



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



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HIS THE PRINCE OF WALES  
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# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

*Established 1780*



## DOMAINE COMTE GEORGES DE VOGÜÉ

2010 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK

*“There is something almost frightening about this vintage because of its transparency. It is so clear and so pure.”*

FRANÇOIS MILLET, MARCH 2012





## 2010 VINTAGE REPORT

2010 was a vintage of attrition in which the terms of the debt presented for a frequently profound quality were very onerous indeed. It became clear that this quality would never have been achieved with a large or even average sized crop.

So it was with Domaine Comte Georges de Vogüé, as a glance at the yield table makes quite clear. There was a terrible price to pay for a quite lovely quality, a quality that combines an insinuating silkiness and sweetness with a purity, intensity and 'attack' that shows Burgundy at its best.

Nature was perhaps more ruthless in its selection than usual, for it was a year of startling and sometimes savage change in which the *vigneron* ducked, dived and weaved to a rhythm that was mostly reactive. January was the coldest since 1987 with three bouts of snow and further anti-cyclonic cold throughout February, good at least for the cleansing of the vineyards if not for the start of growth. Only April and its rising day temperatures boosted vital bud-burst. April was cool and overcast, inducing the first stress in the vineyards, a slowing down of an already slow growth and consequently the promise of a late flowering. Since the flowering more or less determines the harvest date, its late occurrence, between 10th and 20th June anticipated a later than usual harvest, with all the attendant risks of deteriorating weather at the end of the growing season.

As if this was not enough, the weather during flowering was cool and wet so that many of the nascent berries became shot and shrivelled. Unquestionably, the crop was going to be small. And then Summer arrived with glorious, but sometimes extreme levels of heat and sun for the rest of June and virtually all of July. The vines caught up, their health remained excellent with neither oidium nor mildew and the Domaine practised '*éclaircissage*' or green harvesting to steady an already severely reduced crop into perfect balance. This was prescient since August was frankly dull, not so dull as to impair the health of the vineyards but certainly enough to prevent a proper ripening of those estates who gambled on larger volumes.

And then, as so often happens in Burgundy, September brought another dramatic change, this time a keen North wind with warm, sunny days and cool nights. The berries concentrated superbly, sugars soared and a severely reduced crop of intense, ripe and sweetly flavoured grapes were brought in during just 6 days of harvest from September 20th to October 1st. Eric Bourgogne, *Chef de Culture* and his team practiced further meticulous deselection of the grapes both in the vineyards during harvest and subsequently on sorting tables outside the cellars.

As the tasting notes suggest, these are lovely wines. The problem in general in 2010 and specific to the Domaine, is the pathetically low yields and our offer, always oversubscribed, will meet with particular difficulty this year. Once again, we ask for your patience as we deal with your order and, in response to your requests, lay out our stall as to the allocation process which is designed to be as fair and equitable as you insist.



## THE ALLOCATION PROCESS

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

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

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

1. The Domaine and Corney & Barrow's focus is on the private customer and as a consumer rather than a speculator.
2. The Domaine's wines are bought on the clear understanding that they will be stored and delivered in the UK only.
3. No customer will be allocated more than 12 bottles (or equivalent) of any particular wine.
4. Should you wish to sell the wine in the future, do please offer Corney & Barrow first refusal as this will ensure the integrity of secondary market distribution, something which is of great concern to the Domaine.
5. Priority will be given to the Domaine and Corney & Barrow's best, most loyal and most regular customers.
6. We will do our best to accommodate newer customers. To help in this, we have a range of older vintages in stock to help begin a collection.

May we please have your order by Monday 26th March 2012.

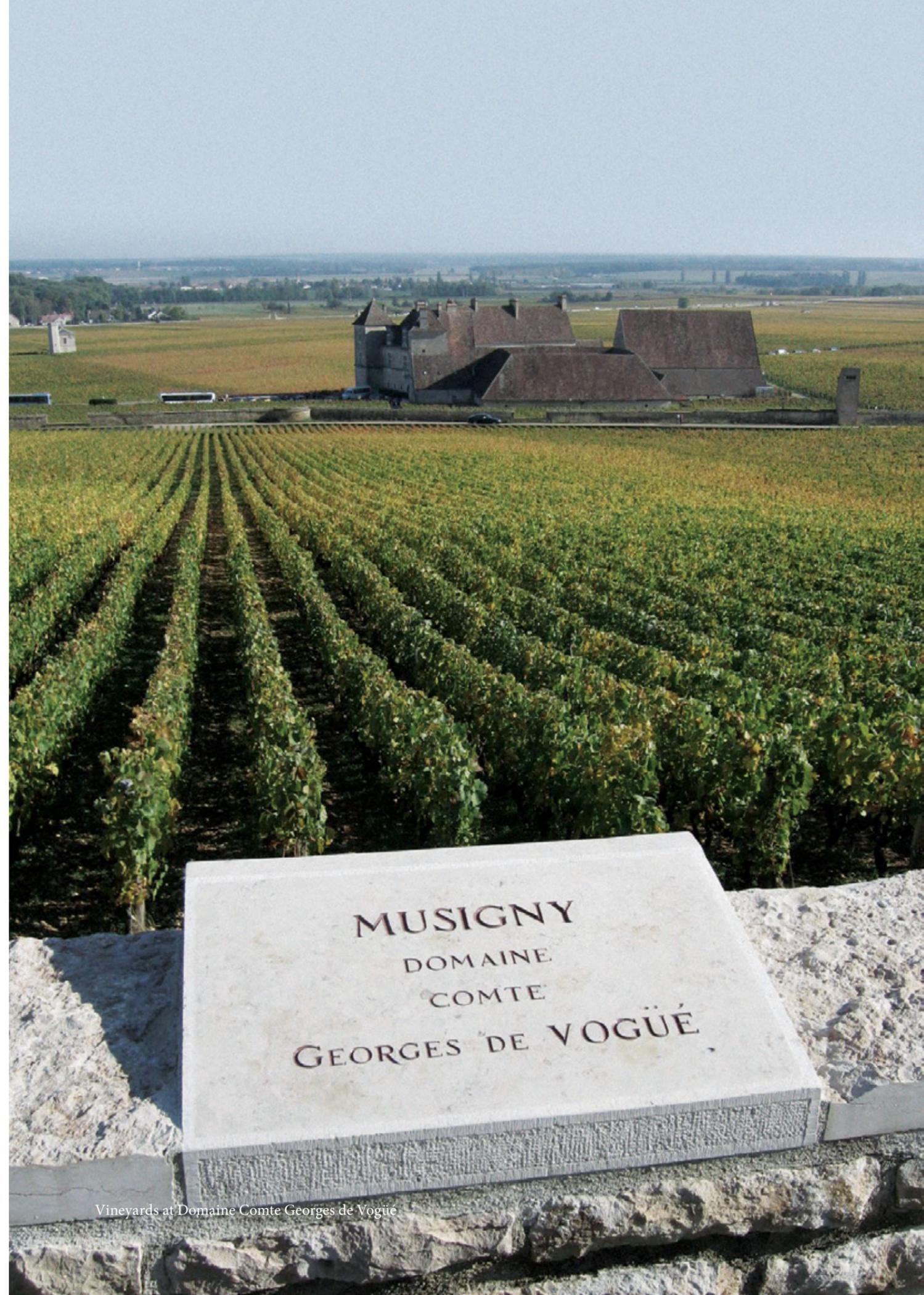
Allocations will be completed by Thursday 29th March 2012. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve on payment.

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

May we please request that invoices are paid in full by Friday 27th April 2012. In all fairness, we reserve the right to re-allocate your order to other customers on the waiting list if payment is not received by this time.

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

Adam Brett-Smith  
March 2012



Vineyards at Domaine Comte Georges de Vogüé



## TASTING NOTES

### BOURGOGNE BLANC

Corney & Barrow Score 18

Twenty one years old – the age of the vines on this unique, tiny and iconic *Grand Cru* in the Côtes de Nuits that is, of course, Musigny Blanc. Except it isn't... yet. The Domaine continues to call it Bourgogne Blanc believing that the vines are too young to deserve *Grand Cru* status...

Irrelevant really because the wine is noble. Pale green gold in colour, the vintage has given a wonderfully taut, citrusy, white fruited perfume that is intense and pure to go with the more characteristic creaminess and weight which this vineyard so often offers. The palate has a subdued richness, latent power, but with an extraordinary tension and minerality through to a taut, concentrated finish which remains harmonious and balanced. Great wine.

Recommended drinking from 2015–2020+  
£450/case of 3, in bond UK

### CHAMBOLLE-MUSIGNY

Corney & Barrow Score 17–18

This is no ordinary village wine as it includes the two parcels of very old vines, 1er Crus Les Baudes (60 years old) and Les Fuées (51 years old) in the final blend. Firm, limpid ruby colour. The nose offers lovely, vibrant fresh red fruits, spicy, briary creamy, way above its apparently humble appellation. The palate combines an apparently masculine style, grainy and mineral with pure, fresh sweet fruits, floral and linear. Surprisingly complex and intricate this has elegance, concentration and fine length.

Recommended drinking from 2016–2024  
£460/case of 6, in bond UK

### CHAMBOLLE-MUSIGNY 1ER CRU

Corney & Barrow Score 18-

Perhaps the greatest value of the Domaine's wines, this is made from the relatively young vines (10–25 years) of Musigny itself and is therefore a *Grand Cru* by any other name or indeed by any other estate. Dark ruby in colour. The nose is restrained at this stage, with flashes of pure red and black fruits, sappy, toffee, treacle rich. The palate by contrast has a super refined structure with powder fine tannins, sweetly concentrated purity and length. Lovely wine.

Recommended drinking from 2015–2028  
£750/case of 6, in bond UK

### CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES

Corney & Barrow Score 18+

This tiny plot is sited immediately next to Musigny itself – François Millet, the *Maitre de Chai* of the Domaine calls it the 'first lady'. She has a wonderful perfume both fecund and sweetly spicy, black fruited and intense, naughty. The palate is almost crystalline in its purity, linear again with an extraordinary concentration of silky beguiling flavours and terrific attack and intensity to the finish. This wine is '*éclatant*' difficult to translate – startling, glittering, intense. Wonderful.

Recommended drinking from 2020–2025  
£795/case of 3, in bond UK

### BONNES-MARES GRAND CRU

Corney & Barrow Score 18+ –19

I am an apologist for Bonnes-Mares, unnecessarily perhaps. It is a physical rather than a cerebral wine, it has presence and loyalty; I think last year I said that you'd want it on your side in a fight. As with last year it frequently rises above these qualities and does so in 2010 but for different reasons. Yes, to the dense, ruby colour. Yes to the darkly rich, sweetly sappy fruit and generous broad masculine flavours. But the stamp of this vintage, with its freshness intensity and elegance, is wonderfully deployed here so that the power is, if not weightless then certainly worn effortlessly, purely and with absolute authority. Good, good wine.

Recommended drinking from 2022–2030  
£1,540/case of 6, in bond UK

### MUSIGNY GRAND CRUS VIEILLES VIGNES

Corney & Barrow Score 18–19

It is one of the greatest of all Red Burgundies – the stuff of legend and purple prose – the 'majesty itself' of Clive Coates' Cote d'Or and, at 80% of the total vineyard area owned, almost in its entirety by De Vogüé. The 2010 is another noble wine. Dark, almost opaque ruby in colour. What a nose... Elusive, ethereal, spicy, dark silkily sweet red and black fruits pungently pure and yet delicately perfumed. There is a lightness of touch to the palate, an effortlessness that belies the density and intensity of concentration with powdery tannins and sweetly cloaked flavours that balloon across the mouth. This is a great Musigny and will be seen as such throughout its unquestionably long life.

Recommended drinking from 2022–2032+  
£1,875/case of 6, 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.*

## 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.

14–16 A very good to excellent wine

16–18 An excellent to outstanding wine

18–20 An outstanding to legendary wine

*Wines are judged within their peer group, 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.*

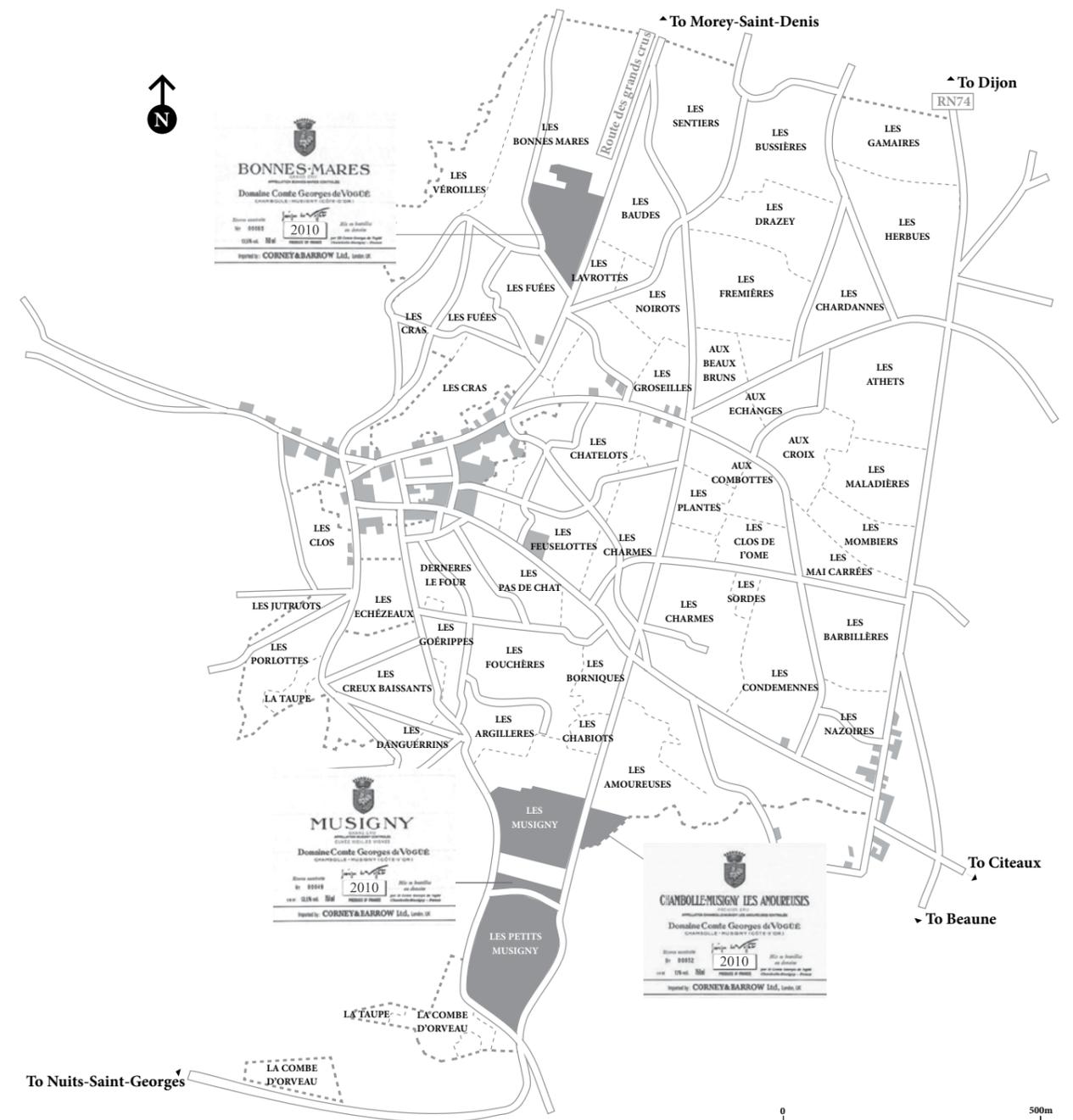
*A score is a summary only. The devil is in the detail, so please focus on the tasting notes.*



Domaine Comte Georges de VOGÜÉ

*Domaine Comte Georges de VOGÜÉ*

2010 VINTAGE	AVERAGE AGE OF VINES	AVERAGE PRODUCTION (doz)	TOTAL PRODUCTION 2010 (doz)	YIELD (Hectolitres per Hectare) 2010	VINEYARD HOLDINGS HECTARES 2010
Bourgogne Blanc	21 years	230	120	16.62	0.65
Chambolle-Musigny including Chambolle-Musigny 1er Cru	39 years 61/52 years (Les Baudes/Les Fuées)	500 -	443 -	18.99 -	1.8 0.3
Chambolle-Musigny 1er Cru	20 years	800	494	24.98	1.78
Chambolle-Musigny 1er Cru Les Amoureuses	39 years	200	93	14.95	0.56
Bonnes-Mares Grand Cru	42 years	600	534	18.07	2.66
Musigny Vieilles Vignes Grand Cru	45 years	850	709	13.63	4.68





DON'T MISS

A DINNER WITH JEAN-LUC PÉPIN  
OF DOMAINE COMTE GEORGES  
DE VOGÜÉ

WEDNESDAY 18<sup>TH</sup> APRIL

We are both excited and honored to welcome Jean-Luc Pépin to London to host an exclusive dinner for Corney & Barrow customers in Central London. We do hope you can join us.

Time: 6:45pm

Venue: Central London (TBC)

Ticket price: TBC

To request information or reserve spaces  
please call 020 7265 2522 or email  
events@corneyandbarrow.com

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