



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



BY APPOINTMENT TO
HIS HIGHNESS THE PRINCE OF WALES
WINE MERCHANTS
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CORNEY &
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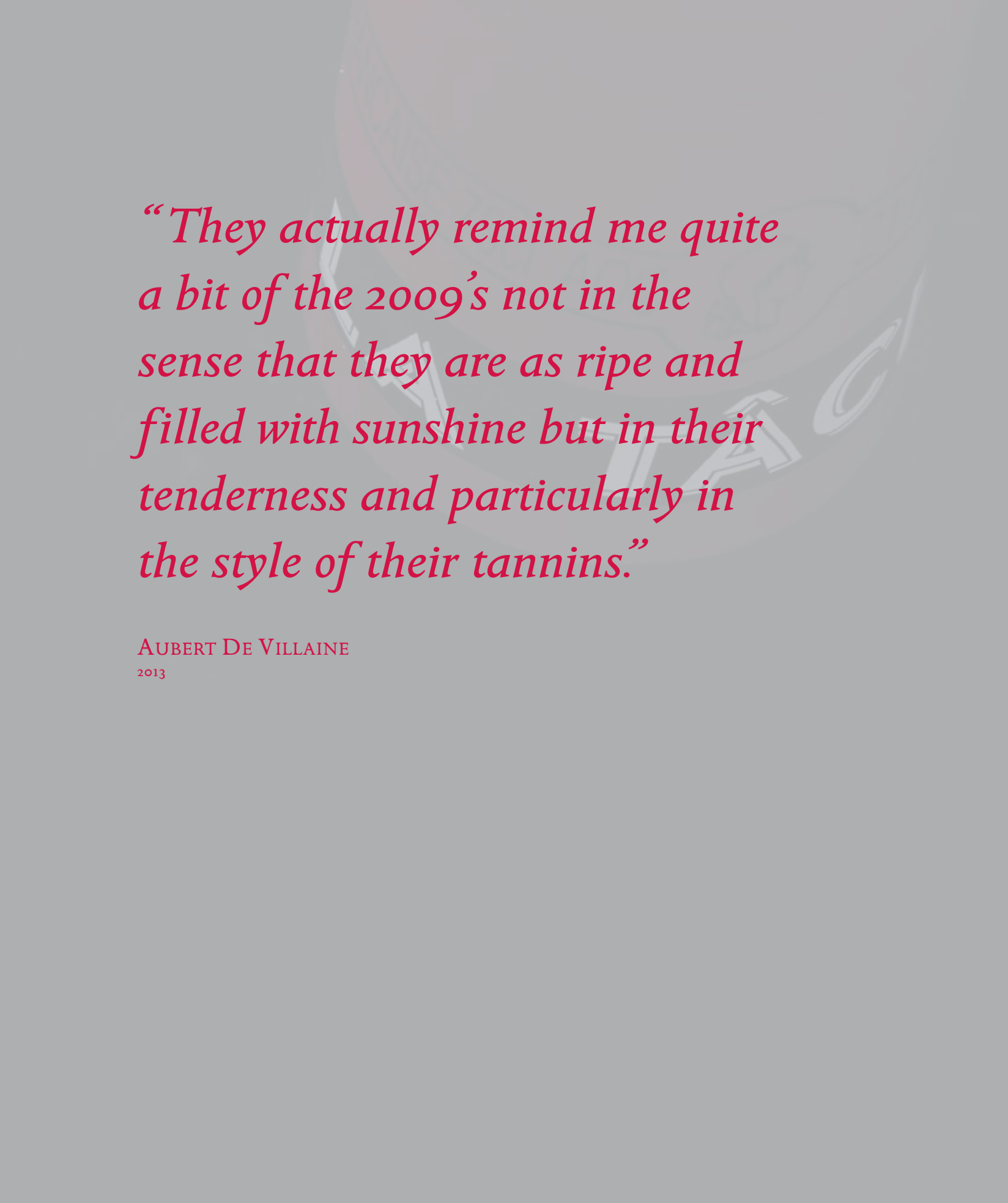
INDEPENDENT WINE MERCHANTS-1780

Henri-Frédéric Roch
A. de Villaine

DOMAINE DE LA ROMANÉE-CONTI

2011 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK



“They actually remind me quite a bit of the 2009’s not in the sense that they are as ripe and filled with sunshine but in their tenderness and particularly in the style of their tannins.”

AUBERT DE VILLAINÉ

2013



*“I know he’s a good
general, but is he lucky?”*

NAPOLÉON BONAPARTE
1803



2011 VINTAGE

2011 was a battle, but pyrrhic only in its quantity, heavily reduced by a cocktail of capricious malevolence throughout a large part of the growing season. The quality was born both by mitigating, even on occasion finessing these extraordinary conditions and, as Aubert de Villaine openly admitted, by luck.

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This luck was umbilically connected to the two rules of a great grower: to wait for complete maturity of the grapes before harvesting and to accept the risk of losing the entire crop through adherence to that first rule. And it was this luck that allowed the Domaine to produce beautiful wines – tender, sweetly ripe, with beguiling tannins and super balance that will drink well early but will also make great old bones. It is not perhaps a great vintage but it is... delectable and in a world where the great becomes too frequently the enemy of the good; 2011 is very good indeed.

The vintage began auspiciously and precociously with a gentle spring, elevated temperatures particularly in April (which was warmer and drier than July) and even a benevolent prevailing wind on Palm Sunday. Legend has it that the prevailing wind on this day becomes that of the growing season and in 2011 it blew from the north with a promise therefore of fine, dry weather. That promise was broken in May after a flowering that was brilliantly early, as early as 2003 and 2007. Then the wind veered sharply and began blowing from the west and south bringing rain (and storms) and later from June

to August conditions that could only be described as chaotic, alternating between cold and heat, sometimes savage and almost inevitably storms. Mercifully, Vosne-Romanée avoided the hail storms that so afflicted the Côte de Beaune although of course Le Montrachet was affected by a hailstorm in July.

It was during this time that *Chef de Culture* (Vineyard Manager) Nicolas Jacob and his team were working almost ceaselessly. He cultivates the Domaine bio-dynamically of course but this was fantastically labour intensive particularly in the fight against oidium and the dreaded mildew with the even more frightening botrytis (rot) that threatened the end of the season. Ironically it was precisely the cool, even cold conditions in July that, whilst retarding vegetative growth, also thickened the skins and halted the onset of rot in its tracks. Hard, unrelenting work by Nicolas and... luck.

August brought the merciful change. From the 15th the heavily excised and pruned vineyards were offered bright, hot sun, sometimes of canicular heat but always with the threat of storms. Sugar levels soared as the



“Jamais comme cette année, malgré les quelques quarante-six vendanges que j’ai suivies depuis mes débuts de vigneron en Bourgogne, je n’ai ressenti si compris à ce point l’importance de la chance et celle du pari dans la réussite ou l’échec du vigneron face à un millésime.”

“Never so much as this year, despite having witnessed forty six harvests since I began working in Burgundy, have I felt or understood how important luck is in the success or failure of a vintage.”

AUBERT DE VILLAINÉ
SEPTEMBER 2011

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vines soaked up the sun and fed off their water reserves from earlier in the season, acidities dropped and with a wonderful luminosity in the vineyards aided by the long, end of summer days, maturity accelerated and an early harvest was promised.

Even at this late stage however there were constant threats of storms and consequent onset of rot. Thick skins and bright sunlight helped enormously of course but Aubert compared the harvest team to prospectors panning for gold with strict, unequivocal instructions from Nicolas Jacob to eliminate from the vineyards any tainted, unripe or even healed grapes from earlier selections.

As luck would have it the weather throughout the harvest – from the 2nd - 11th September was hot and dry and it became clear that a reduced crop – some 30% down – was going to be fine with excellent sugars and ripeness. One last selection was made, this time on the vibrating table in the *cuvée* where a team of 14 eliminated any malformed grapes that the pickers might have missed. A final refinement was the cooling of the

grapes by cellar master Bernard Noblet (*Maître de Chai*) and his team before entering the vats as a watchful eye was kept during the unusually long *cuvaisons* of some 21 - 24 days. It became quickly apparent that the fruit was both flamboyant and seductive and above all possessing real purity and finesse. Thus was an extraordinary season brought to its close.

Once again the wines have been hailed as among the greatest successes of the vintage but once again – with alas two more years to come – it is a vintage of sharply reduced quantity as a glance at the vineyard holdings table shows. Allocation, always necessary, will inevitably be more difficult for the 2011 vintage and to guide you we have laid out an ‘Allocation Process’ which aims to be transparent and above all fair. We regret that outside of selected French Restaurants no Vosne-Romanée 1er Cru Cuvée Duvault-Bloch is being offered to world markets as a result of a particularly small volume.



ALLOCATION PROCESS

We have now worked with the Domaine for over 21 years and have seen the combined efforts of Aubert de Villaine and Henry-Frédéric Roch take this great estate to a supreme level of quality and almost unimaginable demand.

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We therefore always aim to make our allocation process utterly transparent and fair. This is necessarily painstaking as each order is dealt with in minute detail – as it should be. We ask for your patience as we do this and, once again, thought it would be useful to set out the Domaine's and, by extension, Corney & Barrow's allocation criteria.

1. The Domaine's focus is on the private customer and as a consumer rather than the speculator.
2. The Domaine's wines are bought on the clear understanding that they will be stored and delivered in the UK only. 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. We will match or better total prices available elsewhere.
3. Priority will be given to the Domaine's and Corney & Barrow's long-standing and best customers.
4. 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.

5. May we please have your order by Friday 21st February 2014. Allocations will be completed by Thursday 27th February 2014. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve on payment and once the wines have arrived in the UK. 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.
6. May we please request that invoices are paid in full by Thursday 27th March 2014. 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.
7. Do please speak to our sales team, who will be delighted to help you further.



ADAM BRETT-SMITH
January 2014



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Corney & Barrow has been working very closely with the Domaine in order to eliminate the incidence of counterfeit wines on the secondary or older vintages market. We expect to be able to offer an authentication service shortly which will come with some very strict conditions. In the meantime it might be helpful for us to quote the Domaine from their website www.romanee-conti.fr for their official advice on purchase.

“As reported in the media recently, the police have conducted a joint operation in several countries of Europe, among them France which has revealed the existence of an international counterfeiting ring. The counterfeit concerned especially Romanée-Conti in recent vintages. Several people have been arrested, but this operation is not over and new developments are expected.

These events are of course regrettable, but they show the will of national and European authorities to strongly oppose and stop any action that may be prejudicial to the image of French fine

wines. It is good news. Among the victims are the trade but also fine wine collectors.

That is the reason why we would like to take this opportunity to insist on something important that concerns all wine lovers, trade or private customers: it is important that, without absolute certainty as to the authenticity and origin of the bottles they are offered they buy wines only through our official Distributor or from the merchant and wine shop that the official Distributor has appointed. This is the only way to secure the guarantee of integrity, authenticity and proper storage of our wines.”

Linked to this is the formation of our new Fine Wine Team which for the first time brings our Buying and Selling teams together headed by Will Hargrove. It is our specific intention to offer the same but significantly enlarged service on older vintages of great wines with impeccable provenance and unconditional guarantees. Please speak to Will on 020 7265 2418.



“...it was this luck that allowed the Domaine to produce beautiful wines – tender, sweetly ripe, with beguiling tannins and super balance that will drink well early but will also make great old bones.”

ADAM BRETT-SMITH
2013



TASTING NOTES

These tasting notes are the result of three tastings, two in barrel and one in bottle.



CORTON

With a calm confidence this wine is now re-defining the tiny appellation situated on that suggestively formed hill above Pernand-Vergelesses. This new holding is the result of a lease taken out in 2008 for the *Grand Cru* Vineyards of Renardes (0.5 hectares), Bressandes (1.2 hectares) and Clos du Roi (0.57) from Domaine Prince Florent de Mérode. This is the third vintage of the Domaine's Corton. Limpid ruby in colour this has a beautiful nose of wild, sweet red fruits, cocktailed *fraises de bois* with a shade of creamy, toffeed, earthy perfume. The palate is densely, even lushly flavoured but with that characteristic 'grit in the oyster' graininess of fine, powdery dry tannins to balance the sweetness of the fruit. The hallmark of the vintage – seductiveness – is there but re-interpreted through the vineyards to offer a very complete wine of impressive length.

Corney & Barrow Score 17 to 18
Recommended drinking from 2018 - 2024

£497.50/case of 3 bottles, in bond UK
£332.00/case of 1 magnum, in bond UK

ÉCHÉZEAUX

I sometimes think of this wine as the D'Artagnan of the Three (Four) Musketeers, a secret admirer of Porthos (Richebourg) in its flamboyance and show. This is a relative comparison of course as it is a great wine and its heart on sleeve quality is never to be under-estimated nor its vast progress these last ten years. The colour is firm bright ruby. The nose as always in youth is beautiful, with sweet, briary, bright red lifted fruit, spicy and pure. The palate is richly and freshly flavoured, overt and proud with beautiful fine grained tannins an earthy, leafy structure, good balance and impressive length.

Corney & Barrow Score 17 to 18
Recommended drinking from 2018 - 2024

£687.50/case of 3 bottles, in bond UK
£460.00/case of 1 magnum, in bond UK

GRANDS-ÉCHÉZEAUX

Frequently Grands-Échézeaux is paler in colour than its younger brother. Not so in 2011 where the *Grands* is even more appropriate. Both vineyards were the last to be harvested on the 9th, 10th and 11th September respectively. The nose is clenched, compacted, with a black-cherried intensity. The palate by contrast is bright and wild, raw in the best sense, powerfully structured but with a linear purity to the concentration, fine richness and depth and very impressive length.

Corney & Barrow Score -18
Recommended drinking from 2020 - 2028

£987.50/case of 3 bottles, in bond UK
£660.00/case of 1 magnum, in bond UK

RICHEBOURG

Full, dense limpid ruby colour. The nose is quite lovely, very Richebourg in its spicy, flamboyant, sweetly seductive red and black fruit perfume, a sense of velvety, creamy consistency. But this is a muscular wine, powerful and broad with a fascinating dry extract concentration to match this richness and terrific density and concentration and, on my final tasting a near perfect balance. Beautiful wine, a great Richebourg.

Corney & Barrow Score 18
Recommended drinking from 2022 - 2030

£1562.50/case of 3 bottles, in bond UK
£1044.00/case of 1 magnum, in bond UK



ROMANÉE-ST-VIVANT

Romanée-St-Vivant is never a big wine, but it is always extraordinarily expressive and, in a vintage like 2009 for example can be almost polished and glossy. In 2011 we see a return to a characteristic delicacy, almost waif like but with the vintage’s silkiness and curve of rounded sweetness. Consistent, firm ruby colour. The nose offers fresh, pure, almost showy red fruits, bright, intricate overt again, as if all the goods are, rather proudly in the shop window. There is a silken, velvety sheen to the medium weight concentration, allied to an almost sherbet freshness and purity. With fine density and length this is a more ‘landed’ confident Romanée-St-Vivant although my score may be just a little conservative.

Corney & Barrow Score 17 to 18
Recommended drinking from 2021 - 2020

£1637.50/case of 3 bottles, in bond UK
£1092.00/case of 1 magnum, in bond UK

LA TÂCHE

Firm, consistent clear ruby colour, this is a terrific achievement in 2011 and intriguingly was the first of the *Grands Crus* to be harvested on the 5th and 6th September. The nose offers that clenched latently wild quality of darkest velvet red fruit, and a spicy intensity with shades of that characteristic Asian tea perfume. The palate is more resolved and possesses an unusually effortless quality – balance I suppose – between the density, richness and concentration and a linear, grainy, wonderfully elegant structure, with flavours that balloon across the palate. This is a fine La Tâche and again, my score may be a little conservative.

Corney & Barrow Score 18
Recommended drinking from 2020 - 2030

£1890.00/case of 3 bottles, in bond UK
£1260.00/case of 1 magnum, in bond UK

ROMANÉE-CONTI

With an almost eerie timing and very, very faintly but distinctly I could hear, deep in the cellars of the Domaine, the bells of the church of Romanee-St-Vivant tolling the Angelus at 12.00 noon. As so often in moments of supreme concentration my mind momentarily empties until I recalled, inconsequentially the film Waterloo. Napoleon (superby played by Rod Steiger) on the morning of that awful battle asks his marshals what that similar tolling was and when being told pronounces introspectively ‘well, there won’t be much of a congregation on this day’. I smiled at the irrelevance of my thoughts but it served a purpose however absurd in allowing me to re-focus on a beautiful wine.

Fractionally deeper than La Tâche in colour, Romanée-Conti has a beautiful nose, hauntingly open with incensed red and black fruits and a stony, mineralled, subtly earthy old vined perfume. The palate has that characteristic bone china delicacy of structure with beautiful powder dry, fine grained tannins but a planted presence and authority that is both concentrated and apparently weightless. This wine has terrific poise and purity and an intensity in its concentration that will require good cellaring as it draws inexorably away from both La Tâche and its extended family.

Corney & Barrow Score 18 to 18.5+
Recommended drinking from 2025 - 2035

£5475.00/case of 3 bottles, in bond UK
£1825.00/case of 1 bottle, in bond UK

LE MONTRACHET

I think it was Clive Coates MW who proclaimed that Musigny was “Majesty itself”. If so it is an epithet that applies equally to Le Montrachet from the Domaine. Here the vines, at over 60 years of age and are the oldest of the Domaine. There always appears to be an effortless greatness to this wine. No more so than in 2011, to whose silken quality may be added a profundity from this great vineyard. Rich, green gold colour. The nose is beautiful with an almost lazy, butterscotched creamy density that is utterly seductive with just a hint of the citrus and the marmalade. The palate is effortlessly supple, measured in its concentration, very pure, linear, relaxed. The majesty of course is in the length and that lick of acidity that lifts the weight into a layered seductive balance. Quite lovely wine.

Corney & Barrow Score 18 to 18.5
Recommended drinking from 2017 - 2022

£3275.00/case of 3 bottles, in bond UK
£1095.00/case of 1 bottle, 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 peergroup, eg. Villages, Premier Cru, Grand Cru. A definitive score of a young wine is almost impossible.

We usually offer a spread (eg, 14 - 16) that 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.

VINEYARD HOLDINGS

Domaine de la Romanée-Conti 2011 Vintage	Average Age of Vines	Average Production (doz)	Total Production 2011 (doz)	Yield (Hectolitres per Hectare)	Harvest Dates
Vosne-Romanée 1er Cru Cuvée Duvault-Blochet	-	-	376	-	-
Le Corton	45	-	460	23.36hl/ha	2 nd September
Échézeaux	35	1340	1030	22.04hl/ha	10 th - 11 th September
Grands-Échézeaux	55	1150	923	25.33hl/ha	9 th - 10 th September
Romanée-St-Vivant	37	1500	1164	24.7hl/ha	8 th - 9 th September
Richebourg	45	1000	931	28.36hl/ha	7 th - 8 th September
La Tâche	50	1870	1516	27.49hl/ha	5 th - 6 th September
Romanée-Conti	56	450	473	26.83hl/ha	6 th September
Le Montrachet	65	250	265	37.10hl/ha	6 th September



RECOMMENDED DRINKING DATES

We are regularly asked for more specific drinking dates for Burgundies, in particular the great Domaines.

Here therefore, are specific recommendations of drinking dates for every recent 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. For your interest and reference we have included our original recommendations made at the launch of the new vintages below.

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REVISED DRINKING DATES	Vosne–Romanée 1er Cru Cuvée Duvault Blochet	Échézeaux	Grands-Échézeaux	Richebourg	Romanée–St–Vivant	La Tâche	Romanée–Conti	Le Montrachet
1995	N/A	Now-2015	Now-2017	Now-2018	Now-2017	Now-2019+	Now-2025+	Now-2014
1996	N/A	Now-2015	Now-2016	Now-2017	Now-2018	Now-2019+	Now-2025+	Now-2015
1997	N/A	Now-2017+	Now-2018+	Now-2018+	Now-2020+	Now-2021+	Now-2024	Now-2015
1998	N/A	Now-2019+	Now-2020+	Now-2022+	Now-2023+	2012-2022+	2015-2030+	Now-2016
1999	Now-2017	Now-2019+	Now-2020+	Now-2022+	Now-2023+	2012-2024+	2015-2030+	Now-2016
2000	N/A	Now-2018+	Now-2019+	Now-2020+	Now-2020+	Now-2023+	Now-2027+	Now-2018
2001	N/A	Now-2020+	Now-2021+	Now-2022+	Now-2023+	Now-2023+	Now-2029+	Now-2019
2002	Now-2016	Now-2020+	Now-2022+	Now-2023+	Now-2023+	2012-2023+	2015-2028+	Now-2020
2003	N/A	Now-2015+	Now-2017+	Now-2018+	Now-2019+	Now-2020+	Now-2025+	Now-2015
2004	N/A	As below	As below	As below	As below	As below	As below	As below
2005	N/A	See below	See below	See below	See below	See below	See below	See below
2006	As below	See below	See below	See below	See below	See below	See below	See below
2007	N/A	See below	See below	See below	See below	See below	See below	See below
2008	As below	See below	See below	See below	See below	See below	See below	See below
2009	As below	See below	See below	See below	See below	See below	See below	See below
2010	N/A	See below	See below	See below	See below	See below	See below	See below

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ORIGINAL DRINKING DATES	Vosne–Romanée 1er Cru Cuvée Duvault Blochet	Échézeaux	Grands-Échézeaux	Richebourg	Romanée–St–Vivant	La Tâche	Romanée–Conti	Le Montrachet
1995	N/A	From 2003	From 2005	From 2006	From 2005	From 2006	From 2008	From 2007
1996	N/A	From 1999	From 2000	From 2003	From 2001	From 2004	From 2006	From 2004
1997	N/A	From 2002	From 2003	From 2005	From 2005	From 2005	From 2007	From 2004
1998	N/A	From 2004	From 2005	From 2006	From 2005	From 2008	From 2008	From 2003
1999	From 2003	From 2006	From 2008	From 2010	From 2009	From 2012	From 2015	From 2006
2000	N/A	From 2004	From 2006	From 2009	From 2007	From 2009	From 2009	From 2007
2001	N/A	From 2005	From 2006	From 2007	From 2007	From 2008	From 2010	From 2008
2002	From 2006	From 2008	From 2009	From 2009	From 2009	From 2012	From 2015	From 2010
2003	N/A	From 2008	From 2009	From 2011	From 2010	From 2011	From 2012	From 2009
2004	N/A	From 2013	From 2015	From 2017	From 2016	From 2018	From 2020	From 2012
2005	N/A	From 2015	From 2020	From 2020	From 2020	From 2020	From 2025	From 2014
2006	From 2010-2015	From 2011-2016	From 2012-2017	From 2015-2020	From 2013-2020	From 2016-2022	From 2017-2025	From 2015-2020
2007	N/A	From 2012-2017	From 2015-2018	From 2016-2021	From 2016-2020	From 2017-2022	From 2020-2025	From 2012-2020
2008	From 2015-2020	From 2016-2020+	From 2018-2025+	From 2016-2021	From 2017-2022	From 2018-2026+	From 2020-2030	From 2018-2020+
2009	From 2015-2020	From 2018-2025+	From 2020-2030	From 2022-2030	From 2020-2028	From 2025-2035	From 2025-2035	From 2015-2025
2010	N/A	From 2019-2025+	From 2021-2030+	From 2023-2030+	From 2022-2029+	From 2025-2035	From 2026-2035+	From 2016-2025+





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