



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



BONNEAU DU MARTRAY

2011 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

*“Il en résulte finalement des vins très différents qui
soutiennent la comparaison avec le millésime 2010
produit pourtant dans les conditions presque opposées.”*

*"What we have here are very different wines that compare with those of 2010
– despite being produced in almost opposite conditions"*

JEAN-CHARLES LE BAULT DE LA MORINIÈRE OCTOBER 2012





Jean-Charles le Bault de la Morinière

2011 VINTAGE REPORT

“Bonneau du Martray’s Corton Charlemagne is the product of light rather than heat which is a consequence of the Domaine’s unique aspect, facing west and south-west – a feature that formidably increases the influence of light on the vines particularly in the afternoon and early evening without running the risk of excessive heat.”

The 2011 vintage at Bonneau du Martray suffers little by comparison with the brilliant 2010 – I tasted them side by side – but what makes the 2011 exciting was the precocity of the growing season which is almost always the key to potential greatness. This feature, shared with the 2003, 2007 and 2009 vintages is also the greatest point of difference with 2010 so any comparison made with 2010 is purely qualitative not stylistic. 2011, as the tasting notes suggest, shares the intensity, precision and focus of 2010 but has an altogether more seductive, lissom, insinuating quality, more physical if you like, which will please the hedonists as much as the purists. It is a lovely wine.

The death of a vintage is a beautiful time in the vineyard as the leaves turn from a rich green to a russet brown frequently under limpid, glowing sunlight. So it was in October 2010 as the leaves began to fall on the 10th and work on the vines resumed again. Clear skies presaged early frosts on the 21st October and November was cloudy and damp before a properly cold winter set in after the 15th. Throughout December and January it was very cold with frequent frosts and snow, perfect conditions for ridding the vineyards of any latent pests and diseases.

February was beautiful, dry, sunny and bright with early frosts. Mid-March saw the tiniest Pinot Noir buds emerging and after two useful rainstorms the sap rose as the vines began to ‘weep’ and on April 7th with wonderfully dry, luminous conditions (a high of 79°F) budburst occurred, eight days earlier than 2009 and 3 days earlier than 2007.

So far, so brilliant. May continued hot and dry for the first ten days, before a storm on the 11th of no serious effect presaged a hailstorm on the 20th which lasted one hour and 40 minutes and where the ground became carpeted as if with snow. Leaves and some branches were torn necessitating huge and rapidly successful work with biodynamic treatments to ‘dress the injuries’ and heal the subsequent scars. Happily this did not interrupt an early and very rapid flowering during the 23rd to 27th May.

June and July were generally bright and hot with wonderful temperatures of up to 93°F on the 26th, 27th and 28th. However, there were also occasional storms, particularly in July, which recorded a whopping 171mm of rain for the month. *Véraison*, when the grapes change colour, was noted on the 23rd July and completed by the 9th August – still on track therefore for an early harvest.

Happily the weather in August was largely benevolent although unique throughout the month in its fresh, misty mornings followed by bright, luminously sunny warmth, more akin to September and with weekly rainfall. Extraordinarily the season remained precocious, witnessed by an almost imperceptible change of colour in the foliage, as full maturity was reached on the 5th September. On the 6th, 3 days earlier than 2009, harvesting began with both the Chardonnay and the Pinot Noir. Conditions were perfect, the grapes healthy, plump and ripe and apart from some light rain on the vines on the 9th and 11th September (which was blown dry by a helicopter) the entire crop was in by the 12th. Yields were slightly up on average with little selection necessary (some 3% deselection on the Pinot Noir) a consequence of that gentle August that had limited the evaporation of the berries.



*“In my experience, easy fermentations
are always a sign of a fine vintage.”*

JEAN-CHARLES LE BAULT DE LA MORINIÈRE
OCTOBER 2012

And so it was in 2011 with straightforward fermentations, sugars consumed by mid-October and with malolactic fermentation (where the spiky malic acids are converted to creamier lactic acids) beginning in March 2012 and completed without drama, by June. The racking (transfer to new, fresh casks) was effected from the 11th September with the new wine lying on its fine lees before bottling in spring 2013.

The Corton Rouge was put to cask on the 3rd October 2011 after a sixteen day *cuvaison* and tasting of each different parcel. Malolactics began slightly later in May 2012 but were over quickly by the end of July. The production of these young vines, around 3 casks, were excluded from the final selection, and bottling of the *Grand Vin* is due in Spring 2013.

Adam Brett-Smith

Adam Brett-Smith
November 2012

The hill of Corton showing the parcelled nature of the vineyard.
Note the wood that circles the hill.



Picture by Tomas er



TASTING NOTES

CORTON CHARLEMAGNE
GRAND CRU 2011

Corney & Barrow Score 18
Firm, full, green-gold colour, the nose is hauntingly beautiful, zesty, citrusy and intense with a hint of creamy, leathery fruit. The palate is almost shockingly pure but possesses a subliminal, biscuity richness, and a supple lithe, almost plumply fruited centre. The Domaine's characteristic mineral tension and 'lift' on the finish, focuses the weight and depth into almost perfect balance.
A fine, fine wine.

Recommended drinking from 2016–2019
£795.00/case of 12, in bond UK

CORTON GRAND CRU 2011

Corney & Barrow Score 18
Deep hearted with a limpid, purple-ruby colour. The nose is darkly, spicily fruited, almost fecund in it's sweetness and richness on the palate. There is a profound structure under the succulence that lifts and balances this wine admirably – great wine.

Recommended drinking from 2016–2022
£405.00/case of 6, in bond UK

RECOMMENDED DRINKING DATES

We are regularly asked for more specific drinking dates for white burgundies, in particular the great Domaines. Here, therefore, are specific recommendations of drinking dates for every vintage. Of course taste is an extremely personal thing but having tasted and analysed these wines extensively over the last few years, we absolutely believe that opening these wines at the dates indicated will ensure maximum enjoyment.

REVISED DRINKING DATES	Corton-Charlemagne	Corton
2000	Now	Now
2001	Now	Now
2002	Now	Now
2003	Now	Now
2004	Now	Now–2015
2005	2013	Now–2020
2006	2013	2014–2017
2007	2014–2018	Now–2015
2008	2014–2017	2014–2018
2009	2014–2019	See Below
2010	See Below	See Below

For your interest and reference we have included our original recommendations made at the launch of the new vintages below.

ORIGINAL DRINKING DATES	Corton-Charlemagne	Corton
2000	2006	2005
2001	2005/6	2005
2002	2008	2006
2003	2007	2008
2004	Now	Now
2005	2015	Now
2006	2014	2014
2007	Now–2015	2013–2015
2008	2014–2017	2014–2020
2009	2014–2018	2014–2020
2010	2017–2020	2018–2025



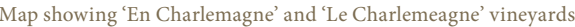
Grape Variety – Chardonnay

Vineyard Holding
9.5 Hectares (23.47 Acres)
Average Age of Vines
49 Years
Average Production
4,450 cases



Grape Variety – Pinot Noir

Vineyard Holding
1.5 Hectares (3.71 Acres)
Average Age of Vines
47 Years
Average Production
840 cases



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

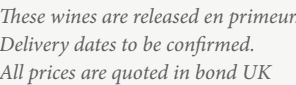
Wines are judged within their peer group, e.g. Villages, Premier Cru, Grand Cru.

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.

TO ORDER

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