. Golden in colour, the nose and palate evoke the wine’s unusual (for Thierry) *élevage*, rich and buttery, vanilla and cream-textured. Though very different from the traditional Matrot style, opulent and luscious, this nonetheless attains a fine-pitched balance, helped both by innate minerality and fresh acidity.

Recommended drinking from 2016–2022

£425/case of 12 bottles, in bond UK

Puligny-Montrachet 1er Cru Les Chalumeaux

Corney & Barrow Score 18–18+

Bright white gold with green lights, this was initially rather restrained on the nose when we tasted, gradually revealing hints of white flowers and orchard fruit. The palate however is somewhat flamboyant in contrast, combining innate richness with a very assertive mineral foundation. The persistent personality which comes through on the nose and palate and on through a poised elegant finish is one of freshness and purity.

Recommended drinking from 2015–2020+

£425/case of 12 bottles, in bond UK

DOMAINE CYROT-BUTHIAU

In the end we had a healthy, clean harvest with a better ripeness, acidity and balance than in 2009 ...a year which produced very fresh, perfumed wines... I like it as it is fresher and less heavy than 2009 – a real Pinot Noir vintage.

OLIVIER CYROT, NOVEMBER 2011

Although Domaine Cyrot-Buthiau’s story is ultimately an uplifting one, it began with a family 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, leaving his wife as a single mum with young boys to look after and no means with which to run the family’s vineyards.

In fact, she took an inspired path, renting the land out in order that it would still be worked and cared for during the boys’ formative years.

By 1989 Olivier, had completed his viticulture studies, which he pursued in Beaune, as well as some work experience. With rather touching naivety, borne of a lack of life experience, he felt he was ready to make the first shaky steps towards regaining the family vineyards. In fact, the contractual nature of the lease agreements rather helped Olivier to gain experience by stealth as the vineyard parcels returned piecemeal to the Domaine, starting with just 2 or 3 hectares.

The brothers elected to start this new company, Domaine Cyrot-Buthiau, from these very humble beginnings awaiting the end of other rental agreements. Today they have a rather impressive 8ha in total, 6ha of which are under vine.

Olivier and Marc-Emanuel’s father had begun building suitable premises before he died, a very functional bunker-like building hewn into the side of a rocky outcrop, under a vineyard in Pommard. Having neither heating nor water it needed a great deal of work but, being spacious, it allows for very efficient working conditions as well as possible growth.

Thus one chapter of Domaine Cyrot-Buthiau’s story comes to an end.

The rest of their saga involves, initially, Olivier striving to understand the *terroirs* they had inherited, trying to get under the skin of the vineyard, making the odd mistake and learning from them. Essentially, with Marc-Emmanuel’s help, Olivier had to teach himself what, ordinarily, he would have learned at his father’s side.

The brothers made a fresh start in 1999 with a lot of experience under their belts, Olivier on the viticulture and vinification side with Marc-Emmanuel overseeing the commercial aspects of the business. Olivier, whilst still asking questions of himself and of his *terroir* has, with his brother’s help, established his signature style. The wines are made very traditionally; harvested by hand, de-stemmed and cold macerated before fermentation. They see as much wood as the vintage and wine dictates but between 10% and 35%.

The intervening years have seen a gradual broadening of their 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.

DOMAINE CYROT-BUTHIAU (CONT.)

Bourgogne Pinot Noir

Corney & Barrow Score 15+–16

The family’s Bourgogne Rouge vineyard lies in an area which had formerly been designated Pommard, prior to a rather contentious re-classification in the 1930’s. The result, sensitively handled, aimed at an early-drinking accessible style is a Pinot Noir with a bit of an edge. 2010 is a limpid plum-ruby in colour, bright and rather inviting. The nose offers vibrant, fresh red and black fruit, eloquent in their simplicity, carefree and open with swathes of violet and rose adding refreshment. The palate is similarly easy-going, attractively-textured, balanced and fresh–precisely what is wanted at this level. We need wines on occasion which we can enjoy, without the need for reverential silence. This delivers both up front charm and a hearty, robust Pommard backdrop – firm, with good length and great value.

Recommended drinking from 2012–2015+

£95/case of 12 bottles, in bond UK

Santenay 1er Cru Clos Rousseau

Corney & Barrow Score 16.5+–17-

With vines planted in 1937, comprising 80% of the vineyard, these are the oldest of the estate, producing ridiculously low yields in a normal year but even more limited, though intensely concentrated, in 2010. Limpid jet-plum, this is rather delectable on the nose presenting chocolate cherry liqueur, *crème de mûre*, candied dark fruit and heady spice. Whilst this is all in tune with the age of vines, it is extraordinary for the vintage and the palate continues in the same vein. Santenay is an appellation which we often taste, in ardent pursuit of good quality wines which offer value for money. Unfortunately we are most often presented with mediocrity – which is sad and, if this wine is anything to go by, quite unnecessary. This delivers style, personality and a positive sense of place. This is our second vintage here thereby suggesting that 2009 was not just a flash in the pan – very good effort.

Recommended drinking from 2012–2016+

£195/case of 12 bottles, in bond UK

Maranges 1er Cru Les Clos Roussots

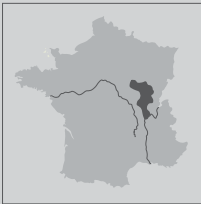
Corney & Barrow Score 16–16+

A relatively little-known appellation, classified in 1997, this provided something of a revelation with the 2009 vintage, tasted from barrel. Innately suspicious perhaps, we wondered whether this success was vintage-driven, 2009 being declared by Olivier Cyrot as “one of the most beautiful vintages I have ever vinified”. This appears not to be the case, given the quality of 2010. 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 is hardly a surprise given the intensity of sweet, rich fruit on the nose, with beautiful, rather smoky, mineral definition. Pretty, fragrant, lingering red and black fruit dominate both the nose and palate, violet-scented and cherry-rich, beautifully-balanced. Olivier and Marc reported that they had actively changed the way in which they had worked from 2007, aiming for finesse over power here. In terms of sheer vitality and exuberance, it appears to have paid off. Sadly quantities are ludicrously low – a fine find.

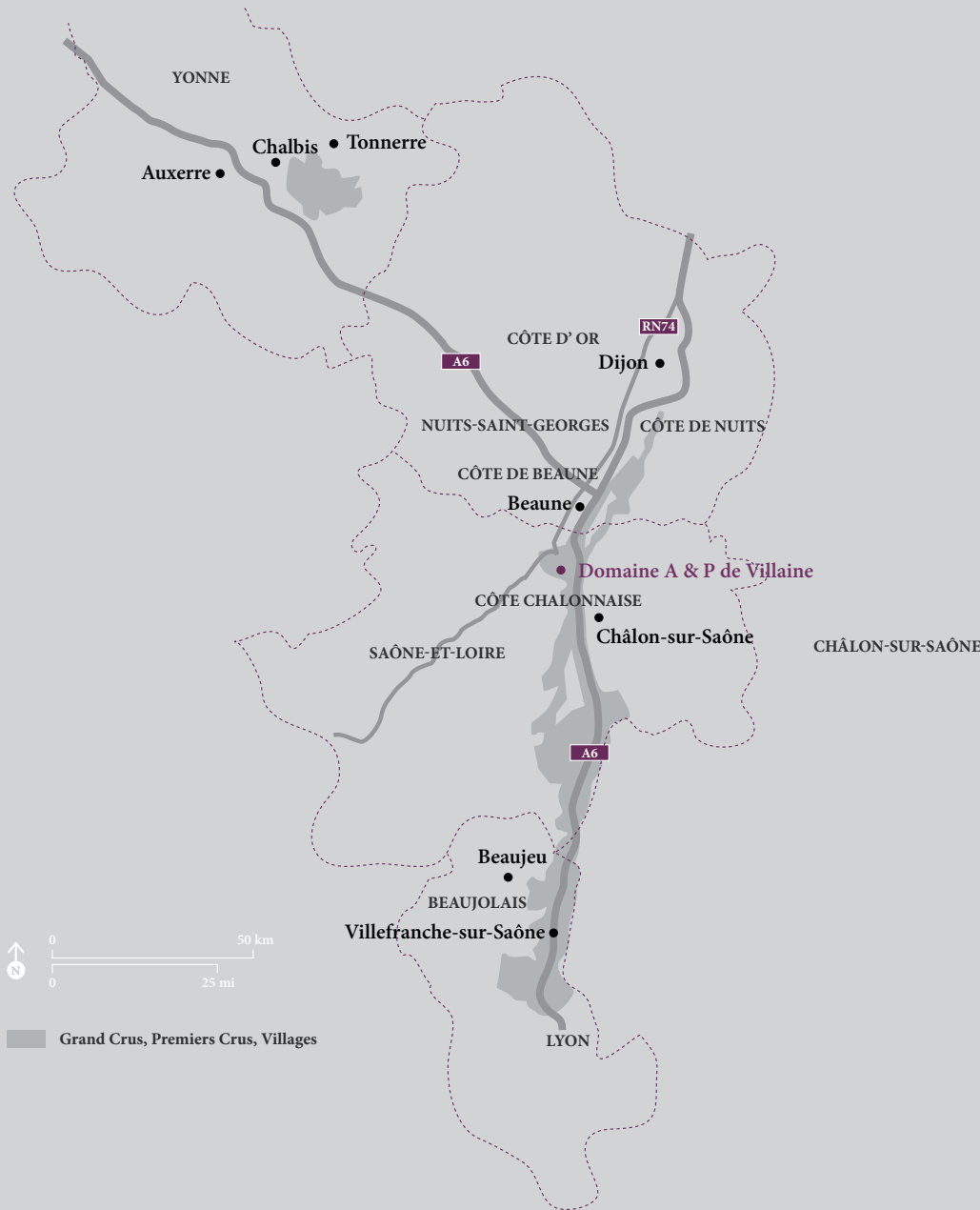
Recommended drinking from 2012–2016+

£175/case of 12 bottles, 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 VILLAINES

It is certainly thanks to the low yields (between 20% and 50% lower than 2009) that we had the pleasure of harvesting grapes of beautiful quality and optimal maturity, true to their individual terroirs. After the quintessentially solar vintage, 2009, we were brought back to earth with 2010. It was necessary, in particular, to preserve the fragile balance between the vines, the soils, individual terroirs and human intervention – which must never be too present but is indispensable in order for the vine to express itself. It is certainly in vintages like 2010 where we truly feel the effects of organic farming, practised in our vineyards since 1986, whereby the mineral energy gathers its force and gives to the wines their sought after integrity and vivacity.

PIERRE DE BENOIST, NOVEMBER 2011,
GENERAL MANAGER

Aubert de Villaine is better known around the world for his inspirational role as co-owner of Domaine de la Romanée-Conti. It is here however, in the sleepy village of Bouzeron, where he chose to set up home with his wife Pamela creating their own independent Domaine. This is an absolute jewel of a property. Bouzeron is the first appellation of the Côte Chalonnaise, situated 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.

In Bouzeron itself, Aligoté Doré vines are planted on the slopes of what is a warm, sunny valley. The soils are nutrient poor and rich in limestone, ideal for this particular strain of Aligoté, specifically selected by Aubert and Pamela

de Villaine for its naturally low-yielding properties and heightened aromatics, superior to the more common Aligoté Vert. Further intensity and concentration come from restricted yields and organic viticulture. The Bouzeron Aligoté produced here is so far removed from the often caustic, neutral wines of old. These old-fashioned wines had such searing acidity that a drop of *cassis* liqueur was deemed essential just to render the wine remotely drinkable. This has in contrast unique character and wonderful natural balance. It was this character which won widespread recognition and was ultimately responsible for putting Bouzeron on the map, in 1979, when it was awarded its own appellation.

In addition to Aligoté, the Domaine also produces a really fine Rully Les Saint-Jacques and a red Mercurey Les Montots, from the neighbouring villages. Both of these wines are exclusive to Corney & Barrow. As indicated in Pierre de Benoist’s précis of the vintage, the whole estate has been organically farmed since 1986 and has been 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, a Loire estate with which we have been working for decades.

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 itself is concerned. He, like Aubert, is an ardent conservationist and he has established a project to ensure the preservation of Aligoté Doré as a varietal – establishing a nursery to that end.

Two years ago we had the good fortune to enjoy the company of Pierre at our Annual Scottish Tasting at Turnberry Hotel in Ayrshire. Everyone was impressed by Pierre’s palpable enthusiasm and infectious passion but what really struck the team was the interest he showed in all of the other wines there and particularly his unfailing attendance at the impromptu seminars we hold before the main event starts. Such interest is rather unusual but displays a questioning mind, rather like his Uncle Aubert, in fact, the gravitas of whose experience has done little to curb the enquiring mind of his youth. The Domaine A&P de Villaine is clearly in safe hands.

DOMAINE A & P DE VILLAINÉ

(CONT.)

Bourgogne Aligoté de Bouzeron

Corney & Barrow Score 17+

Brilliant, shimmering pale gold in colour, this begins its overtures with very pretty, bright and vivacious orchard fruit, refreshed with citrus and revealing a stalwart, tenacious minerality. Lemon pastry and a rounded ripe style take up the gauntlet on the palate which presents exceptional quality of fruit and very fine balance.

NB. We would like to remind customers that this is a wine which has a following from the outset. Many customers will favour its precocious fresh fruit. Others however would prefer a lot more bottle age than our drinking window suggests. There is no correct answer and the contradicting apologists will rarely come to an agreement. Some wines deemed “too young” for some, are already “over the hill” for others. It is very subjective. Our window is a conservative guide, to avoid disappointment.

Recommended drinking from 2012–2017+

£135/case of 12 bottles, in bond UK

Rully Les Saint-Jacques

Corney & Barrow Score 17.5–18

This is a well-sited vineyard lying just below *premier cru* Clos Saint-Jacques. The vines were planted in 1991 so are now a very respectable age. Pale green-gold in colour, this has a lovely freshness and purity from the first. Like a thoroughbred, there is a sense of pent up energy and clear focus and drive. In line with the vintage, there is much more restraint on the nose, rather than the opulence seen last year yet there is still impressive concentration with brisk notes of citrus and minerals to complement apple and pear dominance. The palate is similarly breezy, invigorating with style and flair, great purity and precision, through to a poised, refined finish.

Recommended drinking from 2013–2015+

£175/case of 12 bottles, in bond UK

Mercurey Les Montots*

Corney & Barrow Score 18

At the time of writing we are not sure if we can even offer this wine, quantities being reduced by some 42%—but we include it for the record and hope to sneak and eke out some stock from under the gaze of our on-trade team. As always this is a very pretty, limpid red, offering very fragrant summer berry aromatics on the nose with red and black berries – delicate but persistent. The palate offers a structure of fine lace, beautifully fragranced yet with an underlying tensile strength, a taut mineral layer which adds energy, focus and direction. The purity of expression plays as a poignant solo within an orchestral work – a wine rendered so lovely by there being so very little of it.

Recommended drinking from 2013–2018+

£100/case of 6 bottles, in bond UK

**Limited availability.*

DOMAINE JOSEPH AND PHILIPPE ROTY

We started harvest early, picking between the 12th and 19th September. The wines, intense and rich, offer lovely balance, with good, fresh acidity. The tannins are silky making for wines with good ageing potential yet there is good up-front fruit which will give pleasure in youth, for the less patient. 2009 is a very, very lovely vintage.

PHILIPPE ROTY NOVEMBER 2011

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 has overseen both estates for many years now, even before the sudden death of his father Joseph three 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 in Madame Roty today, we have the bedrock of this very traditional house, overseeing the logistics, allocations and the considerable, intricate bureaucracy which beleaguers the average Burgundian producer.

Tasting at the Domaine, though a highlight of every trip, is also always a challenge, not least because of the number of wines to taste, ranging from generic, through Marsannay to Charmes-Chambertin Grand Cru. Some of the wines bear similar names, some from Domaine Joseph and some from Philippe’s independent business, Domaine Philippe Roty. Keeping one’s wits together, taking notes and asking the odd question all conducted in French, can be rather taxing. What keeps tasters on track is the sheer quality of the wines, their sense of place and indeed the differences between wines which essentially come from very similar areas. It is a little like stepping back in time. This is a Domaine where all of the wines are handled with a firmly-grounded sense of tradition. With that common keystone taken as read, the family is then free to evaluate any elements of modernity which may add value. Recent changes to that end include a vibrating sorting table, a new pneumatic press and very new last year, a bright, shining new tractor. The latter was presented with a beaming smile worthy of my colleague Tom Bird’s three year old son, Cassius – boys’ toys.

In all other aspects the Domaines Roty are bastions of tradition with subtle tweakings at the edges in recent years only improving the tried and-tested disciplines exercised in the vineyard and cellar.

Philippe, like his father and grandfather before him, relies on neither rule book nor consultant to determine what needs to be done in the vineyard and when. He has unerring confidence in the vines themselves, which he knows intimately. They dictate when and how to prune, whether or not to remove leaves, when picking should begin and, indeed, what should be done or not done in the cellar. This may be an inexact science, but it works.

In this long line-up of wines it is impressive to discover vintage after vintage that the wines are all very clearly defined, offering an authentic, unadorned translations of place.

LATE 2009 RELEASE

There are now very few producers resolved not to offer their wines until their job is complete, as they see it, and the wine has been safely bottled. However, at the two Domaines Roty, they are adamant that it is only right that they sell finished wines. Domaine de la Romanée-Conti do likewise.

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 become the 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 2009 wines with the main 2010 release.

2009 VINTAGE

2009 enjoyed a mild spring, launching a precocious start to the growing season. The beginning of the summer brought in hot weather, interspersed with periods of rain, which caused concerns about mildew, particularly in 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 aromatic character. By harvest time all was set for a great year, with both decent quantities and excellent quality – a fairly rare combination. Very little sorting was required as the grapes were in great form, the sugars and acidity concentrated by the north wind.

The vintage was almost universally well-received as a great year.

DOMAINE JOSEPH ROTY

Bourgogne Grand Ordinaire

Corney & Barrow Score 16+–16.5

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 slightly caramelised, strawberry fruit on the nose – immediately appealing in its primary fruit simplicity on attack, sweet, floral and ripe. The palate is similarly perfumed yet has a mineral edge, well-integrated, which adds definition and hints towards its Gevrey-Chambertin origins – definitely an insider’s wine.

Recommended drinking from 2013–2017+

£105/case of 12 bottles, in bond UK

Bourgogne Rouge Cuvée de Pressonnier

Corney & Barrow Score 17–17+

A change in boundaries in 1964 stripped this parcel of its Gevrey-Chambertin classification. At a mere stroke of a pen, an insider’s wine came into being and the innate quality of this ostensibly generic red becomes less surprising. This is an enticing, shimmering jet-ruby. The nose reveals dark fruit, fragranced with violet and rose, echoed on the palate which adds some raspberry intrigue and freshness, all set within a mineral rich, well-defined structure. This has very impressive intensity and depth and is something of a no-brainer in terms of quality and price – a terrific buy.

Recommended drinking from 2014–2017+

£135/case of 12 bottles, in bond UK

Marsannay Rouge

Corney & Barrow Score 16+–17

A very transparent cherry-ruby in colour this sets the scene with sweet, concentrated old vine fruit to the fore. The denouement delivered on the palate adds a twist, hedonism giving way to a much more structured, serious wine with good, earthy, mineral definition, hints of background spice and well-structured, grainy tannins. Beautifully handled, with good balance this is a fine ambassador for the appellation.

Recommended drinking from 2013–2017+

£185/case of 12 bottles, in bond UK

DOMAINE JOSEPH ROTY

Marsannay Rouge en Ouzelois

Corney & Barrow Score 16.5+–17

With vines up to 90 years old, this lies on the Chenôve side of Marsannay. It makes a fine ambassador for what is too often overlooked as an appellation. A very pretty, attractive limpid ruby, its delicate colour rather belies the advanced years of the vines. Likewise, a relatively flirtatious, fresh, vibrant nose, sweet and flamboyant surprisingly avoids too much gravitas. In fact this is delightfully perfumed on the nose and palate, both floral and mineral. This is allied to ripe, opulent fruit, supported by beautifully-integrated tannins.

Recommended drinking from 2013 to 2017+

£195/case of 12 bottles, in bond UK

Gevrey-Chambertin

Corney & Barrow Score 17.5

This is just the third vintage of Gevrey-Chambertin since Philippe successfully acquired it (a huge feat). It is incredibly difficult to buy land here, almost regardless of what one is prepared to pay. A vivid, shimmering jet-ruby, this presents a heady array of fresh flowers, violet and rose, allied to both red and black berried fruit, beautifully rounded, aromatic and laced with white pepper. The palate, similarly effusive, utterly refuses to be slotted into a surly young Gevrey-Chambertin box. Rich and sweet with lots of promise, it reveals beautifully ripe, rich and very primary fruit, offering so much promise, all supported by well-rounded tannins and just hints of a darker, more serious, structure in the back palate – a real charmer, focussed and long.

Recommended drinking from 2014–2020+

£315/case of 12 bottles, in bond UK

Gevrey-Chambertin Cuvée des Champs Chenys

Corney & Barrow Score 17.5–17.5+

From an enviably-sited parcel next to Charmes and Mazoyères-Chambertin, this is a lovely wine. Seductive and aromatic from the outset, richly coloured, it presents a plethora of ripe summer berries, scented with violet and rose potpourri and delicate hints of spice. The palate, suitably challenged, comes up trumps adding raspberries and cassis to the heady blend, all complemented by very clear, slightly smoky, mineral definition.

Recommended drinking from 2015–2018+

£345/case of 12 bottles, in bond UK

Gevrey-Chambertin Cuvée de la Brunelle

Corney & Barrow Score 17–18

It is hard not to get a bit soppy about this vineyard as we sit gazing over it throughout the tasting. This year it was slightly easier as it was already dark, such is the buying team’s day (the first appointment was in darkness too!) This is essentially the Roty’s garden, 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 a very special, walled vineyard in the centre of Gevrey-Chambertin, enjoying a specific, special mesoclimate. I remember in 2003, grapes next to the wall being edible by the end of June – extraordinary–even for that exceptional year. The scale of the scores can be put down to the fact that the wines were VERY reductive (a particular smell associated with a lack of oxygen, remedied by racking) when we tasted. We are very used to a certain amount of reduction. It comes with the territory as Pinot Noir wants as little handling as possible. A second sample was better, revealing a very bright, refreshing character on the palate, in contrast with the still rather truculent nose. Floral notes, violet-rich, allied to warm berry compote make for a very alluring heady brew. Mocha layers, *crème de mûre* and spice make for a long, rather seductive, protracted finish.

Recommended drinking from 2015–2022+

£350/case of 12 bottles, in bond UK

Gevrey-Chambertin Clos Prieur Bas

Corney & Barrow Score 17.5–18+

Limpid jet-ruby in colour, the nose here presents both candied and fresh cherries, sweet, ripe, very aromatic and appetising. The palate echoes the aromatics though adds summer pudding berries and delicate hints of spice, all set within a fine, mineral structure, supported by well-rounded tannins. Not for the first time in the tasting were we struck by the heightened, fresh, pure aromatics – rather reminiscent of the 2010s we had tasted elsewhere. There is perhaps method in tasting later, the wines having had a chance to settle into their own balance. This is harmonious and well-structured through to a protracted finish.

Recommended drinking from 2017–2024+

£375/case of 12 bottles, in bond UK

DOMAINE JOSEPH ROTY
2009 VINTAGE

Gevrey-Chambertin 1er Cru Les Fontenys
Corney & Barrow Score 18+–19

As ever, this is something of an eye-opener. The vines here vary between thirty, forty and eighty years of age and it shows, in the wine’s intensity. This is a very beautiful, brilliant jet-ruby, shimmering like stained glass. The nose, a little reticent initially, gradually opens up to suggest both fresh primary fruit and darker, more serious, compote. Just getting used to the intricacy of the nose, the palate is a total surprise, offering an explosion of fruit on attack, full ripe red and black berries, suffused with violet and layered with cherries and cream – glorious, almost wanton, complex and layered, well-rounded with a rather enthralling, spiced backdrop.

Recommended drinking from 2017–2027+
£695/case of 12 bottles, in bond UK

Charmes-Chambertin Grand Cru, Cuvée de Très Vieilles Vignes
Corney & Barrow Score 19–19+

Plum-ruby this has great intensity of colour, glittering, bright and enticing, so begins the drama. This is sensational in its aromatics, veering on a tightrope between heady, invigorating floral perfume, pure berried fruit and a spiced savoury element. The palate, presented with quite a challenge, takes up the gauntlet, taking the intricacy of the nose and further concentrating the complementary elements, providing focus and direction within an exotic, elaborate display of old vine fruit. This presents an almost impossible mesmeric feat of balance, helped by wonderful mineral definition – fabulous wine with a long future ahead!

Recommended drinking from 2018–2028+
£1,350/case of 12 bottles, in bond UK
(On allocation)

Mazis-Chambertin Grand Cru
Corney & Barrow Score 18–19

Tasted after Les Fontenys, this was rather reticent on the nose in comparison, initially a little evasive. This Mazis-Chambertin presents something of a paradox – clearly a timing issue – as there is extraordinary potential complexity however currently the embryonic wine is a little at sea. This is deep jet-shot ruby in colour, the nose is restrained, the palate ebullient. There is a wealth of sweet fruit but darker, savoury elements too. Masculine in a sense due to underlying innate musculature yet there is definitely complementary, perfumed resonance. There is such depth and intensity here, dark and red fruit, flowers and spice, richness and minerality, that it will give great pleasure, in time, to the very few people fortunate enough to get as much as a sniff of it – it’s incredibly rare.

Recommended drinking from 2020–2030+
£1,500/case of 12 bottles, in bond UK
(On allocation)

DOMAINE JOSEPH ROTY
2009 VINTAGE

Marsannay Rosé
Corney & Barrow score 17

Domaine Joseph Roty’s rosé has a loyal following amongst customers who have discovered that it is a rather serious wine, at its best with food – not really the stuff for quaffing around a swimming pool.

Avery pale pink, its colour belies the rather self-assured style presented on the nose. Bright fruit, berries and cream make a bid for dominance but offer a harmonious whole. The palate, refreshing and upbeat, echoes the aromatics of the nose whilst maintaining a certain serenity and composure, hinting at darker fruit, underlying minerality and the most delicate spice – well worth trying.

Recommended drinking from 2012–2013
£99/case of 12 bottles, in bond UK

Bourgogne Blanc
Corney & Barrow Score 16–17

A shimmering, pale, straw-gold in colour, the nose here presents sweet, candied fruit, ripe stone fruit elements and hints of fondant icing with rich aromatics, consistent with the vintage. The palate offers a more classical frame, orchard fruit now getting a look in, innate opulence balanced by very fine mineral definition and flashes of citrus. Well-handled, this has time to grow into its own skin and will do well for another year or so in bottle.

Recommended drinking from 2012–2014
£125/case of 12 bottles, in bond UK

Marsannay Blanc
Corney & Barrow Score 16+–17

The Marsannay white is from a parcel of 13-years-old vines high on the top of the slope – very different from Bourgogne Blanc and treated accordingly. Pale white-gold, it presents clearly defined, very ripe stone fruit with shades of the exotic, white-fleshed peach and underlying warmed apples and pears on both the nose and palate, the latter adding an intriguing mineral dimension. A refreshing change and good value for a white Burgundy with this level of provenance.

Recommended drinking from 2012–2014
£195/case of 12 bottles, in bond UK

DOMAINE PHILIPPE ROTY
2009 VINTAGE

Côte de Nuits-Villages
Corney & Barrow Score 17–18

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 – well-sited. A relatively recent addition to the Domaine Philippe Roty portfolio, the first vintage was in 2005. The vines here are a very impressive 47 years old and they get more than their share of Philippe’s attention as he can assess their progress on a daily basis, just by looking out from his kitchen window. He was therefore fast-tracked towards gaining a level of understanding of his property, a knowledge of its foibles and idiosyncrasies which ordinarily would take years.

Philippe produced supremely-balanced wines from the outset. This is a very pure, limpid ruby, relatively pale in colour, it nonetheless packs a punch on the nose, which is simply gorgeous, a supremely well-balanced medley of primary black and red fruit, cherries and crushed stone minerals. Accessible aromatics tend to delude the taster, readying themselves for a perfumed, playful little number on the palate. ...but that is not what they’ll get. These vines are planted where there is essentially no soil, on pure rock, and the resulting combination of minerals and tannins make for a much more adroit style than perhaps anticipated and is very impressive for all that, a good, well handled wine.

Recommended drinking from 2014–2019+
£215/case of 12 bottles, in bond UK

Marsannay Rouge Champs St-Etienne
Corney & Barrow Score 17.5

Finding land available to buy almost anywhere in Burgundy is extremely difficult–and it’s not all about money – though that too is a challenge. There are all manners of protocols, written and unwritten, all done by smoke and mirrors. The Roty family were therefore delighted when Philippe was successful in a bid for this parcel of old vines, between 45 and 50 years of age. A radiant, deep jet-ruby this is somewhat comely and reveals lively, fresh, vibrant fruit on the nose, sustained by minerals. The palate seizes on the aromatic profile, adding complementary dark fruit notes and savoury elements, all set within a robust, firm structure. This is really attractive with good intensity, excellent balance and a certain capacity to age... great value in fact.

Recommended drinking from 2014–2018+
£215/case of 12 bottles, in bond UK

DOMAINE PHILIPPE ROTY
2009 VINTAGE

Marsannay Rouge Quartier

Corney & Barrow Score 17–17+

Marsannay has been producing wine since the 7th Century and is unique in the appellation being equally valid for red, white and rosé wines. Given the tremendous diversity available, from rather uninteresting alluvial lower slopes to parcels like this, near Couchey, planted on rocky calcareous soil, Marsannay being so often overlooked seems crazy. This is a very satisfying colour, shimmering plum-ruby, very endearing. The nose is wonderfully fresh and mineral – possibly surprising in the context of the year but that minerality always helps. The palate delivers the expected sweetness, rich and supple, with intense red and black fruit layered with brittle minerals and serious savoury notes, to give an altogether rather lovely ensemble – impressive.

Recommended drinking from 2014–2018+

£215/case of 12 bottles, in bond UK

Gevrey-Chambertin Champs Chenys
Cuvée de Vieilles Vignes

Corney & Barrow Score 17–18

Philippe acquired this parcel eight years ago which, as previously cited, is a rare event, any available land being furiously-fought over. In this instance his parents having a parcel there already worked to his advantage. It could equally well have worked against him. 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 and on the limit of Charmes-Chambertin. The age of the vines naturally limits production but such constraints are more than compensated by intensity in aromatics, concentration, depth and complexity. It begins its overtures with lavish intensity, a concentrated dark ruby, glistening and enticing. The nose is rather naughty, decadent even, a gorgeous, heady array of violet and rose, cassis and raspberry and darker, sweet old vine fruit. The palate, not to be outdone, adds savoury, mineral intrigue and sets the scene within a rounded, ripe structure, finishing with a prolonged flourish.

Recommended drinking from 2015–2019+

£350/case of 12 bottles, in bond UK

We are proud to represent the following Domaines which we offer individually throughout the year and which we keep apart from the general January offer and tasting.

Domaine de la Romanée-Conti

Domaine Leflaive

Domaine Comte Georges de Vogüé

Domaine Bonneau du Martray

Clos de Tart

Domaine François Carillon

Olivier Leflaive

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