



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



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HIS PRINCE OF WALES  
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# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS - 1780



## CORTON-CHARLEMAGNE

### GRAND CRU

APPELLATION CONTRÔLÉE

## Bonneau du Martray

PROPRIÉTAIRE À PERNAND-VERGELESSES & ALOXE-CORTON (CÔTE-D'OR) FRANCE

Mis en bouteille  
au Domaine

# 2013

PRODUIT DE FRANCE

# BONNEAU DU MARTRAY

2013 VINTAGE, EN PRIMEUR

*“Nous estimons que ce millésime pourrait se révéler à la hauteur des précédents”.*

*“We believe that this vintage could be equal to those that preceded it”.*

JEAN-CHARLES LE BAULT DE LA MORINIÈRE, NOVEMBER 2014

To which quotation might reasonably be added that of Marshal Bosquet\*

*“C’est magnifique, mais ce n’est pas la guerre: c’est de la folie”.*

*“It is magnificent, but it is not war: it is madness”.*

DOMAINE  
ANNEAU  
DU  
MARTRAY

CORTON-CHARLEMAGNE  
GRAND CRU  
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PROPRIÉTAIRE À PERNAND-VERGELESSES & ALOXE-CORTON (CÔTE-D'OR) FRANCE  
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\*Marshal of France: on the charge on the Light Brigade and during the Crimean War.

# 2013 VINTAGE

The occasionally grotesque, brutal conditions of 2013 were in some ways a surreal mirror image of 2012.

What we referred to last year as the 'terrible attrition' of the growing season was, in 2013 similarly crowned by the nemesis of so many growers – hail, to which may be added the more prosaic difficulties of delayed flowering, poor fruit set and above all a hugely reduced yield.

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And yet... the quality of this tiny crop is jewel-like as the tasting notes suggest, with a clenched, intense concentration to match the creamier richness underneath and my scores may just be conservative. More even than in 2012 I am reminded of how, at a price, nature compensates – with a little help from a great grower – for her capriciousness by offering a wonderful quality precisely because of the pathetic volume, a rather surreal (that word again) take on the 'less is more' adage.

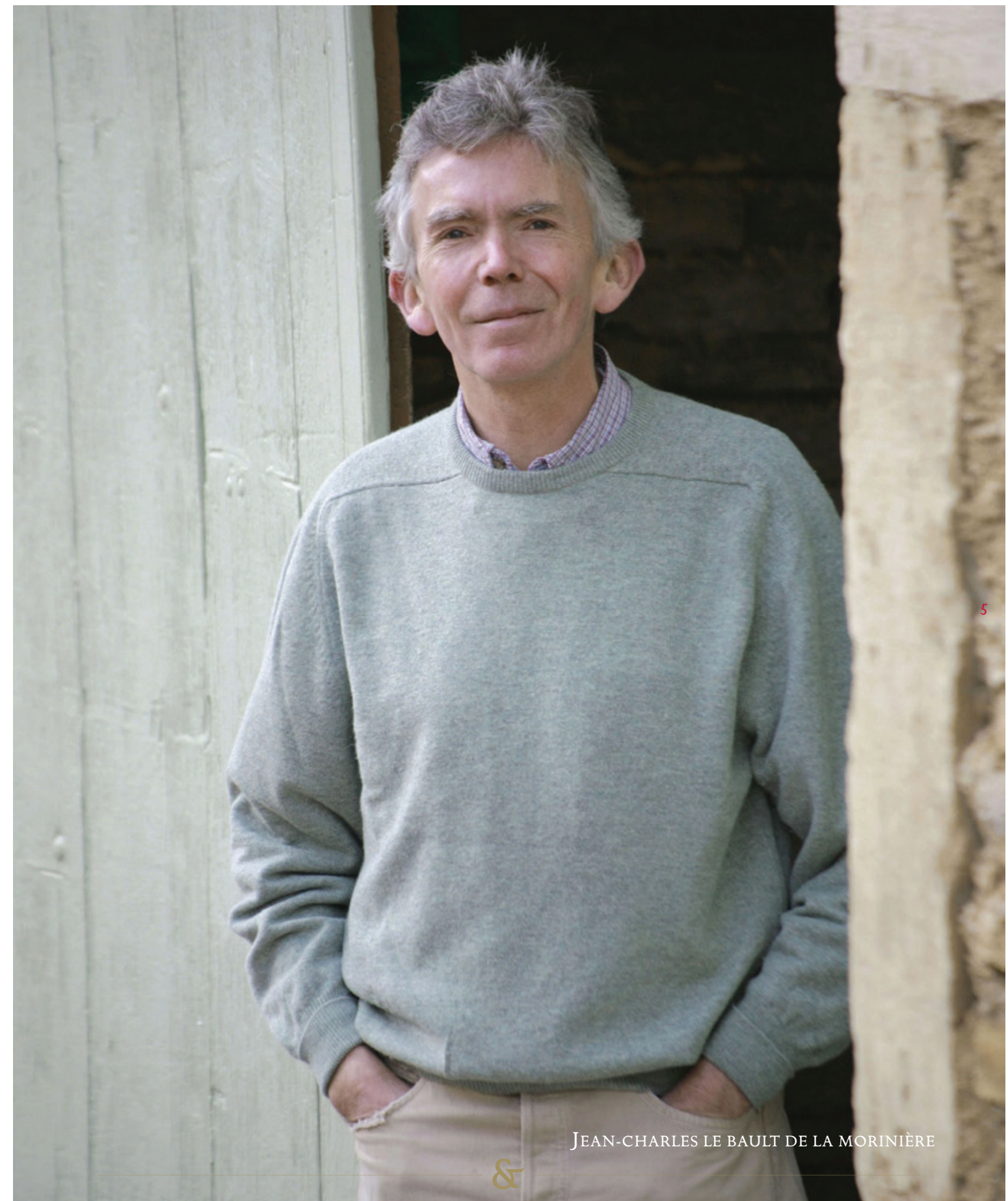
I do not propose to go into minute detail of the growing season but the key features are important in trying to understand and appreciate the startling quality of the wines.

Winter was long, foggy, cold and occasionally snowy and with not one single sunny day in January. It was not until March that the tiny, nascent buds were observed on the vines, with the wonderfully poetic '*pleurs de la vigne*' literally tears or sap of the vine - visible on the 11<sup>th</sup>. April remained fresh and occasionally sunny with full budburst late at around the 23<sup>rd</sup>. May was enormously wet; with at one stage the road from Beaune to Savigny was cut off and June alternated between heat, cold and storms with a late flowering beginning on the 23<sup>rd</sup> and completed on the 2<sup>nd</sup> July.

Happily July dawned and continued with wonderful conditions, hot and sunny with average temperatures between 17.1°C (62.78°F) and 27.5°C (81.5°F). It was only the occasional heaviness in the atmosphere that hinted at what was to come on the 23<sup>rd</sup> when a savage hailstorm wiped out, in 45 minutes, over 50% of the crop, a final vengeful act that tore, in an even more destructive fashion into the vineyards of Pommard and Volnay.

And then the calm. August and September both relented as if a largesse was required – as indeed it was – after the tumultuous nature of the early season. With painstaking biodynamic treatments to heal the scars on the vines and with warm, dry sunny conditions prevailing, *véraison* (when the grapes change colour) began timidly on the 22<sup>nd</sup> and was completed by mid-September, again in largely benevolent conditions. Sugar levels rose, maturity accelerated and a minute crop was effected in just 24 hours for the Corton on the 6/7<sup>th</sup> October, and the 10/11<sup>th</sup> October for the Corton-Charlemagne as each parcel tripped into full ripeness. The entire harvest was brought in under favourable conditions apart from light rain on the 10<sup>th</sup> which was quickly dried by a fresh breeze.

Fermentations in oak casks were entirely straightforward with sugars consumed by the end of November and malolactics (where the spiky malic acids are converted into creamier lactic acids) completed by the end of March 2014 for the Corton-Charlemagne and mid-August for the Corton. After just one racking the wines remain on their fine lees with bottling



JEAN-CHARLES LE BAULT DE LA MORINIÈRE



anticipated in Spring 2015. My tasting notes are based on two tastings in the Summer and Winter of 2014.

At 13.64 hectolitres per hectare for the Corton-Charlemagne and 10.83 hl/h for the Corton we are presented with around 30% of normal harvest, a terrible price to pay for such lovely quality. This follows a similarly reduced crop in 2012 and is once again the reason for us offering the wines in 6 and 3 bottle cases respectively in order to meet at least some of your requirements. Please be patient as we try to allocate as fairly as possible.

*Adam Brett-Smith*

ADAM BRETT-SMITH  
November, 2014



*“I do not propose to go into minute detail of the growing season but the key features are important in trying to understand and appreciate the startling quality of the wines.”*



# TASTING NOTES

## CORTON-CHARLEMAGNE GRAND CRU

Pale, limpid, gold green colour. The nose offers tight, focussed green-white fruit, intense, almost shockingly pure which, after a few moments becomes both zesty and creamily rich. The palate has a similar intensity, very taut, pure but with a creamy density and concentration, succulent on the finish, seductive even, there is nevertheless that characteristic mineral lift that is the beautiful hallmark of the Domaine. Fine, fine wine.

Corney & Barrow Score 18  
Recommended drinking from 2018 - 2022

£495/case of 6 bottles, in bond UK  
£500/case of 3 magnums, in bond UK

## CORTON GRAND CRU

Firm, deep ruby colour. Dark, sappy-rich nose with very pure Pinot fruit, leafy, stony and mineral. The palate is initially rich, even succulent again but with that wonderful, grainy 'grit the oyster' structure, medium weight, fine density and excellent length. A lovely Corton.

Corney & Barrow Score 17  
Recommended drinking from 2018 - 2022

£245/case of 3 bottles, in bond UK

# RECOMMENDED DRINKING DATES

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

Here, therefore, are specific recommendations of drinking dates for every 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.

## REVISED DRINKING DATES

Vintage	Corton-Charlemagne	Corton
2000	Now	Now
2001	Now	Now
2002	Now	Now
2003	Now	Now
2004	Now	Now - 2015
2005	Now	Now - 2020
2006	Now	2014 - 2017
2007	2014 - 2018	Now - 2015
2008	2014 - 2017	2014 - 2018
2009	2014 - 2019	See Below
2010	See Below	See Below
2011	See Below	See Below
2012	See Below	See Below

## ORIGINAL DRINKING DATES

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



# TO ORDER

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