



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



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

CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

CLOS DE TART

2010 VINTAGE

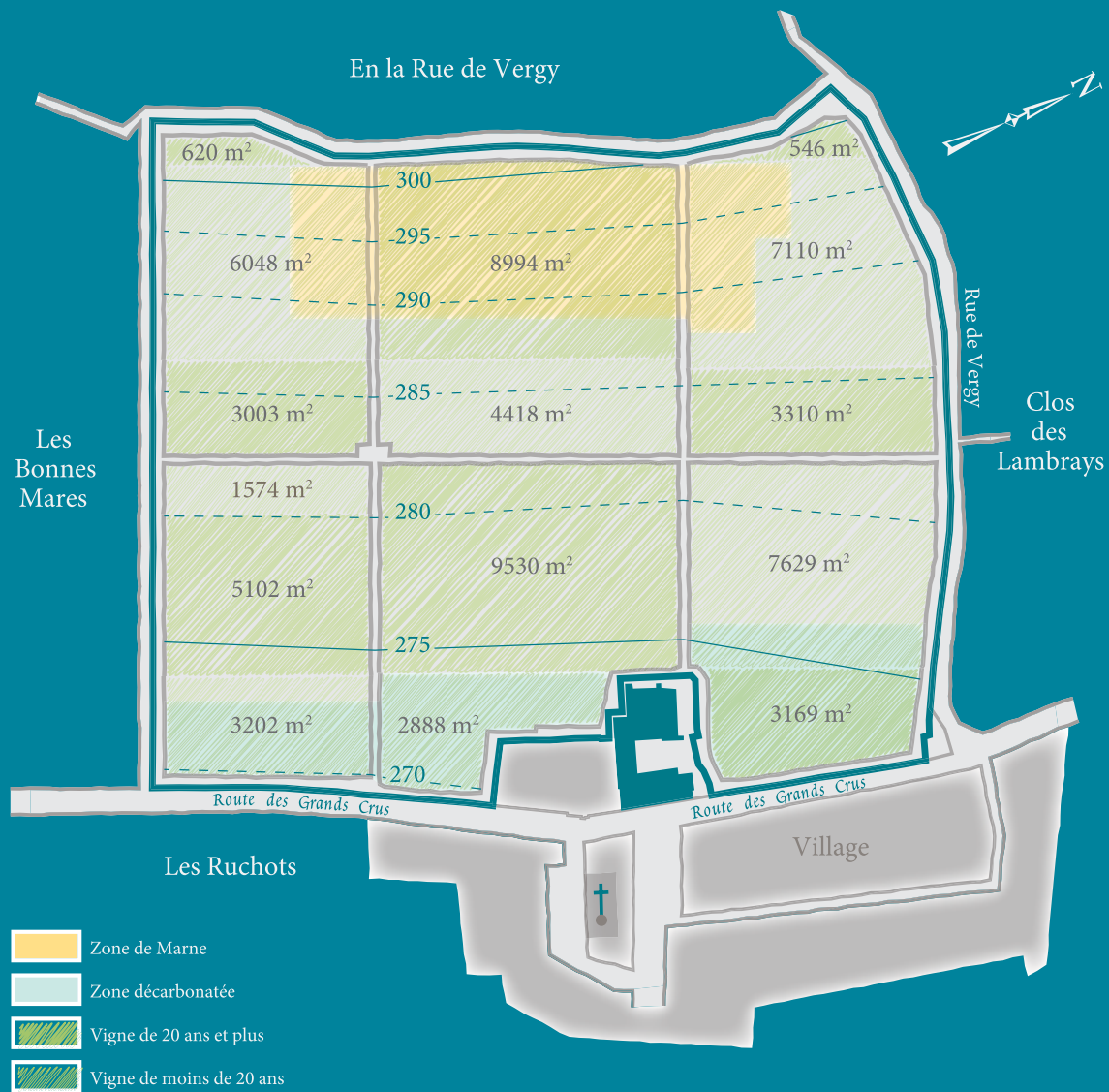
EXCLUSIVE TO CORNEY & BARROW IN THE UK

“The 2010 vintage is outstanding – a “vine-grower’s vintage” where hard work, foresight, anticipation, rigour, making the right decisions at the right time, in a word: experience, were the key factors for success.”

SYLVAIN PITIOT, FEBRUARY 2012



A MAP OF THE CLOS



2010 VINTAGE	AVERAGE AGE OF VINES	AVERAGE PRODUCTION (doz)	TOTAL PRODUCTION 2010 (doz)	YIELD (Hectolitres per Hectare) 2010
Clos de Tart	60 years	1540	1500	21hl/ha



"The 2010 Clos de Tart, elegant, well-balanced and 'gently powerful' will be part of the exceptional vintages' league table which includes vintages such as 2001 Clos de Tart and 2008 Clos de Tart, the slight difference residing in its higher concentration resulting from the naturally low yield of this vintage."

SYLVAIN PITIOT

Vineyards at Clos de Tart



INTRODUCTION

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

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

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

HISTORY

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

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



Sylvain Pitiot

THE VINEYARD

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

The soils within Clos de Tart are complex but are mainly *argilo-calcaire* (clay-limestone), the proportions of which vary with the slope of the vineyard. Since 2005, Sylvain has been working closely with Claude Bourguignon, the agronomist of world renown, analysing the soils and sub-soils of the Clos. This work is continuous, the better to understand the *terroir*. Specific parcels are now vinified separately and are then brought together just one month before bottling. The Corney & Barrow buying team now routinely taste parcel by parcel. Fascinating and illuminating as this is, the process intensifies our respect for the art of blending.

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

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

THE WINERY

A new state-of-the-art *cuvierie* was built in 1999, which allows traditional practices to be exercised with all of the benefits of modern technology and hygiene. The grapes are harvested by hand and placed in small plastic containers to avoid crushing. They are then transported to the *cuvierie* and placed, when necessary, on a sorting table to be selected. Much of the sorting is however achieved in the vineyard. Only perfectly healthy grapes are then put into stainless steel fermentation tanks, which are all temperature controlled. The bunches are transported to a de-stemmer after sorting, using a conveyor to avoid damage. Sylvain has significantly raised the percentage of whole bunches. Though it varies in keeping with the vintage, this is now generally around 50%.



The new state-of-the-art cuvierie

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

THE CELLARS

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

PRESENT AND FUTURE DEVELOPMENTS

Over the past ten years and in a near vertical ascent, Sylvain Pitiot and the Mommessin family have returned Clos de Tart to the very highest level in Burgundy. From the outset, Sylvain introduced dramatic and significant improvements in both the vineyard, with a subtle, progressive programme of replanting and the cellar, with an increasing proportion of *grappes entières* – whereby bunches are not de-stemmed. This is complicated, not least by every vintage providing different qualities of stalk, in terms of ripeness. The 2010 vintage is likely to be 50:50 de-stemmed and non de-stemmed.

It is a story of infinite detail in which the effect on the whole is so much greater than the sum of the parts. Sylvain’s objective is to translate this very great *terroir* as accurately and sensitively as is humanly possible and therefore to produce a wine which is entirely faithful to its origins. Change has been effected year upon year, with the bar rising ever higher as successive vintages scale increasing heights. Standing still is not an option and decisions and changes made require fantastically long term vision and not a little courage.



The naturally cool cellars

THE WINES

CLOS DE TART

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

LA FORGE DE TART

In some years, notably NOT in 2010, part of the production is reclassified as Morey-Saint-Denis *Premier Cru*, La Forge de Tart. A great wine in its own right, its name reflects the former name of the vineyard. When La Forge is produced, it tends to be from the younger vines, of less than 25 years old.

CLIMATE

2010, Sylvain Pitiot's fifteenth vintage at Clos de Tart is exceptional – really fine.

We were delighted with what we found here, given that generic reports of the vintage had been far from encouraging. A plethora of challenges had faced Sylvain and his team but they met these head-on, working assiduously in the vineyard, playing to the strengths of the growing season.

Winter had been cold, with a lot of snow. This in itself would ordinarily be a good thing, killing off pests and diseases and restoring water reserves – which was indeed the case. In December however on the night of the 19th/20th, temperatures plummeted to minus 20°C in just two hours, damaging some latent buds and reducing fruiting potential. This was to have an impact on the potential crop. Later, the flowering period was rather late and was disturbed by alternating rain and sun and cool conditions – further limiting production.

Without the burden of a heavy crop, the vines endeavoured to rally and catch up but an essentially indifferent summer did little to help the cause.

Although the climatic conditions presented a challenge, their combined effects established the foundations for ultimate success. The number of bunches was limited and on those bunches the clusters were small, often scattered and made up of small, thick-skinned berries, with very little juice. Production was therefore down on the average, in fact 25% lower than a normal year and this is a property where the yields are traditionally low, in any case. The final yield was 21 hectolitres per hectare. (2009 was also low, due in part to hail, at 26.4 hl/ha).

It was however the very fact of the crop being so small which afforded the vines a greater chance of achieving full phenolic ripeness – which would have been impossible with a normal sized crop.

Also, as has so often been the case, the arrival of the Cavalry, in the form of sunshine, late on. Although not excessively hot, it served to ripen the grapes. The nights became cooler and, as important, the wind changed to the north, allowing the most courageous to wait for optimal ripeness. The results are spectacular, indeed there will be many who will prefer the clarity, purity freshness to the more exotic allure presented by the 2009s.

2010 Clos de Tart is an exemplary ambassador for both the vintage and this historic property.

NEW IN 2010

After two years of testing, in 2010, Sylvain implemented a new technique – Dyostem – which allows him to determine precisely the date when a grape can reach its optimal sugar potential, taking into account the varied micro-climates found within Clos de Tart. Using this system, both optimal ripeness and complementary balancing acidity are respected.

No new technique however diminishes the importance of simply tasting the grapes. There is a thorough assessment of pulp, seeds and skins, to evaluate the maturity of the different tannins within the individual parcel, governing the dates of harvest within the different micro-climates.

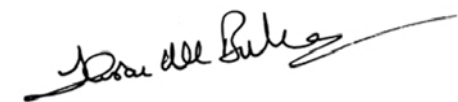
THE WINERY PARCELS

As always the wines were vinified in seven different *cuvées* all, at least from the outset, potential Clos de Tart. The finished wines were matured for 17 months in new oak. Still in cask at the time of writing, Clos de Tart will be bottled at the end of March 2012, decisions over blends having only been made at the beginning of this same month. After successive blind tastings from different parcels, varying aged vines, wines from non-de-stemmed and de-stemmed bunches, the outstanding quality of this year's wine was clear. It was therefore decided that there would be no second wine, La Forge de Tart, produced.

As always, the wines will be hand-bottled, by natural gravity and without fining or filtration, the better to preserve the quintessential purity and richness which is a hallmark of Clos de Tart.

MAIN TECHNICAL FEATURES FOR CLOS DE TART 2010:

- Full flowering on 18th June
- Green harvest on 2nd August
- Harvesting from 28th September to 6th October
- Yield: 21 hl/ha
- Average natural alcohol content: 13.6%
- Average Ph: 3.52
- Malo-lactic fermentation: July 2011
- Ageing: 17 months in new oak



Alison Buchanan, Associate Director (Buying)
April 2012

CLOS DE TART GRAND CRU MONOPOLE 2010

Corney & Barrow Score 18–19+

A glittering, deep ruby this is a beautiful colour. The nose offers sweet red fruits yet within an adroit, focused, mineral frame – very pure with violet-scented raspberries and brambles. The palate presents a profound purity, fine and intense fruit and a lovely balance between power and elegance, all supported by fine-grained, powdery tannins through to a long, poised finish. This is a beautiful Clos de Tart, which deserves patience.

Recommended drinking from 2020–2034+

£1,425/case of 6 bottles, in bond UK

£1,475/case of 3 magnums, in bond UK

£1,150/case of 1 jeroboam, in bond UK



ALLOCATION PROCESS

- 1. The Domaine and Corney & Barrow’s focus is on the private customer and as a consumer rather than a speculator.
- 2. The Domaine’s wines are bought on the clear understanding that they will be stored and delivered in the UK only.
- 3. Should you wish to sell the wine in the future, do please offer Corney & Barrow first refusal as this will ensure the integrity of secondary market distribution, something which is of great concern to the Domaine.
- 4. Priority will be given to the Domaine and Corney & Barrow’s best, most loyal and most regular customers.
- 5. We will do our best to accommodate newer customers. To help in this, we have a small range of older vintages in stock to help begin a collection.

May we please have your order by Thursday 19th April 2012. Allocations will be completed by Wednesday 25th April 2012. Confirmation of order will be through receipt of invoice and the wines will be put into your reserves on payment.

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

May we please request that invoices are paid in full by 25th May 2012. In all fairness, we reserve the right to re-allocate your order to other customers on the waiting list if payment is not received by this time.

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


HOW TO ORDER

We are often asked by customers for guidance on what they should actually write in the quantity columns on the order form. Given the demand for the domaines wine our suggestion is that you simply order what you would ideally like to receive.

ORDERING

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

We strongly advise you call to confirm receipt of your order



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

CONTACT US:

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

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

CORNEY & BARROW HONG KONG
Unit D, 6th Floor, 9 Queen’s Road Central
Tel: +852 2537 3325
export@corneyandbarrow.com

WWW.CORNEYANDBARROW.COM