



CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780



DOMAINES JOSEPH ET PHILIPPE ROTY 2006

It was with great sadness that we heard of the death of Joseph Roty in 2008. He had become a legend during his lifetime with stories abounding around his insistence on chain-smoking throughout tastings and his all-consuming passion for philately and military history. It is hard to square the idea of this single-minded, hugely determined man – who would take no prisoners during tastings - with the avid stamp collector who was also given to hand-painting tiny model soldiers in his spare time.

He is a very sad loss to Burgundy.

In recent years Joseph's son Philippe has been in charge of both the family's and his own Domaine. All of the wines bear the Roty hallmark of elegance, richness and underlying, understated power. This is a very traditional house, following the tried and tested practices of Joseph and his father before him. Here terroir and ancient vines, allied to very disciplined viticultural practices, are key. Philippe relies on the vine to dictate his methodology, how he should prune, when he should remove leaves for additional exposure, when he should pick and how, in fact, he should make the wine. This attention to detail, in line with the vintage conditions, accounts for the intensity and depth found here, year on year. The same level of care applies from Grand Ordinaire through to Grand Cru – and this comes through in the glass.

Alison Buchanan

Associate Director of Buying at Corney & Barrow

February, 2009

To Place an order:

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DOMAINES JOSEPH ET PHILIPPE ROTY 2006

2006 Vintage Notes

The winter of 2005/2006 was prolonged and cold with sub-zero temperatures recorded as early as mid-November. There were also several bouts of snow. Such cold temperatures were to serve well in the battle against pests and diseases but there were, however, concerns over a lack of rain.

March came in by storm, allaying such fears by rapidly replenishing the water table, encouraging rapid vine growth. April and May were variable but generally damp bringing fear of mildew until June brought in warmth and sunshine. Lovely summer conditions lasted well into July, allowing for a quick and early flowering and excellent fruit set.

With such fine weather and good water reserves, the vines were well prepared for very hot temperatures. August however had quite different ideas, delivering dull, wet and cold conditions inciting fears of possible rot. The situation was therefore looking decidedly grim when the cavalry arrived in the form of bright, fresh, sunny and profoundly dry conditions in September.

A huge amount of work was required in the vineyard, allied to particularly assiduous sorting. Where growers worked sensibly, the results were initially something of a pleasant surprise and during the subsequent months in barrel the wines developed impressive complexity so that, finally, 2006 is something of a triumph.

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DOMAINES JOSEPH ET PHILIPPE ROTY 2006

Domaine Joseph Roty

WHITE

Bourgogne Blanc

Corney & Barrow Score 17

Starbright, shimmering straw-gold in colour, this balances natural opulence with enticing purity and a highly refined minerality. Both the nose and palate reveal orchard and stone fruit with a very obvious almond character, which continues through a prolonged citrus, nut-layered finish. – very pretty.

Recommended Drinking 2009 to 2011 plus

£120/case of 12, in bond UK

Marsannay Blanc

Corney & Barrow Score 17 to 18

This parcel of 15 year old vines lies at the top of the slope, a very different terroir from that which produces the generic Bourgogne Chardonnay. Lustrous white-gold, this presents an intriguing ensemble of stone fruit, citrus freshness and crushed stone minerality. There is an attractive richness here yet a clear focus is maintained throughout – a lovely food wine with real personality.

Recommended Drinking 2009 to 2012 plus

£190/case of 12, in bond UK

ROSE

Marsannay Rosé

Corney & Barrow score 17

Marsannay is rarely on a must-have list and yet bargains can be had found in this less well-known appellation. This rosé has acquired a certain following with our customers and is at its best with food, being rather too serious and classical to assume “by the swimming pool” status. Pale onion-skin pink in colour, its personality may appear rather understated initially. However, the nose and palate present intense and pure cassis fruit, exuberant and characterful, which is supported by a defined mineral layer contributing to vivacity allied to elegance.

Recommended Drinking 2009 to 2011

£98/case of 12, in bond UK

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DOMAINES JOSEPH ET PHILIPPE ROTY 2006

Domaine Joseph Roty

RED

Bourgogne Grand Ordinaire

Corney & Barrow Score 16 to 17

Despite the appellation laws allowing the inclusion of Gamay, this Grande Ordinaire is 100% Pinot Noir. A brilliant, limpid ruby in colour, this is immediately appealing, with wonderfully pure, feminine and enticing Pinot fruit on the nose. The palate is far more earnest than its rather frivolous nose suggests, revealing earthy, concentrated fruit with a fine mineral layer and good grip – impressive.

Recommended Drinking 2010 to 2012 plus

£98/case of 12, in bond UK

Bourgogne Rouge Cuvée de Pressonnier

Corney & Barrow Score 16 to 17

Deep cherry-ruby in colour, this is generous and inviting on the nose with very approachable primary fruit notes, cherries and violets. The palate is similarly fragrant, adding some roasted fruit character and a complementary mineral layer. Fresh, pure and concentrated this has a protracted, focused finish – very fine.

Recommended Drinking 2010 to 2012 plus

£130/case of 12, in bond UK

Marsannay Rouge

Corney & Barrow Score 17 to 17 plus

Deep cherry in colour, this presents earthy fruit, mineral and dense on both the nose and palate. Structured and condensed, robust and hearty, this is a fine example from an under-valued appellation which, as a result, offers excellent value.

Recommended Drinking 2010 to 2014 plus

£180/case of 12, in bond UK

Marsannay Rouge en Ouzelois

Corney & Barrow Score 18

Jet-ruby in colour, limpid, this has a wonderful mineral impact on the nose, a complement to the rich, spiced, plummy fruit. The palate offers a fresh combination of primary fruit and spice, allied to a certain savoury character. Toffeed and rich, this is from eighty-year-old vines the roots of which have to dig deeply in poor stony soil - resulting in greater intensity.

Recommended Drinking 2011 to 2014 plus

£199/case of 12, in bond UK

Gevrey-Chambertin

Corney & Barrow Score 17

Dark in colour, jet-ruby, this has a very marked meaty, masculine nose, dark earthy fruit allied to a surprising cream richness. The palate is opulent, layered, evocative and complex. New to the family's portfolio with the 2006 vintage, this is an exciting find, controlled with good concentration, a spiced character and refreshing minerality – finishing long.

Recommended Drinking 2011 to 2015 plus

£315/case of 12, in bond UK

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DOMAINES JOSEPH ET PHILIPPE ROTY 2006

Domaine Joseph Roty

RED

Gevrey-Chambertin Cuvée de Champs Chenys

Corney & Barrow Score 18 plus

Limpid ruby in colour, this has a very gentle nose, primary fruit layered with savoury definition. The palate is vibrant on attack but reveals true depth, a rich texture and good weight of fruit. Beautifully balanced, it is harmonious throughout the mid-palate and long characterful finish.

Recommended Drinking 2012 to 2015 plus

£330/case of 12, in bond UK

Gevrey-Chambertin Cuvée de la Brunelle

Corney & Barrow Score 18 plus

This attractive vineyard is essentially the Roty's garden – a lovely view when tasting, if concentration wavers momentarily during what is often a very long tasting. Garnet-jet ruby, this has a very expressive nose, with roasted fruit, raisins, sultanas and autumnal compote, allied to some more primary notes, violets and roses. This has a very high wow-factor with opulence complemented by a bright vitality – a very fine wine indeed.

Recommended Drinking 2012 to 2016 plus

£335/case of 12, in bond UK

Gevrey-Chambertin Clos Prieur Bas

Corney & Barrow Score 17plus to 18 plus

This vineyard parcel is around 40 years old. Deeply coloured, jet-shot ruby, the nose is redolent of dried violet and rose pot pourri – very aromatic. The palate is extraordinarily pure, very fine with a taut mineral intensity. This has a great balance of stone fruit, red and black berries, with a graphitic, earthy minerality.

Recommended Drinking 2012 to 2016 plus

£360/case of 12, in bond UK

Gevrey-Chambertin 1er Cru Les Fontenys

Corney & Barrow Score 18 plus to 19

From parcels of vines which are an impressive 30, 40 and 80 years of age. Intense jet-cherry in colour, it offers a combination of dark, lightly spiced fruit layered with cream and perfumed with violet notes and pepper. Tremendously aromatic, this is equally perfumed on the nose and palate with the latter providing a lovely generosity allied to a persistent focus – lovely wine

Recommended Drinking 2012 to 2018 plus

£665/case of 12, in bond UK

Charmes-Chambertin Grand Cru Cuvée de Très Vieilles Vignes

Corney & Barrow Score 17 plus to 18 plus

This jet-plum coloured Charmes is wonderfully exotic on the nose, really impressive in its purity, exuberant and lightly spiced. Balanced throughout, it eases effortlessly through attack, mid palate and prolonged, intense, complex finish. This is an impressive Charmes, benchmark Roty which warrants a little patience!

Recommended Drinking 2015 to 2020 plus

£1100/case of 12, in bond UK

Mazis-Chambertin Grand Cru

Corney & Barrow Score 19

Deep jet-ruby, this is definitely more earnest and sedate on the nose, dark fruit under strict control. The palate is also rather restrained though there is obvious black fruit intensity, a flinty minerality and hints of dried violets. Rather masculine, this reveals layers of fruit and minerals, with savoury hints. A wonderfully rich, intense Mazis, the only negative aspect is the quantity available – extremely limited!

Recommended Drinking 2015 to 2020 plus

£1125/case of 12, in bond UK

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DOMAINES JOSEPH ET PHILIPPE ROTY 2006

Domaine Philippe Roty

RED

Côtes de Nuits-Villages

Corney & Barrow Score 19 plus

The first vintage from this new acquisition was 2005. In fact, this is from a vineyard alongside his house, near Brochon. The vines here, around 45 years old, receive a great deal of attention from Philippe, understandably, as he can watch their progress from his kitchen window. Following on from the highly renowned 2005 vintage, there must have been a certain consternation about the second release – rather akin to a second novel. In fact Philippe really rates the more classic nature of 2006. This example is certainly immediately appealing, lustrous in colour and presenting a rather decadent nose. A combination of the purest Pinot fruit on attack, gradually taking on a more savoury, meaty dimension, dark fruit compote, truffle, laced with tobacco and spice. Multi-layered and complex this is sensual, elegant and beautifully fresh – lovely wine and a very fine village!

Recommended Drinking 2011 to 2015 plus

£199/case of 12, in bond UK

Marsannay Rouge Champs St Etienne

Corney & Barrow Score 17 plus

The Roty family were delighted when Philippe acquired this 45 to 50 year old parcel of vines – a rare find. A rich ruby-garnet, this is a beautiful colour, immediately inviting. The nose and palate however reveal a rather more monastic, serious style, masculine with dark fruit and an earthy minerality. Very pure, this is thought-provoking, with sweet old vine fruit giving real focus through a prolonged, layered finish.

Recommended Drinking 2011 to 2014 plus

£199/case of 12, in bond UK

Marsannay Rouge Quartiers

Corney & Barrow Score 17 to 18

Marsannay has a very varied collection of terroirs. This parcel, near Couchey, is on very rocky calcareous soil. Limpid jet-ruby in colour, this has a very decisive nose, focused and pure, with fine Pinot fruit given direction by a very clearly defined, earthy minerality. With 18 months in oak - 20% of which is new - there is a certain opulence and complexity here which elevates it from any preconceptions of a relatively unknown appellation. Finely grained tannins complete the ensemble – serious insider's wine.

Recommended Drinking 2011 to 2015 plus

£199/case of 12, in bond UK

Gevrey-Chambertin Champs Chenys Cuvée de Vieilles Vignes

Corney & Barrow Score 18 plus

Philippe acquired this parcel just a few years ago. Such opportunities come about very rarely in Burgundy and are hard fought. The vines here are far older than those of Domaine Joseph Roty. Dating back to 1904, their production is naturally curtailed by their age but they produce wonderfully concentrated wines with complex aromatics, depth and complexity. This 2006 vintage is a lustrous plum-cherry in colour. It presents an intriguingly exotic, perfumed nose, spiced and rich in heady dark fruit. This is a seriously proportioned wine, muscular and powerful, brooding and sultry yet bearing its weight with style. This warrants serious attention – and a little patience. Very fine tannins underpin the structure throughout – a true Gevrey.

Recommended Drinking 2014 to 2018 plus

£340/case of 12, in bond UK

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DOMAINES JOSEPH ET PHILIPPE ROTY 2006

Your Selection	BOTTLES PER CASE	£ PER CASE IN BOND UK	CASES REQUIRED	£ TOTAL
<u>Domaines Joseph Roty</u>				
WHITE	12	£120.00		
Bourgogne Blanc	12	£190.00		
Marsannay Blanc				
ROSE				
Marsannay Rosé	12	£98.00		
RED				
Bourgogne Grand Ordinaire	12	£98.00		
Bourgogne Rouge Cuvée de Pressonnier	12,	£130.00		
Marsannay Rouge	12,	£180.00		
Marsannay Rouge en Ouzelois	12,	£199.00		
Gevrey-Chambertin	12,	£315.00		
Gevrey-Chambertin Cuvée de Champs Chenys	12,	£330.00		
Gevrey-Chambertin Cuvée de la Brunelle	12,	£335.00		
Gevrey-Chambertin Clos Prieur Bas	12,	£360.00		
Gevrey-Chambertin 1er Cru Les Fontenys	12,	£665.00		
Charmes-Chambertin Grand Cru Cuvée de Très Vieilles Vignes	12,	£1100.00		
Mazis-Chambertin Grand Cru	12	£1125.00		
<u>Domaine Philippe Roty</u>				
RED				
Côtes de Nuits Villages	12,	£199.00		
Marsannay Rouge Champs St Etienne	12,	£199.00		
Marsannay Rouge Quartiers	12,	£199.00		
Gevrey Chambertin Champs Chenys Cuvée de Vieilles Vignes	12,	£340.00		



DOMAINES JOSEPH ET PHILIPPE ROTY 2006

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