



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



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HRH THE PRINCE OF WALES  
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# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

*Established 1780*



## DOMAINE TRAPET PÈRE & FILS

2011 VINTAGE, EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK



*“ Our history with Corney & Barrow is long and enduring,  
built to last. Today we are delighted to extend this relationship  
and to entrust our wines to their care.”*

JEAN-LOUIS TRAPET, MAY 2012



Jean-Louis Trapet

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## INTRODUCTION

Third party commentary on Domaine Trapet has, for too long, laboured on the assessment that the estate’s *modus operandi* is founded on one principal – “tradition.”

Somerset Maugham declared that “Tradition is a guide but not a jailer”.

Jean-Louis Trapet is not a man to be trammelled by convention. There are no sacred cows. Everything can be questioned and is, albeit in a context of admiration for his forebears.

There is remarkable tension here between tradition and innovation, acutely directed by Jean-Louis and his team.

We have enjoyed a long relationship with the Trapet family, dating back to the 1960s. In recent years the Domaine has enjoyed a well-documented surge in quality, now under the stewardship of the seventh generation, Jean-Louis Trapet. We are delighted and proud to represent their wines exclusively in the UK.

THE HISTORY

The story really begins with one Louis Trapet, originally from Chambolle-Musigny, who married a Gevrey-Chambertin girl and subsequently moved there. In the late 1800s, Louis’ son Arthur, great, great grandfather of Jean-Louis laid the foundations of the estate today. With the wine industry reeling in the wake of phylloxera, he was able to acquire vineyards, confident he would be able to revitalise them using grafting. He began with *villages* and at the beginning of the 20th Century he managed to purchase some Chambertin and Latricières-Chambertin *Grands Crus*.

The Domaine then suffered, along with the rest of Burgundy, in the 1920s and 1930s with a very difficult market following the First World War. Production was sold to *négociants*, so the family’s control over the finished wines was relinquished. Domaine bottling, the most logical step in controlling the quality of the finished wine, started gradually in the 50s and became standard by the mid-seventies.

Recent history began around 1990. At that time the estate was run by Jean Trapet and his brother-in-law, Jacques Rossignol. In all honesty, the Domaine was well respected then but it was not wholly consistent and certainly the wines did not quite live up to the quality of the family holdings, nor the huge reputation of 1950s and 60s.

However in 1990, Jean’s son, Jean-Louis, returned fresh from his studies in Dijon, followed by various *stages* in Bordeaux, Reims and California. Jean-Louis’ arrival marked the beginning of a new era as he, with the unfaltering 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 courteous enquiry rather than hell-raising revolution, but profound 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.



Cellar at Domaine Trapet Père & Fils

THE VINEYARDS

Domaine Trapet today covers around 15.5 hectares of vineyards, 13.5 hectares of which they own, including an enviable collection of three *Grands Crus* and two *Premiers Crus*.

Jean-Louis took over this estate from 1990, although his father Jean still works alongside him. He took over a Domaine where tradition was entrenched in every practice. Jean-Louis has immense respect for his forefathers but could see changes which could be made that would have wide-ranging benefits.

He began with a root and branch analysis of all of the systems and procedures, particularly concentrating on the vineyards, seeking to reinvigorate them and improve their sustainability.

Initially the changes were relatively straightforward; restricting yields to improve concentration, introducing lower yielding rootstocks and exercising a very severe de-budding regime. Production was further curtailed by high density planting, at 12,000 vines per hectare and ultimately there was green harvesting, when required.

Herbicides were banned as was the systematic use of fertilisers. Jean-Louis ploughs between the vines to aerate the soil, circulate nutrients and keep weeds at bay, naturally.

The Trapet family have a heightened awareness of what constitutes a healthy soil base, having suffered with many other producers, from overuse of potassium in the past, but even this experience had not prepared the family for the dramatic improvement in quality of the wines.

For Jean-Louis, this was the green light to effect the most profound cultural and philosophical change of all, when he elected to adopt biodynamic viticulture.

The initial motivation was simple and clear; to sustain the health of the vineyards and indeed, the vineyard workers. The unanticipated improvement in the intensity and purity of the wines was therefore a huge bonus.

Now fully certified by Biodyvin and Demeter, the Domaine continues under this rigorous regime and all the while Jean-Louis is still experimenting. In particular, he is looking at *massale* selection and researching rootstocks to find which are better suited to his *terroir*.

He is also testing high wire cultivation, allowing the leaves better exposure, with resulting improvements in concentration.

In summary then, since his arrival, Jean-Louis has transformed this estate, taking the vineyards to the very highest level, the enormity of his achievements increasingly and deservedly recognised by outside commentators.

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## THE CELLAR

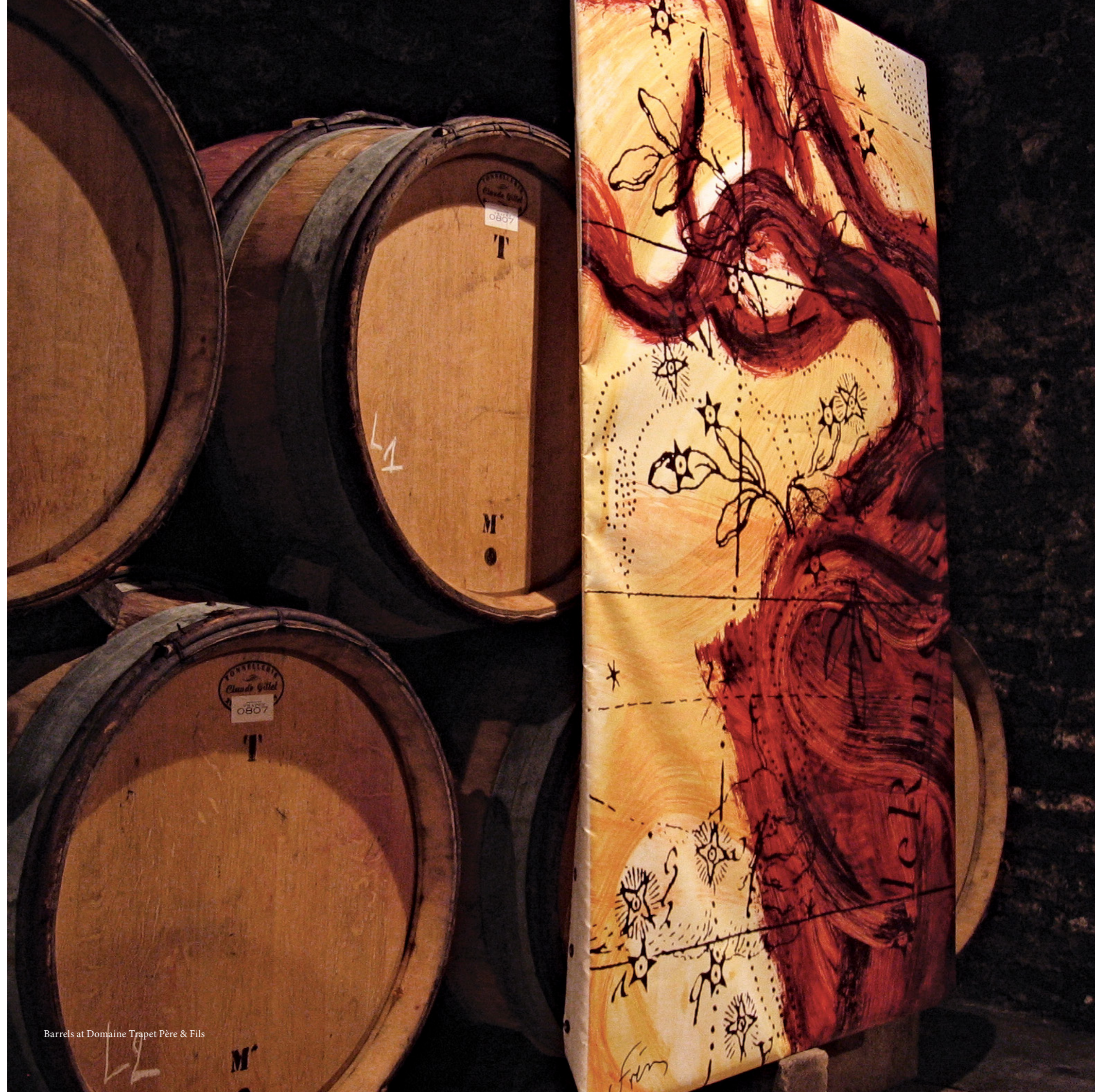
Like many great *vignerons*, Jean-Louis is clear that the more he does in the vineyard to produce impeccable grapes, the less he needs to be worried about in winemaking terms.

When the harvest comes in, having already been sorted in the vineyard, it is hand-sorted once more then and de-stemmed to a degree, dependent on the vintage. Generally there are about 25% whole bunches, which create air pockets, allowing intracellular fermentation – similar to carbonic maceration as found in Beaujolais. The decision about the proportion of whole bunches is determined by the ripeness of the stems.

Cold maceration of between 5 and 7 days ensues, encouraging greater depth of colour and more intense aromatics, without extracting too harsh tannins. Lightly crushed, there is then a long *cuvaison*, for more gentle extraction. Fermentation is carried out in open top vats, with natural yeasts which Jean-Louis is sure, form an integral element of *terroir*.

Attention to detail is paramount and does not stop at the grapes themselves. The barrels are also a focus and the wood from which they are made is naturally air-dried. The wines are aged for 15 to 18 months in barrel, the proportion of new wood depending on the wine. The purpose of the oak, in the Trapets' view, is to facilitate controlled oxidation of the young wines. Generally the *Premiers Crus* see 20% new wood with the *Grands Crus* between 30% and 40% – the oak being from the Alliers and Tronçais forests. The wines remain in cask for between 12 and 18 months before bottling.

The wines are essentially neither fined nor filtered but this depends on the vintage. At any rate no more than 10% would ever be filtered.



Barrels at Domaine Trapet Père & Fils



Andrée and Jean-Louis Trapet

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## 2011 VINTAGE

### 2011 GROWING CYCLE

There was incredible precocity in the vineyards in spring, courtesy of the almost summer-like temperatures in May and June. That early exuberance was reined in, as it had been in 2007, by a rainy July and August.

Initially the rain was timely as, despite the vines' roots digging deep into the soil, searching for nutrients, they were already showing signs of hydric stress by the beginning of July. However, from this time on, through to August, the climate was pretty chaotic, bestowing added interest with a hailstorm around the 23<sup>rd</sup> July. Luckily for the Domaine, they were not badly hit and equally fortunately they also enjoyed some really lovely sunny spells which facilitated a final, rapid run up to full maturity.

On the eve of harvest there was a really positive atmosphere and picking began on the 3<sup>rd</sup> September, in fine conditions.

Curiously, 2011 shares that quality of all fine vintages, a *typicité*, or sense of place, for each vineyard which is startlingly clear.

*“Tout vient à point pour qui sait attendre!”*

“Everything comes to those who wait!

CLÉMENT MAROT (1496–1544)

THE WINES

BOURGOGNE PASSETOUTGRAINS A MINIMA  
Corney & Barrow Score 16–16.5 (+)

This is a lovely wine, from a vineyard just one metre outside the Gevrey-Chambertin boundary, a blend of 50% Gamay, 50% Pinot Noir. This vineyard was planted by Louis and Jean Trapet in 1965. The aim behind the minimal approach is to produce the purest wine possible with limited intervention, thus creating a wine which is true to its origins. This 2011 vintage is a very pretty colour, the nose bright and endearing with upbeat, primary red fruit, fresh and animated. The palate is equally pleasantly fruited, suffused with violets and roses, all offset by a heady dash of spice and underscored by minerals. For those new to the Trapet portfolio, this is a fine introduction, very attractive, straightforward and accessible, described by the Trapets as a “*vin de plaisir, vin de soif*.”

Recommended drinking from 2013–2018

£115.00/case of 12 bottles, in bond UK

BOURGOGNE ROUGE  
Corney & Barrow Score 16–16.5

Limpid ruby, this was slightly reductive when we tasted. Despite this, there is obviously good concentration of straightforward, easy-going red and black fruit on both the nose and palate – perfumed and summery. Red fruit prevails throughout, refreshed by bright acidity. There is an attractive purity here for which we may perhaps thank the disciplines of Biodynamic viticulture as we increasingly see that some lesser appellations, with constant care in both vineyard and cellar, have raised their game, attaining enhanced stature and personality. This is a good buy.

Recommended drinking from 2013–2018

£160.00/case of 12 bottles, in bond UK

THE HOLDINGS

APPELLATION		HECTARES	PLANTED
Chambertin	Grand Cru	1.90	1919 onwards
Latricières –Chambertin	Grand Cru	0.75	1939 onwards
Chapelle-Chambertin	Grand Cru	0.6	1945 onwards
Gevrey-Chambertin Clos Prieur	Premier Cru	0.4	1965
Gevrey-Chambertin Petite Chapelle	Premier Cru	0.4	1965
Gevrey-Chambertin Capita	Premier Cru	0.6	1965
Gevrey-Chambertin Capita	Premier Cru	0.6	1965
Gevrey-Chambertin	Village	3.00	1913 onwards
Gevrey-Chambertin Ostrea	Village	2.5	1913 onwards
Marsannay Rouge	Village	1.5	1979
Marsannay Blanc	Village	0.5	1979
Others (Bourgogne)	Generic	3.85	Various

MARSANNAY  
Corney & Barrow Score 16.5–17

Jean Trapet, Jean-Louis’ father bought his first vines here in 1984. The family now owns three parcels, one close to Couchey, one parcel of very old vines, Le Grand Poirier and finally one close to Les Grasses Têtes, a flourishing *terroir*. As Jean-Louis points out, Marsannay and Gevrey-Chambertin are extremely similar in terms of soil composition, even if Marsannay has a little more clay. Historically (and Marsannay has a very well-documented long history) the wines were viewed alongside Nuits-Saint-Georges and Gevrey-Chambertin in terms of quality. These parcels also have good exposure, making this excellent value. Jet-shot plum-ruby, this reveals red and dark fruit and lovely mineral definition on both the nose and palate. A lovely wine.

Recommended drinking from 2014–2020+

£185.00/case of 12 bottles, in bond UK

GEVREY-CHAMBERTIN VILLAGES  
Corney & Barrow Score 16+

The family’s Gevrey holdings cover 3 hectares, with eight individual parcels, dotted across various *terroirs*. Deeply-coloured, this is intriguing, darkly-fruited, allied to brighter red fruit and lightly spiced. The palate is chunky and robust, combining fresh berries with warm compote, refreshed by modest acidity. A seam of minerals persists throughout, giving focus and definition. Rather luscious chocolate cherry liqueur and *crème de mûre* complement the firm structure, making for a harmonious, elegant finish.

Recommended drinking from 2014–2020+

£330.00/case of 12 bottles, in bond UK

GEVREY-CHAMBERTIN CUVÉE OSTREA  
Corney & Barrow Score 16–17

Ostrea comprises 2 hectares and 50 rows over 4 parcels, in the north, towards Brochon. The oldest, having been planted in 1913, contribute really attractive intensity. An intense jet-ruby in colour, this was reductive when we tasted but opened up a little to reveal an extraordinarily mineral nose, briny notes providing a stark contrast to sweet, almost candied, fruit and savoury tones. The palate offers impressive concentration of red and black fruit, hints of kirsch and dark chocolate. Dense, structured yet appetising and upbeat and always a good buy.

Recommended drinking from 2014–2022+

£350.00/case of 12 bottles, in bond UK

£185.00/case of 3 magnums, in bond UK

GEVREY-CHAMBERTIN  
1ER CRU PETITE-CHAPELLE

Corney & Barrow Score 16+ –17

This is a gorgeous, shimmering, jet-ruby colour, reminiscent of stained glass. Reductive on the nose, it reveals little of the staggering purity and intensity which follows, on the palate. Red and black fruit vie for dominance, but together creating appetising and intriguing light and shade. Subtle spice and floral intrigue add complexity and distinction as does sensitive use of toasted oak. Firmly-structured this will do well in the medium term – very pure and poised on a long finish.

Recommended drinking from 2016–2022+

£550.00/case of 12 bottles, in bond UK

GEVREY-CHAMBERTIN 1ER CRU CLOS PRIEUR  
Corney & Barrow Score 17–17+

This parcel of vines was bought by Louis Trapet in 1893, after the scourge of phylloxera and subsequent, grafted planting. Close to Mazis-Chambertin this is planted on free-draining stony soils. Clearly Jean-Louis’ grandfather had a gift for spotting good land – the wine enjoyed multiple plaudits from its first year. Glittering jet-shot ruby in colour, this is seductive from the outset. The nose is sublime, warm fruitcake and fresh red fruits complemented by caramel wafer notes, vanillin and spice. The palate echoes the aromatics proffered by the nose, set within a super-ripe frame. Heady and peppery this has a sophisticated high-toned acidity which adds freshness and vitality through to a protracted, elegant, mineral finish. A lovely wine with fine potential

Recommended drinking from 2016–2024+

£550.00/case of 12 bottles, in bond

THE WINES

GEVREY-CHAMBERTIN 1ER CRU CAPITA  
Corney & Barrow Score 17–18

This is a blend of *Premiers Crus*, produced from whole bunches which Jean-Louis uses when the harvest permits and the stalks are ripe. The bunches provide air pockets and this in turn facilitates intracellular fermentation which impacts positively on colour and aromas. This is a pretty scarlet-ruby in colour. The nose is flamboyant, violets and roses to the fore, both fresh and crystallised, allied to a heady flash of pepper. The palate is delightfully upbeat and perfumed, rich in primary red fruit. Upfront charm belies a rather more serious backdrop. There is serious depth here which will emerge given a little time – a lovely wine.

Recommended drinking from 2016–2024+

£575.00/case of 12 bottles, in bond UK

LATRICIÈRES-CHAMBERTIN GRAND CRU  
Corney & Barrow Score 18.5+

This parcel is very close to Jean-Louis’ heart. Bought in 1904 by his great grandfather, this was the first of the Domaine’s *Grands Crus*. It is beautifully sited, on well-drained gravel soil very close to a side valley (*combe*) through which air currents flow, refreshing the grapes. This makes for a longer growing season than elsewhere, and this in turn, enhances intensity and complexity. This 2011 is a gorgeous, bright plum-ruby. The nose offers a striking array of red berries, summer pudding, violets and roses, complemented by *crème de mûre*. Beautifully-textured, soft and silken, it avoids languor through sporting a delightfully fresh acidity and mineral persistence. The tannins are present and firm but fruit-coated and beautifully integrated. Impeccably pitched, this is a fine ambassador for the Domaine, high-toned and elegant with underlying depth and concentration.

Recommended drinking from 2016–2026+

£525.00/case of 6 bottles, in bond UK

CHAPELLE-CHAMBERTIN GRAND CRU  
Corney & Barrow Score 18.5–19

The Trapet parcel of Chapelle-Chambertin is comprised of 60 rows, in one parcel, planted on warm, thin soils, well-drained and composed of fine clay and blocks of limestone.

This is a very attractive colour, shimmering, limpid and intense. The nose is simply gorgeous, rich and ripe with swathes of violet-scented red fruit, cherry compote and bright primary berries, laced with spice. The palate begins on a similar tack, gentle and supple, set within a generous structure, which nevertheless possesses considerable power and muscle. Jean-Louis has facilitated the production of a rather exceptional standard-bearer – really impressive!

Recommended drinking from 2016–2026+

£525.00/case of 6 bottles, in bond UK

THE WINES

CHAMBERTIN GRAND CRU

Corney & Barrow Score 19

The Trapet history here, began when Arthur Trapet, Jean-Louis’ great, great, grandfather elected to buy his first parcel of Le Chambertin in May 1919. It is an extraordinary site with very complex geological foundations. Low down we find limestone and marl, then fine clay. Higher up there is white marl. This combination slows the growing cycle which in turn, makes for a later harvest, intensifying the aromatics in the grapes. Lustrous and intense, this presents a rather extravagant nose, an array of black and red fruit, crystallised violets and roses complemented by earthy, mineral undertones. The palate is equally aromatic, fruit now layered with cream, laced with vanillin and dark spice. Rather luscious and rounded, with no hard edges, it nonetheless is supported by a significant structure, though fruit-coated and obscured. There are clues to the staying power here on the finish which is headily perfumed and extraordinarily long – very fine indeed.

Recommended drinking from 2017–2029+

£750.00/case of 6 bottles, in bond UK

£760.00/case of 3 magnums, in bond UK

BOURGOGNE BLANC

Corney & Barrow Score 16+

Bourgogne Blanc can, of course, come from anywhere in the region. This however comes from two specific, limestone-rich parcels within Marsannay. The soils are easy-draining and the slopes well-exposed with lots of surface pebbles. The resulting wine’s personality reflects those origins. Very pale, white-gold, the nose here combines citrus freshness with stone fruit, peach and apricot, layered with cream. The palate echoes the aromatics offered on the nose adding a certain warm pastry richness, all offset by a mineral refinement. This is a rather serious white wine which comes into its own with food.

Recommended drinking from 2012–2014

£145.00/case of 12 bottles, in bond UK

MARSANNAY BLANC

Corney & Barrow Score 16.5–17

If the red wines from Marsannay are little-known and under-valued in the UK, the whites reside in almost total obscurity – a great pity as the wines can be very fine and offer exceptional value. The Trapet family is extremely proud of their little parcel of beautifully-sited Marsannay vines, Le Petit Paradis, which produces a wine with a lot of personality. The first vintage here was 1993. Rich in stone fruit, there is an attractive crushed shell persistence, which helps to drive the nose and palate, adding a lifted precision and focus. The palate is more ebullient and rounded, with complementary flashes of citrus and green apple freshness, all the while underscored by crystalline minerality – well handled.

Recommended drinking from 2012–2015

£195.00/case of 12 bottles, in bond UK

BIODYNAMIC VITICULTURE

To précis the art and 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 taken into consideration 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 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 was a surprising dividend.

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

*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

Please call 020 7265 2430 (London)  
or 01875 321 921 (Edinburgh)  
or email: sales@corneyandbarrow.com



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

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