



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



BY APPOINTMENT TO
HIS MAJESTY THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780



DOMAINE DE LA ROMANÉE-CONTI
2013 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK

INE DE LA ROMANÉE-CÔTÉ
MANÉE (COTE-D'OR) FRANCE

ÉE-CÔTÉ
ANÉE-CONTI CONTRÔLÉE

teilles Récoltées

LES ASSOCIÉS-GÉRANTS

Henri-Frédéric Roch

“2013 is forever to be ranked among late years. If we consider the dates of the harvest, it is to be compared to 1978 or 1979. The quality of these two wonderful vintages shows the advantages a long growing season can have when the grapes ‘simmer’ in the soft sun and benefit from a slow ripening, which gives complexity to the wines.”

AUBERT DE VILLAINÉ

DOMAINE DE LA ROMANÉE-CONTI



2013 VINTAGE

2013 marks the high tide of low yields, the lowest we have seen these last 13 years and represents the fourth consecutively difficult vintage whose beautiful quality continues to fascinate me in spite, or perhaps because of, the malevolent conditions in which it was born.

There is a tenderness, a sense of balance, a relaxed profundity and above all a transparent fidelity to their respective terroirs that in the best sense will make this 'forgotten' vintage into a future classic.

Unlike both 2011 and 2012 whose growing seasons began so optimistically, that of 2013 was mulishly gloomy from the start. Spring offered almost 350 mm of rain in just 3 months and May was also wet and particularly cool with very little sun. Mid-flowering was reached very late indeed on the 25th June and it was inevitable that both *coulure* (where the nascent berries are aborted) and *millerandage* (undeveloped berries) were widespread and the single biggest cause of such absurdly low volumes.

Once again vineyard manager (*Chef de Culture*) Nicolas Jacob and his team were called upon to anticipate, prevent and where possible protect the vineyards from mildew in particular, which once it gets hold is almost impossible to cure. Every single day his team was out with its biodynamic treatments, painstaking, labour intensive, unremitting. It was as well, for the heart of the growing season was sporadically very favourable, although even the hot period of June-August had a searing malevolence punctuated, again almost inevitably, by a severe hailstorm in the Côte de Beaune from Meursault through to Aloxe Corton. Happily Vosne-Romanée and the Côte de Nuits were spared.

But there was warmth at least, and the return of this largely compensated for the dreary spring and allowed for a late, extended growing season. This was

terrific for complexity and the maturity of small but not overly compacted grapes.

By September the Montrachet and Corton had reached maturity. Le Montrachet was harvested on October 2nd, before any damaging explosion of botrytis could develop as a result of rain. As it was, a very selective sorting was required, hence the much reduced yield (see table).

Corton was picked on October 3rd, a small crop but of super quality. Thereafter the Côte de Nuits began harvesting after heavy rains on the 5th and the 6th but with weather that turned exceptionally cold, thus preventing the development of rot. The quality of the sorting both in the vineyard and on the *triage* tables was both severe and absolute so that only the finest grapes ended up in the vats, just not very many of them...

Vinifications were naturally easy with *Chef de Cave* (Cellar Master) Bernard Noblet and his team completing the last harvested wine (Échézeaux) on November 4th. The wines were bottled in March/April 2015 (under a descending moon).

Whilst 2013 will be ranked among the "late years" then so were 1978 and 1979 – and they are lovely wines, tender without fragility, subtly rich and silken. I suspect 2013 will be very similar. Of immediate past vintages, 2011 and 2009 share some of the style of 2013 but each vintage is of course unique.

As usual, my notes are taken from three tastings, two

in barrel the third from bottle in December 2015 and also as usual my scores may be a little conservative! I am not a fan of downward revisions in the future, rather like surprises I believe that revisions should be good and upwards only, so it is better to be (a little) cautious at the beginning...

The real issue is that this is the fourth successive "short" vintage with an average yield for the reds of just 18 hectolitres per hectare. This will make our task of trying to meet your requirements even more difficult so do please take a look at our allocation section which was created with your advice and guidance to see how we try to help you as fairly and openly as possible.

As we said last year, Corney & Barrow has quietly talked about provenance for almost 240 years and rather more passionately these last 25. It is the principal reason why we have worked directly and exclusively with great estates for longer than almost anyone else and it seemed appropriate to publish the domaine's own words on provenance taken from their website last year (see right). Please forgive this exhortation but we live in a world much changed from those calmer days when provenance was a given and counterfeit was not even understood in the world of great wine.

Adam Brett-Smith

ADAM BRETT-SMITH
February 2016



DOMAINE DE LA
ROMANÉE-CONTI

IMPORTANT COUNTERFEIT

As reported in the media recently, the Police have conducted a joint operation in several countries of Europe, among them France, which have 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 imperative 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 Distributor has appointed. This is the only way to secure the guarantee of integrity, authenticity and proper storage of our wines.

Exclusive Distributor - Corney & Barrow



ALLOCATION PROCESS

We have now worked with the Domaine for over 22 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.

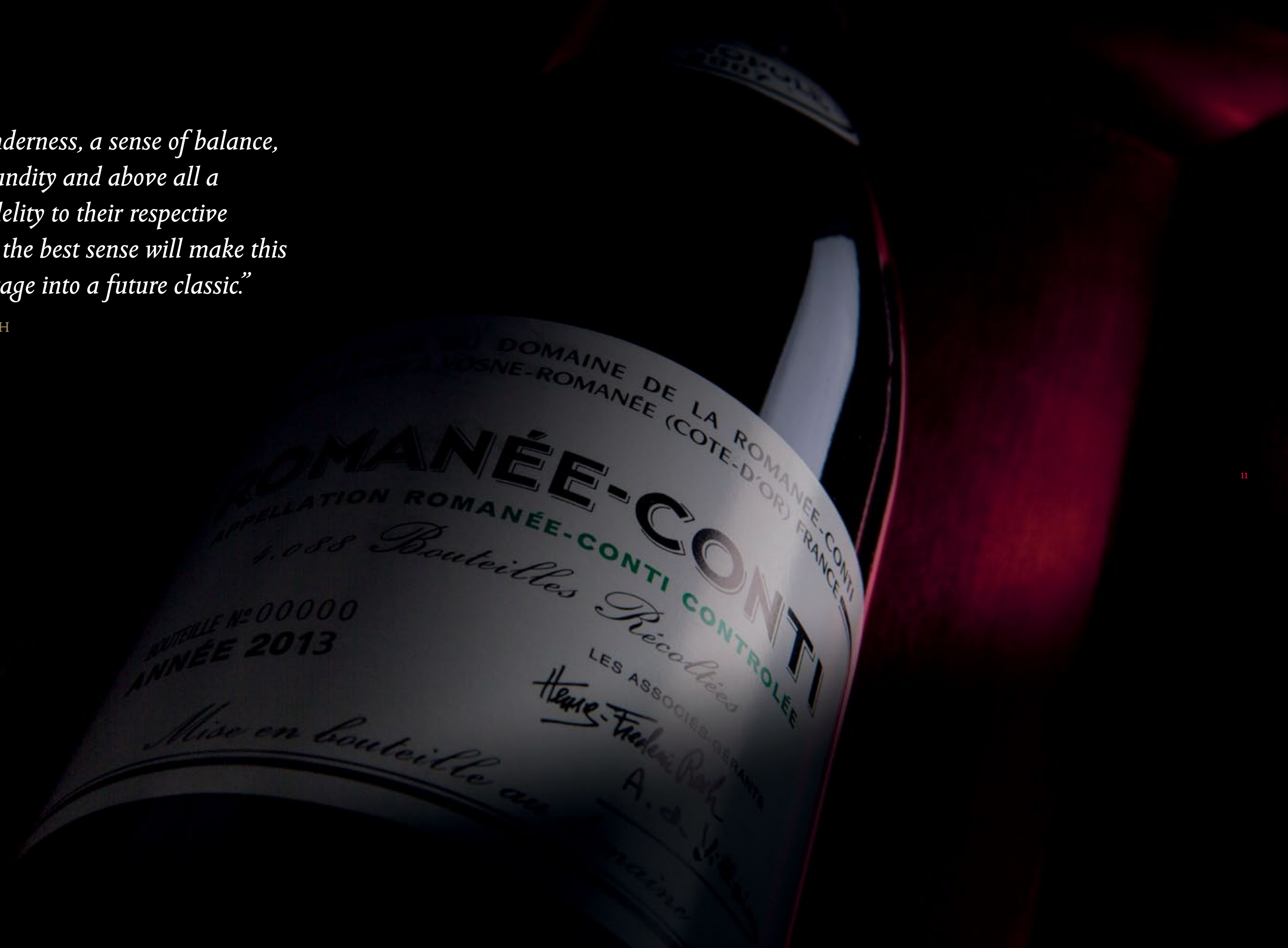
We therefore always aim to make our allocation process utterly transparent and fair. This is necessarily painstaking as each order is dealt with in minute detail – as it should be. We ask for your patience as we do this and, once again, thought it would be useful to set out the domaine's and, by extension, 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.
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 **Monday 15th February 2016**. Allocations will be completed by **Thursday 18th February 2016**. 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 **Tuesday 22nd March 2016**. 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.



*“There is a tenderness, a sense of balance,
a relaxed profundity and above all a
transparent fidelity to their respective
terroirs that in the best sense will make this
‘forgotten’ vintage into a future classic.”*

ADAM BRETT-SMITH
February 2016



TASTING NOTES



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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. You 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.



CORTON

This is the fifth vintage made by the domaine since the leasing of the *Grand Cru* vineyards of Renardes (0.5 hectares), Bressandes (1.2 hectares) and Clos du Roi (0.57 hectares) from Domaine Prince Florent de Mérode. It represents the heart of greatness of the hill of Corton's Pinot Noir and defines this tiny appellation. Firm, consistent ruby colour. The nose is delectable, spicy, fruitcaked red and black fruits, an impression (unusual for any Corton) of waxen plumpness, almost of gloss. The palate is sweet and gentle on entry, rounded and then finally, that tugging thread of graininess to remind you where you are before a generous, nicely extended finish. "*Friand*"* said Aubert "yes" said I without quite knowing what he meant but it sounded right. And was.

*"*Friand*" meaning gourmand

Corney & Barrow Score 17.5
Recommended drinking from 2019 - 2026

£575.00/case of 3 bottles, in bond UK

ÉCHÉZEAUX

For many domaines Échézeaux is the tops, the apogee of quality and I feel certain that if this was the only wine the domaine made then it would be on the highest pedestal of all. It is only because it is in the company of six other red *Grand Cru* pedestals that the world tends to treat it as a "junior" or "entry level" wine. How wrong that is. And how lovely a wine Échézeaux is in 2013. The last *Grand Cru* to be harvested (October 12-13) the lowest yield (15.5 hl/ha) and, of all the wines the most at ease. Firm, ruby colour. Beautiful nose of dark, spicy sandalwooded red fruit, and then an infinitely more complex array of blueberries, blackberries and the beginnings of that characteristic Échézeaux toffeed flamboyance. The not so smaller brother of Richebourg perhaps? The palate is seductive, the tannins and structure held on a light rein. This is a pleasure giving (and seeking) Échézeaux, generous, with a supple density, sweet charm and effortless length. You can keep this forever of course but you could drink it now. Aubert and I did just that over a picnic lunch. My score may be a little conservative.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2019 - 2025+

£815.00/case of 3 bottles, in bond UK

GRANDS-ÉCHÉZEAUX

Interestingly this was the first of the Côte de Nuits vineyards to be harvested - on the afternoon of the 6th and morning of the 7th October and, from one of the smallest harvests of a generation, the one with the most benevolent yield. It is indeed "Grands", stylish for sure but a little aloof. The colour is slightly firmer than Échézeaux, the nose sappier, darker, spicier, denser. The palate wears the vintage's silken quality with delectable powder-fine tannins, a gently extracted structure but a surprising gutsy, virile quality to the finish. Deceptive, happily not flattering.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2021 - 2030

£1,100.00/case of 3 bottles, in bond UK

RICHEBOURG

Firm ruby colour. At this stage Richebourg wears the vineyard and the vintage more on its slashed velvet sleeve than any of the other *Crus*. From the truffled, fruitcaked-rich toffee nose to the broad, layered, flamboyantly open palate there is a suspicion – but very quickly dispelled – of "all mouth and no trousers". The dispelling is effected by the grainy, deep chested structure of fine tannins, the latent concentration behind, and finally, the length which is close to massive.

Corney & Barrow Score 18
Recommended drinking from 2022 - 2032

£1,790.00/case of 3 bottles, in bond UK



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ROMANÉE-ST-VIVANT

Aubert summed up this wine beautifully as “wanting to attract attention but not wanting to show it”. A nod perhaps towards Romanée-St-Vivant’s comparative openness in 2013 allied to that atmospheric quality that yearns for, and sometimes even shadows, Romanée-Conti itself. Firm, translucent ruby colour. The nose combines the contradictorily intense with the elusive which after much swirling offers that almost sherbert fresh, lacy red fruit perfume and a subliminal, even exotic sweetness. The palate is silken again even lush, almost languorously supple, and then with that kick of powder fine fruit, intricate and refined to the finish. Of the many inconsequential thoughts I have whilst tasting, I scribbled this in the margin “Romanée-St-Vivant seems both utterly at ease with itself and slightly ashamed at its own wantonness”.

Corney & Barrow Score 17 to 18.5
Recommended drinking from 2020 - 2030

£1,880.00/case of 3 bottles, in bond UK

LA TÂCHE

Picked on the afternoon of the 7th and the mornings of October 8th and 9th. I feel that even after my first bottle tasting the vineyard has yet to impose itself in 2013. There is a latent profundity, hinted at on the nose, which offers a surface of summer pudding fruits, creamy and dark but then a fathomless depth of opacity which is both exciting and frustrating. I suspect that this opacity will disengage slowly in 2016. Equally the palate is conventionally beautiful – open full, generously flavoured, coolly rich with a fresh, beguiling structure – but you get the sense that this is a show, a teaser for the profundity that is yet to come. The key of course is in the length which is very impressive.

Corney & Barrow Score 18 to 18.5
Recommended drinking from 2023 - 2030+

£2,205.00/case of 3 bottles, in bond UK
£735.00/case of 1 bottle, in bond UK

ROMANÉE-CONTI

Picked in just one afternoon on the 8th October there is an utterly relaxed, luminous, other worldly quality to this extraordinary wine as if keeping the other *Crus* – and the vintage – at an infinitely gentle arm’s length as it draws and rises away from both. Fanciful and subjective of course, but there it is. Glinting ruby colour, fractionally paler than La Tâche. The nose is, perhaps surprisingly quite open with very pure, old vined red fruits (have I ever smelt black fruits on Romanée-Conti I wondered?) and then just as you think you’ve got the measure of the wine, and at last are beginning to understand it, there drifts across your senses an almost talcum fine perfume, elusive, powdery, infinitely old and young at the same time – rather beautiful. The palate returns you to earth quite gently, silken, layered, measured, intricately structured, effortlessly long. Simultaneously Aubert and I muttered “a different world” and so it is.

Corney & Barrow Score 18.5++
Recommended drinking from 2024 - 2034+

£6,345.00/case of 3 bottles, in bond UK
£2,115.00/case of 1 bottle, in bond UK

LE MONTRACHET

Mercifully this, the greatest of all white wine vineyards, was only sideswiped by the July hailstorms, but, in a late vintage it was picked relatively early on the 2nd of October to avoid the development of un-noble rot. Unusually perhaps there was hardly any noble rot either which may account for Le Montrachet’s fascinatingly taut, even reductive nose of compressed, high toned, zesty fruit. The perfume is almost shocking in its purity and minerality before the (slightly) calmer waters of the palate with its textbook floral, honeyed creaminess. The acidic structure is superleggera, intense, long. This is an amazing wine in the mould of 2004 and perhaps 2007. “Not sensual but sexual” was scribbled in the margin. I forget who said that.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2019 - 2025

£1,380.00/case of 1 bottle, in bond UK

VINEYARD HOLDINGS

Domaine de la Romanée-Conti 2013 Vintage	Average Age of Vines	Average Production (doz)	Total Production 2013 (doz)	Yield (Hectolitres per Hectare)	Harvest Dates 2013	Bottling Dates
Le Corton	45	-	461	19.5 hl/ha	October 3 rd	April 10 th 2015
Échézeaux	35	1340	715	15.5 hl/ha	October 12 th & 13 th (PM)	April 8 th & 9 th 2015
Grands-Échézeaux	55	1150	782	21.5 hl/ha	October 6 th (PM) & 7 th (AM)	March 19 th & 20 th 2015
Romanée-St-Vivant	37	1500	847	17.5 hl/ha	October 10 th (PM) & 11 th	March 16 th , 17 th & 19 th 2015
Richebourg	45	1000	551	16.5 hl/ha	October 9 th (PM) & 10 th (AM)	March 12 th & 13 th 2015
La Tâche	50	1870	1023	18 hl/ha	October 7 th (PM) & 8 th /9 th (AM)	March 9 th , 10 th & 11 th 2015
Romanée-Conti	56	450	312	17.5 hl/ha	October 8 th (PM)	March 11 th 2015
Le Montrachet	65	250	187	25.5 hl/ha	October 2 nd	July 22 nd 2014

RECOMMENDED DRINKING DATES

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

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	Now-2019	Now-2020	Now-2018	Now-2020+	Now-2025+	Now-2016
1996	N/A	Now	Now-2017	Now-2019	Now-2020	Now-2021+	Now-2025+	Now-2018
1997	N/A	Now-2017+	Now-2018+	Now-2018+	Now-2020+	Now-2020	Now-2024	Now
1998	N/A	Now-2019+	Now-2020+	Now-2022+	Now-2023+	2012-2022+	2015-2030+	Now
1999	Now-2018	Now-2019+	Now-2020+	Now-2022+	Now-2023+	2012-2024+	2015-2030+	Now
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-2018	Now-2020+	Now-2022+	Now-2023+	Now-2023+	2012-2023+	2015-2028+	Now-2020
2003	N/A	Now-2016+	Now-2017+	Now-2020+	Now-2019+	Now-2023+	Now-2025+	Now
2004	N/A	See below	See below	See below	See below	See below	See below	See below
2005	N/A	See below	See below	See below	See below	See below	See below	See below
2006	Now-2022	Now-2019+	Now-2020+	See below	See below	See below	See below	See below
2007	N/A	Now-2018	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
2011	N/A	See below	See below	See below	See below	See below	See below	See below
2012	N/A	See below	See below	See below	See below	See below	See below	See below

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+
2011	N/A	From 2018-2024	From 2020-2028	From 2022-2030	From 2021-2020	From 2020-2030	From 2025-2035	From 2017-2022
2012	N/A	From 2020-2025	From 2020-2030+	From 2025-2032+	From 2025-2032+	From 2026-2035+	From 2027-2035+	From 2017-2025+



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