



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



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HIS THE PRINCE OF WALES
WINE MERCHANTS
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BARROW

INDEPENDENT WINE MERCHANTS-1780



BONNEAU DU MARTRAY

2014 VINTAGE, EN PRIMEUR

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If 2014 is a very good vintage for red Burgundy, it is most likely a great one for white. The juiciness and seductive structure in the reds is translated into a beautiful, precise, dancing acidity in the whites allied to a concentration and subliminal richness. Bonneau du Martray's Corton-Charlemagne, unashamed bias apart, is about as perfect an illustration of these qualities that I have yet tasted. It is a beautiful wine.

I feel that in some way the perception of that beauty is born out of the savage, tearing hailstorm of the 28th June which, in two minutes destroyed over 30% of the crop. It is as if nature had compensated for its wanton destruction by pouring its benevolence into the severely diminished vineyard.

Until that 28th June, the season had been so promising, with winter mild and wet and January and February particularly so. The first buds were observed a whole month earlier than in 2013 – and March was particularly dry, sunny and warm with the fabulous, luminous light that is so particular to the hill of Corton. The beginnings of bud burst were visible on the 4th March with full budburst on the 5th April, a precocity seen notably in 2003, 2011 and 2012.

May was also dry and sunny with a strong north wind which slowed down development and with perfect timing June brought some wonderfully warm temperatures, particularly so between the 6th and the 15th (a maximum of 35°C - 95°F). The all-important flowering – which determines yield, evenness and harvest timing – occurred during this time and was therefore completed quickly and in perfect conditions. Hopes rose for a generous sized crop, so different from both 2012 and 2013 as you will remember. It was not to be. How much more anguished must the Domaine have been with such a textbook growing season so savagely interrupted on 28th June by two storms, the first with hailstones up to 1.5 inches in size literally machine gunning the leaf canopy, the branches and of course the nascent

berries. The second storm immediately afterwards dumped almost an inch of rain on the vineyard.

And so began, on the 1th and 2nd July the biodynamic cleansing and revival treatments, the – wonderful word – *cicatrization* – healing of the scars to take advantage of the continuing fine weather of July. August began wet and stormy but beautiful, slightly cooler weather returned with *véraison* (where the grapes change colour), beginning on the 5th. This pattern of weather continued happily benevolent in September, with average afternoon temperatures of 22 - 23°C (72 - 74°F) and remaining bright, fresh and dry as a result of the continued prevailing north wind. The cautious optimism following the resilience of the vineyard to hail damage gave way to a palpable excitement with the remaining grapes in perfect condition, excitingly high sugars and that hallmark of a great vintage – concentration.

The tiny Corton vineyard was harvested on the afternoon of the 17th and the mornings of the 18th and 19th September with the Corton-Charlemagne brought in between the 16th and 21st as each small plot tripped into full maturity. A small storm on the evening of the 18th had negligible effect, firstly because ripening was effectively complete and secondly because the wind quickly dried the grapes overnight.

Very little sorting was required on the selection tables with just 3% of the red crop discarded, consisting mostly of second generation grapes.



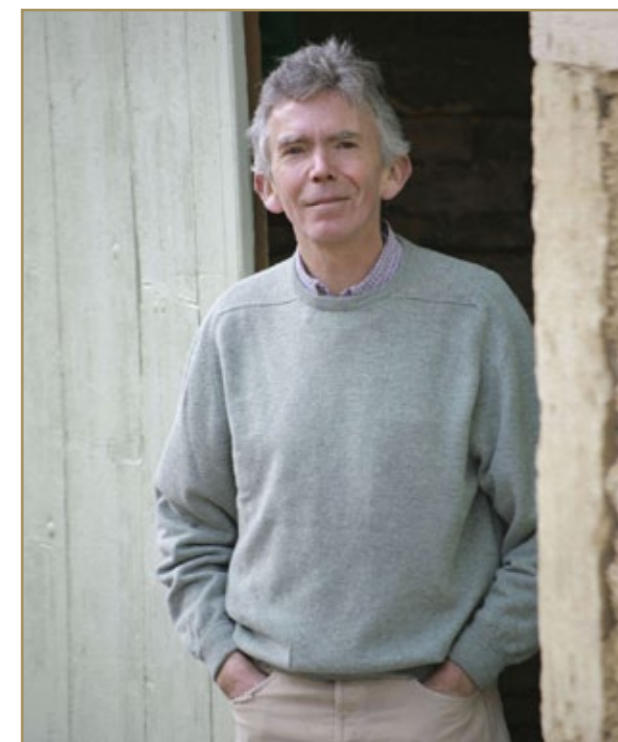
Domaine

Bonneau du Martray

*“More of that would
have been heaven,
we need to stay on earth...”*

JEAN-CHARLES LE BAULT DE LA MORINIÈRE,
NOVEMBER 2015

CORTON-CHARLEMAGNE
GRAND CRU
APPELLATION CONTRÔLÉE
Bonneau du Martrou
PROPRIÉTAIRE À PERNAND-VERGELESSES & ALOXE-CORTON



Jean-Charles Le Bault De La Morinière

Fermentations for the Corton-Charlemagne were entirely straightforward and took place in oak casks with the secondary, malolactic fermentation (where the spiky malic acids turn into the softer, creamier lactic acids) beginning in June 2015 and completed just before I tasted for the final time in October.

For the Corton, after an 18 day cuvaison and tasting of the tiny, different plots the wine was put to cask on 10th October 2014 with malolactics beginning in May 2015 and completed mid-August in the same year. Bottling of both this and the Corton-Charlemagne is scheduled for spring 2016.

For the third year in succession we have a severely reduced crop (see table) so once again we have taken the decision to offer the Corton-Charlemagne in six bottle cases to try and meet your requirements. Please be patient as we try to allocate as reasonably as possible.

Adam Brett-Smith

ADAM BRETT-SMITH
November, 2015



2014 TASTING NOTES

CORTON-CHARLEMAGNE GRAND CRU

Firm, green-gold colour. Sweetly scented nose of creamy white fruits, subliminally intense and concentrated, very pure, very ripe. The palate is focussed, concentrated, again very pure with that delectable *sucrosité* (sweetness I guess, but rather more than that) layered, supple ripe flavours and an astonishing burst of intensity and freshness on the finish. A great Corton-Charlemagne.

Corney & Barrow Score 18.5 - 19
Recommended drinking from 2019 - 2023

£525/case of 6 bottles, in bond UK
£530/case of 3 magnums, in bond UK

CORTON GRAND CRU

Profound, almost opaque ruby colour. Spectacular nose of briary, spicy almost camphorous red fruit, laced by oak. The palate is sweetly, juicily fruited, generously extracted, that freshness again and with that hallmark grainy texture to the structure. A very pure Corton, and a very, very good one. Little wonder that this is consistently and significantly oversubscribed.

Corney & Barrow Score 17 - 18
Recommended drinking from 2019 - 2024

£525/case of 6 bottles, in bond UK

TO ORDER

Please call
020 7265 2430 (London)
or
01875 321 921 (Edinburgh)

Please email
sales@corneyandbarrow.com

Please note: 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.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

RECOMMENDED DRINKING DATES

We have been offering these updates for quite some time.

Almost without exception our revised drinking dates are merely a reminder of what we recommend upon original release. We do not say that you cannot drink wines older if you wish, merely that we cannot continue to guarantee them if you ignore our recommendations.

REVISED DRINKING DATES

Vintage	Corton-Charlemagne	Corton
2000	Now	Now
2001	Now	Now
2002	Now	Now
2003	Now	Now
2004	Now	Now
2005	Now	Now - 2020
2006	Now	Now - 2017
2007	Now - 2018	Now
2008	See Below	Now - 2018
2009	Now - 2019	See Below
2010	Now - 2020	2016 - 2025
2011	Now - 2020	See Below
2012	2016 - 2021	See Below
2013	See Below	See Below

ORIGINAL DRINKING DATES

Vintage	Corton-Charlemagne	Corton
2000	From 2006	From 2005
2001	From 2005/6	From 2005
2002	From 2008	From 2006
2003	From 2007	From 2008
2004	From 2012	—
2005	From 2015	—
2006	From 2014	From 2014
2007	2012 - 2015	2013 - 2015
2008	2014 - 2017	2014 - 2020
2009	2014 - 2018	2014 - 2020
2010	2017 - 2020	2018 - 2025
2011	2016 - 2019	2016 - 2022
2012	2017 - 2020	2017 - 2021
2013	2018 - 2022	2018 - 2022

An Article by Jon Wyand
THE WORLD OF FINE WINE, ISSUE 49, 2015

I'm not quite sure how I came to be there or even what year it was, but I first met Jean-Charles Le Bault de la Morinière sometime ago at a lunch in the Le Charlemagne restaurant in Pernand-Vergelesses. I knew nobody among the august group of growers, wine journalists, sommeliers, and importers at the table, so I let the others ensconce themselves before taking one of the two vacant seats. Service was being delayed until the chair next to me was filled, but I had no idea it was to be taken by the revered Jean-Charles himself. His family are only the fourth owners of Charlemagne's vineyard, following the French revolutionary government, the Catholic Church, and the Holy Roman Emperor himself.

While I was all garrulous enthusiasm for Burgundy (sorry, I still am!), my neighbor was just happy to listen. That is a great quality of his. As an architect, his first consideration is to understand the lie of the land and what is required, to accumulate all possible information, give it all great thought, decide what the best solution is, and then stick to it. The character of Sherlock Holmes comes to mind, with his great eye for detail.

Jean-Charles is a great believer in biodynamics and likes his harvesters (always the same group) to understand the importance of their job as the climax to a year's efforts. There is only one way to do any job: the right way.

Tall, lean, French, and titled (Monsieur le Comte never uses the title but demonstrates plenty of politesse and gentillesse), Jean-Charles strides the vineyard at the age of 66 carrying 44lb (20kg) of copper tank to spray his vines and carries boxes of grapes at harvest time (loaded into cases to a rigidly prescribed level) with a purposeful demeanor.

Jean-Charles is a master of discretion. Every word and deed is measured and balanced, coming from a mind that is attempting perfection and not inclined to compromise. No doubt passion and other qualities are there, too, but all is kept under control, dedicated to making the finest wine he can and preserving his privileged patrimony.

On a brief tour searching for locations, we opened a door on a magical-looking barrel cellar lit with a mysterious blue glow—the glow of a bug-killing element! Not a strong level of lighting, but one that stopped you in your tracks as your eyes adjusted. Thanks to Jean-Charles's ability to stand very still, we got the shot. As elsewhere, his presence may not be apparent at first; he is there, but very rarely to the fore. While the color here may not evoke his personal warmth, it well reflects his cool perfectionism.



**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS - 1780

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