



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



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

**CORNEY &  
BARROW**

INDEPENDENT WINE MERCHANTS - 1780



# BURGUNDY

2013 VINTAGE, EN PRIMEUR



## CONTENTS

INTRODUCTION	03
BIODYNAMIC VITICULTURE	04
2013 VINTAGE OVERVIEW	05
BURGUNDY AT A GLANCE	06
CHABLIS	10
DOMAINE VINCENT DAMPT	11
CÔTE DE NUITS	14
DOMAINE ROSSIGNOL-TRAPET	15
DOMAINE DES VAROILLES	20
CHÂTEAU DE LA TOUR, CLOS DE VOUGEOT	25
NUITS-SAINT-GEORGES	28
DOMAINE DE L'ARLOT	29
DOMAINE GILLES JOURDAN	33
CÔTE DE BEAUNE	34
DOMAINE PIERRE LABET	35
DOMAINE CYROT-BUTHIAU	38
VOLNAY	40
DOMAINE MICHEL LAFARGE	41
MEURSAULT	44
DOMAINE PATRICK JAVILLIER	45
DOMAINE MATROT	49
DOMAINE HENRI DARNAT	53
CÔTE CHALONNAISE	54
DOMAINE A & P DE VILLAINÉ	55
TO ORDER	57



## HAPPY NEW YEAR!

Once again we find ourselves in January, the month when Burgundy decamps to London, to present their new vintage.

We are delighted with our purchases in 2013, save for the challenges of accessing sufficient quantities. These wines are good, pure and fresh and will give much pleasure.

Sadly, once again, production of the vintage in 2013 is extremely limited. Mother Nature has been particularly cruel to the Burgundians of late and especially so in the Côte de Beaune in 2013 – please see Guy Seddon's summary of the vintage.

There is so little wine - as we forewarned last year - and it is worth bearing in mind that the 2014, waiting in the wings, is not abundant either. Indeed, many cellars in Burgundy are practically empty.

Every year, as we embark on this exercise, we seek both to enlighten and inform our customers, whilst reflecting on the complexity of this fascinating, compelling and sometimes frustrating region.

Initially, Burgundy appears beguilingly easy; two principal grape varieties, as a base, with all the wines coming from a series of villages flanking one road, the *Route Nationale 74*. In reality, however, Burgundy is a region of baffling, fiendish complexity, borne out of the combined quirks of geology, topography, history and humankind.

Any given vineyard, no matter how small, might contain a myriad of different parcels, a variety of soils and aspects and a multitude of owners – and all that the consumer has to guide them is a place name.

The potential for confusion is rife; therefore the aim of

this release is to guide customers through a selection of our wines and producers. We need a large number of suppliers in order to amass sufficient quantities, the individual holdings of one grower generally being very limited.

This is very different from the vast holdings on the Left Bank in Bordeaux.

The Corney & Barrow selection was assembled through successive tastings during a week-long trip in October, and a brief follow-up in November. Guy Seddon, our resident MW student, and I, tasted all of the wines, joined where possible by Adam Brett-Smith.

The wines have been chosen on the basis of intrinsic quality and value for money and come from producers with whom we have been fortunate to enjoy strong, long-term, relationships. Such relationships are of particular importance in vintages where quantities are even more limited than usual.

For the sake of simplicity, we have chosen to follow a logical route from north to south, guiding customers from commune to commune.

Within this collection, there are a few producers whose wines sell out almost instantly, every year. We are therefore repeating out perennial advice to customers to delve a little more deeply into unfamiliar territory, where there are some terrific bargains – insiders' wines' which will give great pleasure. In particular, we would recommend the highlighted section of wines from Beaune.





## SCORING

All of the wines have been critically appraised by Guy and myself, with Adam in attendance, where possible. Tasting is, as always, conducted in silence and the scores, remarkably consistent in past years, are only discussed later. Tasting notes reflect each opinion of those able to taste.

Criticism is often levelled at the generally high scoring of the wines we have chosen, which is a fair comment, but this is simply due to our only selecting wines which score above a certain level.

There are wines tasted and properties visited which do not feature in the offer, this is because they have not met our quality criteria. We do hope that we will be able to introduce customers to some less familiar producers and their wines.

4 Although we offer this extensive portfolio during the traditional Burgundy Season, it does not, by any means, cover our entire range. Domaines such as Bonneau du Martray, Comte George de Vogüé, Domaine de la Romanée-Conti, Clos de Tart, Domaine François Carillon, Domaine Trapet and Domaine Leflaive are released individually, throughout the year.

ALISON BUCHANAN

January, 2015

## BIODYNAMIC VITICULTURE

To precis the art and science of biodynamic viticulture is a challenge, to say the least. Essentially, this is agriculture in tune with the basic forces of nature, both terrestrial and celestial. It embraces cosmic rhythms, philosophy, spirituality and metaphysics as much as agricultural disciplines. The rhythms of light from other planets must be borne in mind, biodynamicists would argue, and a greater comprehension of this then dictates optimal timing for viticultural activity. Labour-saving chemicals are banned and individual vines are only treated with plant-based compounds, administered according to the lunar cycle.

Whilst we lesser mortals struggle with such concepts, three observations are useful in the argument;

1. If a region is fiercely proud of its *terroir*, surely anything which threatens it should be eradicated as artificial treatments clearly upset the natural balance.
2. We do already recognise a link with lunar cycles in the case of sap rising and, of course, tidal movements.
3. The taste test: the resulting wines have a greater intensity and purity.

With all of our suppliers who have adopted this arduous and taxing form of farming, the prime motivator was a concern for sustainability. The improvement in the quality of the wines came to many as something of a bonus.

## 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 peer group, e.g. *Villages*, *Premier Cru*, *Grand Cru*.

A definitive score of a young wine is almost impossible. We usually offer a spread (e.g. 14-16) which 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.

## 2013 VINTAGE OVERVIEW

This time last year, Alison Buchanan wrote of the 2012 growing season that "challenging" was "something of an understatement". Well, *plus ça change*, as they are becoming used to saying in the Côte d'Or.

2013 was tough. A miserably cold, wet winter, with 30% more rainfall than the seasonal average and the unenviable record of a mere 15 hours of sunshine in January. Spring was cool and very wet, with May seeing widespread flooding and near-freezing temperatures. A spring frost looked inevitable, but was avoided by a hair's breadth.

Nonetheless, bud break was very late, and the fruitfulness of the buds had been affected by the cold. Buds can 'choose' whether to turn into a flower (for reproducing – growing grapes) or a tendril (for climbing – escaping harsh conditions). Unsurprisingly, a lot of 2013's buds took the escape route, meaning low yields. And that was before the few brave flowers had been hit by further rain, leading to *coulure* (impaired fruit set).

But – and thank goodness there is a but – the summer was glorious. Fitfully glorious, granted, but July and August were largely warm, sunny and dry. *Veraison* (when the grapes change colour – an indicator of ripeness) was later than usual, but much ground had been made up and good quality, thick skins developed.

September was less good, with a return of cool, moist conditions. However, judicious *vignerons* had carried out summer leaf thinning to ensure airflow to the bunches, and to an extent this warded off the dreaded grey rot, or botrytis. Harvest was unavoidably late, starting in October in most of the Côte de Nuits. The last time picking started in October was in 1984.

Winter in Chablis was similarly harsh – Vincent Dampit commented that it "did not seem to want to stop". Botrytis affected the whole Chablis region, requiring early picking and diminishing yields. The Dampit *premiers crus* are beautiful, but when they are gone, they are gone.

The Côte de Beaune was once again blighted by hail, which this time snaked over the hilltops of the Hautes Côtes and on 23 July cut swathes through Volnay, Pommard and Beaune. The merits of hail cannons have long been debated in the Côte de Beaune, and this storm finally galvanised support for the installation of a battery

of silver iodide-firing defences which were first tested – with somewhat ineffectual results unfortunately – in the recent 2014 vintage. In both 2013 and 2014, losses of 70% were not uncommon in the Côte de Beaune. Selection became key and those with the nerve to further diminish their yields on the sorting table have, happily, for the most part made good wine.

As a personal steer through these producers, Domaine de Varoilles in Gevrey has once again achieved a wonderfully voluptuous, crowd-pleasing style of red Burgundy, at all levels. As for whites, I left the tastings with Thierry Matrot and Patrick Javillier buzzing with excitement – they have both made wines of substance and, above all, energy. And a hidden gem? Gilles Jourdan's *Monopole*, La Robignotte – both perfumed and powerful, really soaring beyond what I expected of it.

5 As a sweeping generalisation, the whites are perhaps more consistent overall, and the Côte de Nuits had the easier ride weather-wise. Despite the most petulant of grapes – Pinot Noir – and in the face of the most cruelly unpredictable weather, nothing seems to dent the resilience of Burgundy's winemakers. Not only have all these producers steered a course through 2013's minefield, they have done so with panache and have produced wines of a character which seems bizarrely at odds with the perilous growing season. The proof is in the glass, and having spent the best part of two weeks tasting and re-tasting the 2013s, we are in no doubt as to their quality potential.

We are often asked for a vintage comparison, and whilst it might be a fool's game at this early stage, it is worth remembering that 1993 was another small, tricky vintage, which ended up surprising well beyond initial expectations. Regardless, we are confident that this final cut will bring you years of drinking pleasure, but urge you to order quickly as quantities really are tiny.

GUY SEDDON

January, 2015



# BURGUNDY AT A GLANCE



## CHABLIS

	Vintage	Case size	£/Offer IB price per case
<b>Domaine Vincent Dampit - Chablis</b>			
Chablis 1er Cru Vaillons	2013	12	£185.00
Chablis 1er Cru Les Lys	2013	12	£185.00
Chablis Grand Cru Bougros	2013	12	£330.00

## CÔTE DE NUITS

	Vintage	Case size	£/Offer IB price per case
<b>Domaine Rossignol-Trapet Côte de Nuits (Gevrey-Chambertin)</b>			
Gevrey-Chambertin Vieilles Vignes	2013	12	£260.00
Beaune 1er Cru Les Teurons	2013	12	£295.00
Gevrey-Chambertin 1er Cru Clos-Prieur	2013	12	£495.00
Gevrey-Chambertin 1er Cru Petite Chapelle	2013	12	£495.00
Latricières-Chambertin Grand Cru	2013	6	£440.00
Chapelle-Chambertin Grand Cru	2013	6	£440.00
Chambertin Grand Cru	2013	6	£675.00

### Domaine des Varoilles - Côte de Nuits (Gevrey-Chambertin)

Gevrey-Chambertin Clos du Meix des Ouches Monopole	2013	6	£180.00
Gevrey-Chambertin 1er Cru Champonnets	2013	6	£215.00
Gevrey-Chambertin 1er Cru La Romanée Monopole	2013	6	£265.00
Gevrey-Chambertin 1er Cru Clos de Varoilles Monopole	2013	6	£255.00
Charmes-Chambertin Grand Cru	2013	6	£375.00

### Château de la Tour - Côte de Nuits (Clos de Vougeot)

Clos de Vougeot Grand Cru Cuvée Classique	2013	12	£865.00
Clos de Vougeot Grand Cru Cuvée Classique Magnum	2013	3	£455.00
Clos de Vougeot Grand Cru Cuvée Vieilles Vignes	2013	12	£1,395.00
Clos de Vougeot Grand Cru Cuvée Vieilles Vignes Magnum	2013	3	£725.00
Clos de Vougeot Grand Cru Cuvée Hommage à Jean Morin	2013	6	£1,600.00
Clos de Vougeot Grand Cru Cuvée Hommage à Jean Morin Magnum	2013	1	£550.00

### Domaine De L'Arlet - Côte De Nuits (Nuits-Saint-Georges)

Côte de Nuits-Villages Clos du Chapeau	2013	6	£110.00
Nuits-Saint-Georges Le Petit Arlot	2013	6	£145.00
Nuits-Saint-Georges 1er Cru Les Petits Plets	2013	6	£165.00
Nuits-Saint-Georges 1er Cru Clos de l'Arlet Monopole	2013	6	£275.00
Nuits-Saint-Georges 1er Cru Clos des Forêts Saint-Georges Monopole	2013	6	£290.00
Nuits-Saint-Georges Blanc La Gerbotte	2013	12	£295.00
Nuits-Saint-Georges Blanc 1er Cru Clos de l'Arlet Monopole	2013	12	£575.00

## CÔTE DE NUITS continued...

	Vintage	Case size	£/Offer IB price per case
<b>Domaine Gilles Jourdan - Côte de Nuits (Corgoloin)</b>			
<i>Bourgogne Pinot Noir Vieilles Vignes</i>	2013	12	£99.00
<i>Côte de Nuits-Villages</i>	2013	12	£165.00
<i>Côte de Nuits-Villages La Robignotte Monopole</i>	2013	12	£195.00
<i>Côte de Nuits-Villages Blanc</i>	2013	12	£150.00

## CÔTE DE BEAUNE

	Vintage	Case size	£/Offer IB price per case
<b>Domaine Pierre Labet - Côte de Beaune</b>			
<i>Bourgogne Pinot Noir Vieilles Vignes</i>	2013	12	£175.00
<i>Beaune Clos du Dessus des Marconnets</i>	2013	12	£275.00
<i>Beaune 1er Cru Coucheries</i>	2013	12	£380.00
<i>Gevrey-Chambertin Vieilles Vignes</i>	2013	12	£395.00
<i>Bourgogne Chardonnay Vieilles Vignes</i>	2013	12	£175.00
<i>Beaune Blanc Clos du Dessus des Marconnets</i>	2013	12	£275.00
<i>Savigny-Vergelesses Blanc 1er Cru</i>	2013	12	£380.00
<i>Meursault les Tillets</i>	2013	12	£370.00

### Domaine Cyrot-Buthiau - Côte de Beaune

<i>Bourgogne Pinot Noir</i>	2013	12	£95.00
<i>Santenay 1er Cru Clos Rousseau</i>	2013	12	£250.00
<i>Maranges 1er Cru Les Clos Roussots</i>	2013	12	£175.00
<i>Pommard</i>	2013	12	£220.00
<i>Volnay</i>	2013	12	£220.00

### Domaine Lafarge - Côte de Beaune

<i>Bourgogne Passetoutgrain L'Exception</i>	2013	6	£65.00
<i>Bourgogne Pinot Noir</i>	2013	6	£80.00
<i>Volnay</i>	2013	6	£180.00
<i>Volnay Vendanges Sélectionnées</i>	2013	6	£185.00
<i>Volnay 1er Cru Les Mitans</i>	2013	6	£395.00
<i>Volnay 1er Cru Clos du Château des Ducs</i>	2013	6	£425.00
<i>Volnay 1er Cru Clos des Chênes</i>	2013	6	£450.00
<i>Beaune 1er Cru Les Aigrots</i>	2013	6	£225.00
<i>Beaune 1er Cru Les Grèves</i>	2013	6	£245.00
<i>Bourgogne Aligoté Raisins Dorés</i>	2013	6	£65.00
<i>Meursault</i>	2013	6	£160.00
<i>Beaune Blanc 1er Cru Les Aigrots</i>	2013	6	£225.00

## CÔTE DE BEAUNE continued...

	Vintage	Case size	£/Offer IB price per case
<b>Domaine Patrick Javillier - Côte de Beaune</b>			
<i>Savigny-lès-Beaune 1er Cru Les Serpentières</i>	2013	12	£225.00
<i>Bourgogne Cuvée de Forgets</i>	2013	12	£140.00
<i>Bourgogne Cuvée Oligocène</i>	2013	12	£175.00
<i>Meursault les Clousots</i>	2013	12	£375.00
<i>Meursault Cuvée Tête de Murger</i>	2013	12	£545.00

### Domaine Henri Darnat - Côte de Beaune

<i>Meursault</i>	2013	12	£250.00
<i>Meursault 1er Cru Clos Richemont Monopole</i>	2013	12	£385.00
<i>Puligny-Montrachet</i>	2013	12	£285.00

### Domaine Matrot - Côte de Beaune

<i>Bourgogne Pinot Noir</i>	2013	12	£130.00
<i>Maranges Vieilles Vignes</i>	2013	12	£150.00
<i>Monthélie</i>	2013	12	£205.00
<i>Auxey-Duresses</i>	2013	12	£215.00
<i>Saint-Aubin Rouge 1er Cru en Créots</i>	2013	12	£195.00
<i>Volnay 1er Cru Les Santenots</i>	2013	12	£395.00
<i>Blagny 1er Cru La Pièce sous le Bois</i>	2013	12	£395.00
<i>Bourgogne Chardonnay</i>	2013	12	£115.00
<i>Saint-Romain</i>	2013	12	£190.00
<i>Saint-Aubin 1er Cru Fleurs de Coteaux</i>	2013	12	£245.00
<i>Meursault</i>	2013	12	£335.00
<i>Meursault 1er Cru Blagny</i>	2013	12	£450.00
<i>Meursault 1er Cru Les Charmes</i>	2013	12	£495.00
<i>Puligny-Montrachet 1er Cru Les Chalumeaux</i>	2013	12	£485.00
<i>Puligny-Montrachet 1er Cru La Quintessence</i>	2013	12	£485.00

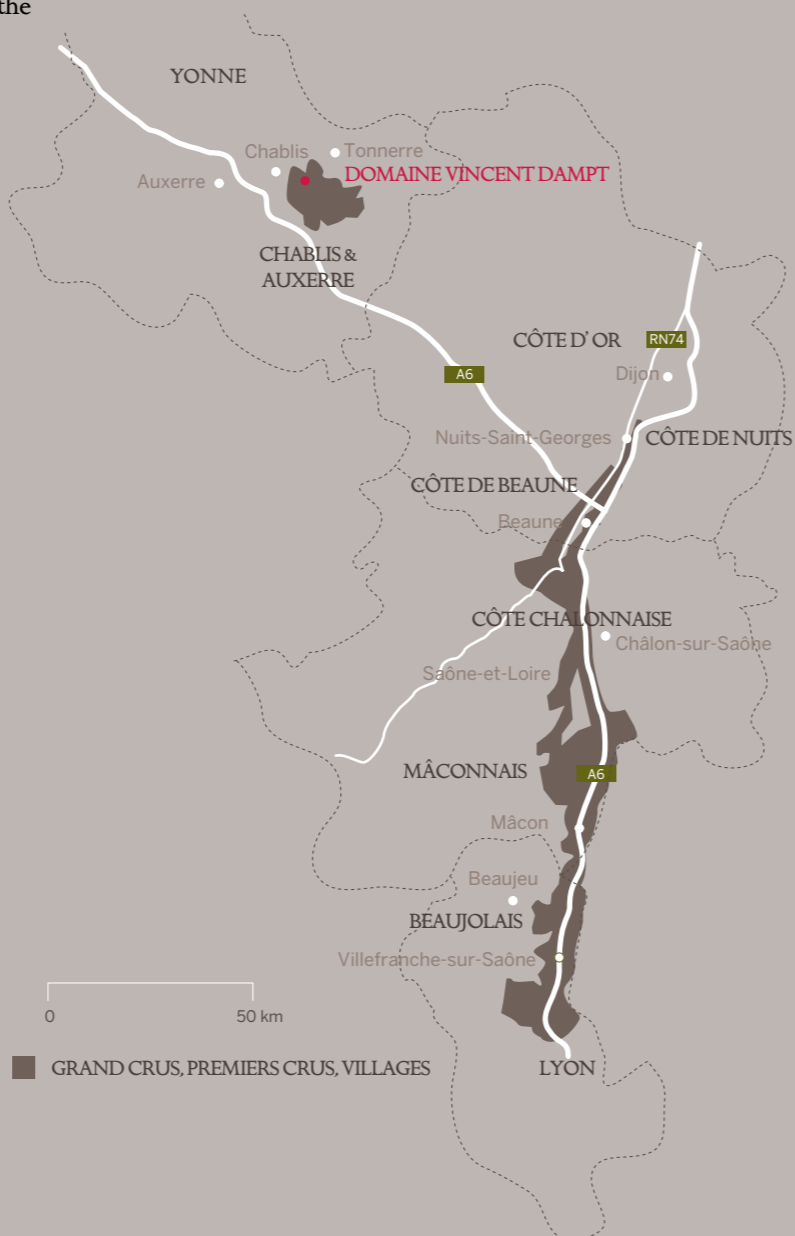
## CÔTE CHALONNAISE

	Vintage	Case size	£/Offer IB price per case
<b>Domaine A&amp;P de Villaine - Côte-Chalonnaise</b>			
<i>Bouzeron</i>	2013	12	£165.00
<i>Rully Les Saint-Jacques</i>	2013	12	£185.00
<i>Mercurey Les Montots</i>	2013	6	£110.00

# CHABLIS

Located some 100 miles north of the Côte d'Or, Chablis belongs to Burgundy more through ideology than geography.

The *terroir* (such as climate, soils and aspects) is quite different from the rest of Burgundy, with more in common with Champagne, Sancerre and Pouilly-Fumé. Indeed, the Loire, Champagne and Chablis share a geological base – the Paris basin – a seam of ancient chalk running under northern France, the English Channel and across southeast England. These fossil-rich soils and the marginal climate are key to the flinty minerality at the heart of all great Chablis. This is difficult land to work, vertiginous slopes making back-breaking work for vineyard workers, but the results are worth it, as the wines of Vincent Dampt testify.



## DOMAINE VINCENT DAMPT

Our introduction to Vincent was circuitous, as is so often the case. His father Daniel had been recommended to us by one of our customers, and it so happened that Vincent was about to release his debut vintage. We tasted it and loved it: a happy case of being in the right place at the right time.

Vincent makes a classical style of Chablis, but he is one of the new generation of winemakers, with a range of experience including periods with Olivier Leflaive in Puligny-Montrachet and in Marlborough, New Zealand. Combined with the accumulated knowhow of his father and grandfather, we believe Vincent is one of the most exciting and capable young producers in Chablis today.

As a cautionary warning, the small crop means that the quantities available here are tiny, with no prospect of more, so please do not delay. When it's gone, it's gone!

*"2013 was one of the hardest recent vintages in Chablis, but we are happy that the final outcome has much in common with 2012, a model of balance."*

Vincent Dampt | October 2014

## 2013 VINTAGE

The 2013 growing season took a long time to get underway; winter simply did not seem to want to stop, with low temperatures at the beginning of the year slowing down bud formation. The period to flowering was therefore protracted. The cold and rainy episodes had two effects: firstly *oidium* (powdery mildew) pressure and secondly a marked incidence of *coulture* (nascent bud loss), which reduced yields savagely.

The light at the end of the tunnel was the summer, which was relatively sunny and warm, particularly in the month of August. At the start of September, harvest still seemed a long way off, with most berries still bitter to taste. Those producers, such as Domaine Vincent Dampt, who followed a rigorous spraying programme were able to maintain good vine health following the problems at flowering, with a relatively lush canopy.

At the end of September, acidities were still high and the sugar ripeness was just creeping into the bottom end of the target range. Whilst others harvested whilst the good weather held, Domaine Vincent Dampt took the decision to wait, even if this meant reduced volumes.

Harvest finally began at Domaine Vincent Dampt on the 1<sup>st</sup> October, with significantly increased sugar levels than a couple of weeks previously, and total acid levels exactly where they wanted them, albeit slightly lower than in 2012. During the three days it took to harvest the *premiers crus*, the weather held magnificently, real textbook harvest conditions. Appellation-wide, quantities were 25% below average.

Given the ravages of the early part of the growing season, the results are hugely pleasing, with expressive, food-friendly wines full of character. A similar picture, therefore, to the Côte d'Or, and further proof that patience and a steady hand are capable of rending high quality from the most inauspicious of beginnings.



# DOMAINE VINCENT DAMPT

---

## CHABLIS 1ER CRU VAILLONS

---

Pale gold in colour, with a very adroit, chalky minerality on the nose, fusing with the ripe green citrus, grapey and green melon fruit profile. Lithe and supple on the palate, but with a significant weight of fruit ripeness, citrus zest, flinty minerality and a restrained cheesecloth aspect to the finish, which is focused and precise.

Corney & Barrow Score 17.5  
Recommended drinking from 2015–2017+

£185.00/case of 12 bottles, in bond UK

## CHABLIS 1ER CRU LES LYS

---

Enticing pale gold in colour. More mineral – crushed seashells – and with less upfront ripeness on the nose than Les Vaillons. A delicate creaminess on the nose, which follows through onto the palate and melds with pure green citrus and stonefruit. White flowers provide complexity, as does a saline twist which accentuates the crushed rock mineral aspect and focuses the finish beautifully.

Corney & Barrow Score 18  
Recommended drinking from 2015–2018+

£185.00/case of 12 bottles, in bond UK

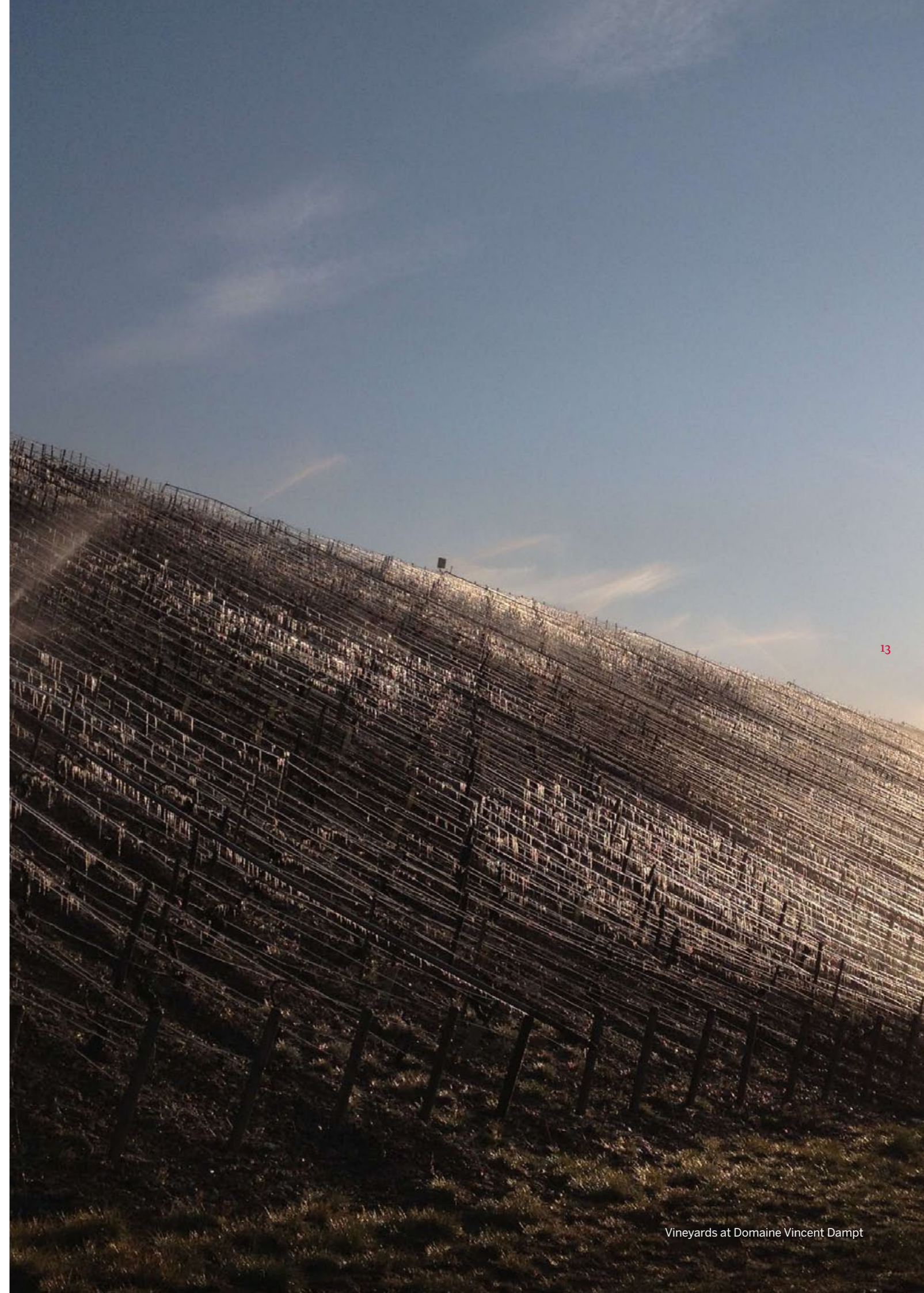
## CHABLIS GRAND CRU BOUGROS, MAISON DAMPT

---

Fermented and aged in oak barrels, as is traditional for some *Grand Cru* Chablis, although this is primarily for micro-oxygenation rather than oak flavours. Nutmeg and vanilla on the nose, with white peach and pastry. Restrained oak spice on the palate, balanced by a substantial weight of fruit ripeness: apple tart, stonefruit and a marked presence of exotic pineapples. An impressive wine for sure, bold and exuberant.

Corney & Barrow Score 17  
Recommended drinking from 2017–2020

£330/case of 12 bottles, in bond UK



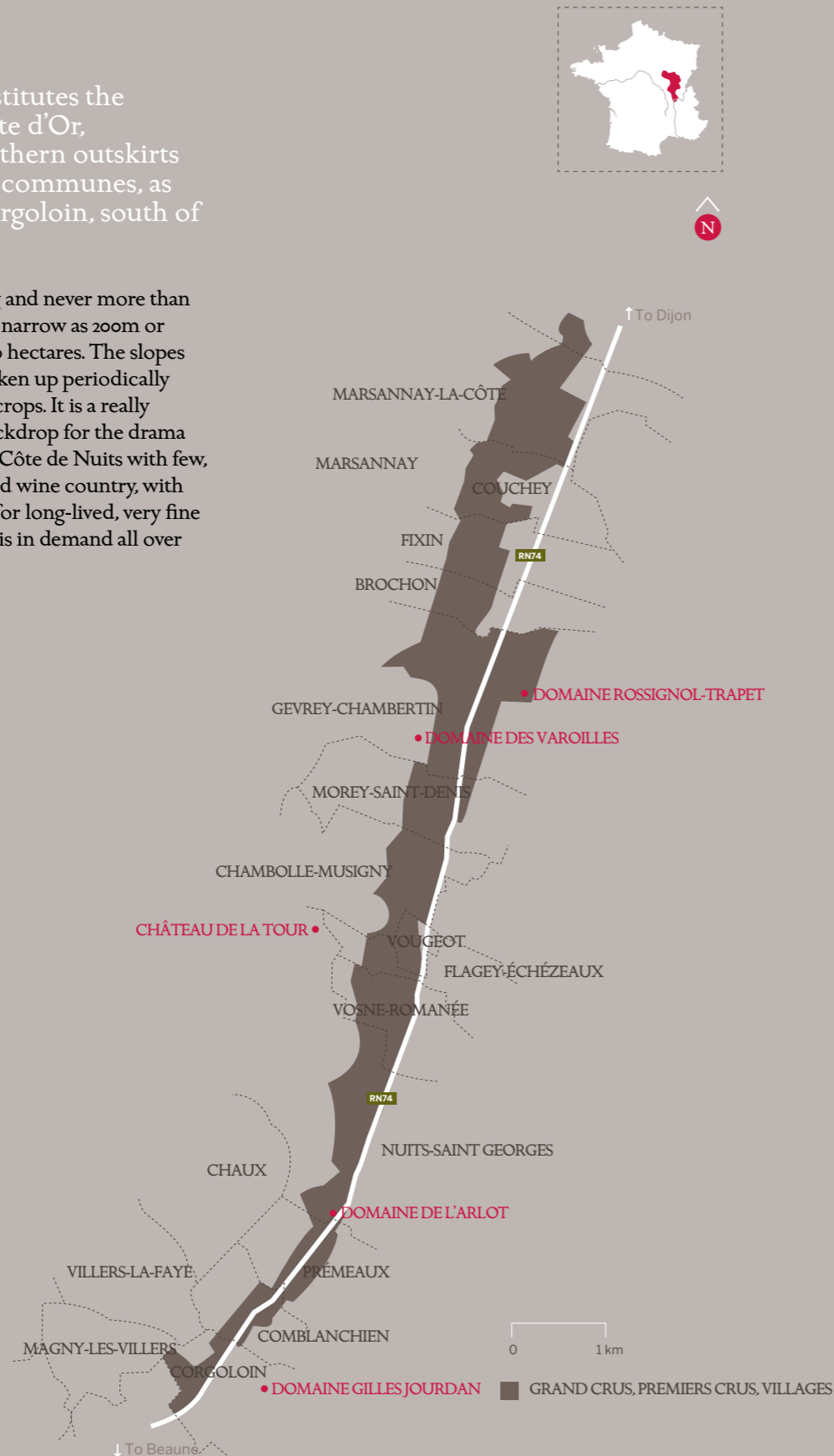


# CÔTE DE NUITS

The Côte de Nuits constitutes the northern half of the Côte d'Or, stretching from the southern outskirts of Dijon through seven communes, as far as Prémieux and Corgoloin, south of Nuits-Saint-Georges.

The region is around 20km long and never more than 800m wide, sometimes being as narrow as 200m or 300m and covering around 3,600 hectares. The slopes are adorned with vineyards, broken up periodically by essentially barren, rocky outcrops. It is a really spectacular setting, a worthy backdrop for the drama unfolding in the vineyards. The Côte de Nuits with few, but remarkable, exceptions is red wine country, with the best producers responsible for long-lived, very fine and seductive Burgundy, which is in demand all over the world.

14



## GEVREY-CHAMBERTIN

Gevrey-Chambertin is a very large commune within the Côte de Nuits, comprising around 410 hectares which, to put it in context, equates to 661 football fields. The area stretches from Brochon in the north, to Morey-Saint-Denis in the south. The *terroir* is extremely variable geologically, with irregular deposits and fragmented limestone, all of which contribute to the tremendous complexity attributed to the best Gevrey-Chambertin. It is sheer folly to generalise here.

Within our own small collection of producers, we can observe vast differences in terms of style, yet each wine reveals a *typicité*, a real sense of place and distinct character within the context of the vintage. Every *Cru* has its own personality.

The appellation Gevrey-Chambertin applies to red wines only.

## DOMAINE ROSSIGNOL-TRAPET

The Rossignols, a very old name in Volnay, became linked by marriage to the Trapet family when Jacques Rossignol married Mado Trapet, Jean Trapet's sister. Jean is our own Jean-Louis Trapet's father. The original Trapet Estate was divided when the sons of both families returned from their studies, all three young men, David and Nicolas Rossignol and Jean-Louis Trapet, bringing with them questioning minds and a freshness which would serve both Domaines well.

1990 therefore saw the establishment of Domaine Rossignol-Trapet, run today by Nicolas and David, both motivated by a sense of duty to both past and future generations.

Changes were made, initially piecemeal, with high density planting, deliberately low yields and strict selection but, in 1997, evolution changed to revolution, when Nicolas and David began trials in biodynamic viticulture.

Even at an experimental level this was a radical move – not made with marketing or current fashion in mind, but rather borne out of fundamental concerns for the environment, the health of both themselves and their staff and a deep-rooted sense of responsibility to ancestors and successors.

From the outset, it became inherently clear that an unintended by-product of these changes, even in the limited trial phase, was the marked and profoundly beneficial effect on the wines. Greater purity and concentration, allied to healthier, stronger vines in the experimental plots

*“The magic of Pinot Noir: our grape variety knows how to adapt in a capricious climate, delivering lovely wines which are hearty and generous.”*

Nicolas Rossignol | October 2014

was the deciding factor. The die was cast and biodynamic viticulture became fundamental to the Domaine and, indeed, to the family's lifestyle. The vineyards were officially certified organic and biodynamic in 2008, conversion having begun in 2005.

In the cellar the wines are worked traditionally. The grapes are sorted twice, both in the vineyard and on the sorting table, and mostly destalked, then cooled prior to a 2 - 3 week fermentation. The house style is rich and robust, balanced to age over the medium term.

### N.B.

We rarely have stock remaining following these offers, so this is the very best time to secure an allocation. With the 2013 vintage, as with the 2012, it is probably the ONLY time to secure these wines.

15





## DOMAINE ROSSIGNOL-TRAPET

### GEVREY-CHAMBERTIN VIEILLES VIGNES

The age of the vines is important here, as, at between 40 and 80 years, with an average age of 55 years, such vines are naturally low-yielding. The roots need to dig deep in order to access nutrients and, in so-doing, produce greater intensity and complexity. This presents lovely plummy fruit, peppery spice and earthy minerals, refreshed by Pinot aromatics of violet and rose. Earthy minerals also play a role, as do well-integrated, finely-textured, savoury tannins, which give support and focus. The fruit is dark-plum, blackberry with cherries to the fore, offering good body and weight, without losing charm.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2018–2025+

£260/case of 12 bottles, in bond UK

### BEAUNE 1ER CRU LES TEURONS

The wines of Beaune, in the main, offer great value and are too often overlooked, which is why we are making a distinct effort to tempt customers to try something new. It is rather ironic, however, that we have committed ourselves to lauding these wines, just as hail has all but obliterated the crop – very sad. This *premier cru* Les Teurons swims against the tide. It is a perennial in-house favourite – a very special 1.2 hectare parcel of white limestone adjoining *premier cru* Les Cras. Les Teurons generally tends to bear a distinctly masculine hallmark. The Rossignols' version, however, exhibits elegance and minerality more akin to its neighbour. Both styles have their merits, but we have followed this rather refined interpretation for many, many years; it is definitely an insider's wine. The 2013 presents a lovely nose, if a little reductive, focused dark and red fruit, lovely poise and definition, minerality and elegance. The palate is ripe and rounded, full and supple, with dark chocolate and mocha richness, yet with a certain flamboyance held in check by minerals and grippy tannins.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2018–2027+

£295/case of 12 bottles, in bond UK

### 2013 VINTAGE REPORT

After a cold, wet, spring which saw the vines struggling to make headway, flowering was relatively late, setting the way for harvest at the beginning of October. *Coulure* (poor fruit set) and *millerandage* (aborted nascent berries) once again set limits on the potential harvest.

Moreover, the Domaine was hit dramatically in Beaune by a violent storm which reduced the crop of Beaune 1er Cru Les Teurons by 80% and annihilated all of their Savigny-lès-Beaune.

It is tough being a farmer!

There then followed a sunny, warm, summer, very welcome as a boost to the reduced crop, but then the start of autumn was wet. Here, however, fate smiled on the Rossignols, as the bunches, already affected by *millerandage*, were well-aerated and the grapes were able to ripen fully, stalks included.

With patience and rigorous sorting, the Rossignols were able to bring in a harvest with good phenolic maturity and, after malolactic fermentation, the wines turned out to be fleshy and rounded, with crisp, crunchy, bright fruit, well-structured and yet silky, with good length.



## DOMAINE ROSSIGNOL-TRAPET

### GEVREY-CHAMBERTIN 1ER CRU CLOS PRIEUR

The Rossignols have a very impressive parcel here, an east-facing stony slope, just metres from *grand cru* Mazis-Chambertin. This is a beautiful colour, dark plum with a bright cherry rim. Here, having left Beaune, we find a much more complex nose, rounded, darkly-spiced fruit with an earthy, mineral backdrop and notes of wood. The palate is dark and concentrated, layered with leather, game and spice notes - much more masculine, yet agile, with a well-integrated tannic structure which demands patience.

Corney & Barrow Score 16.5 to 17.5  
Recommended drinking from 2018–2028+

£495/case of 12 bottles, in bond UK

### GEVREY-CHAMBERTIN 1ER CRU PETITE CHAPELLE

The Rossignol-Trapet Petite Chapelle should be taken very seriously. Superficially seductive, there is always real power here, which warrants time. Much of its character is due to the particular vineyard site, which has a deeper, clay-rich, soil than many other owners' sites. At the time of tasting, the nose was initially rather dominated by smoky oak but, after a swirl or two, revealed dark fruit, black cherries and aromatic, floral notes, underpinned by a certain mineral tension. Richness is revealed on the palate, with fruit and spice all on the darker side of the spectrum, cherry liqueur, bitter chocolate, kirsch and mocha each playing a role in the promised long-term complexity - significant and serious, this is a very impressive ambassador for the Domaine.

Corney & Barrow Score 17 to 17+  
Recommended drinking from 2019–2029+

£495/case of 12 bottles, in bond UK

### LATRICIÈRES-CHAMBERTIN GRAND CRU

Limpid plum, this has a lovely colour, bright and inviting. It offers a heady intensity of aromatic black fruit on the attack, allied to classic notes of leather, spiced autumnal fruit compote and wood smoke, albeit with a sense that it has even more to give. There are some extraordinarily mature aromatics, allied to the power of its youth. The nose is just a preamble to a super-concentrated, currently restrained, array of darker fruit, cherries and berries, suffused with violets and supported by briny minerals and fine, noble tannins. This is a fascinating stage, promising so much more when the flood gates finally open, treading a very fine line between restrained, almost feminine elegance, and innate power - super concentrated and persistent - a wine to watch.

Corney & Barrow Score 18 to 18+  
Recommended drinking from 2019–2030+

£440/case of 6 bottles, in bond UK

### CHAPELLE-CHAMBERTIN GRAND CRU

Bright plum-cherry, this has a rather lovely ripe and aromatic nose - red fruit, cherries and spice to the fore, with background mocha notes. Supple to begin with, it soon reminds us who is the boss on the palate. Initially met with graceful, silky richness, perfumed with violets, the taster is soon alerted to substantial power, held in restraint. Structured, earthy and mineral, dark and concentrated, with savoury notes, this is long and poised, firm and mineral defined - focused. David likened the aromatics, from his experience, to Chambertin itself. In common with the other grands crus, this sees around 40% new oak and, in 2013, 40% whole bunches.

Corney & Barrow Score 17.5 to 18+  
Recommended drinking from 2019–2030+

£440/case of 6 bottles, in bond UK

### CHAMBERTIN GRAND CRU

Here we find a quintessential Pinot Noir nose, evoking a heady array of flowers and berries, red and black fruit, minerals and spice. The palate is much more serious than suggested by the pretty, perfumed guile of the aromatics; it is concentrated and powerful, with hints of liquorice and dark earthy minerals, all supported by a tannic powerhouse. Chocolate and coffee add further attraction and hints of violet and rose persist throughout, lifting the protracted, layered finish. This is very much a wine to lay aside for some years and patience will be well rewarded.

Corney & Barrow Score 18.5  
Recommended drinking from 2020–2032

£675/case of 6 bottles, in bond UK



Vineyards at Domaine Rossignol-Trapet





Clos des Varoilles

## DOMAINE DES VAROILLES

This property has been in the ascendant since the arrival of Gilbert Hammel, a friend of Marie-Hélène and Pierre-Gilles Gromand d'Evry, of Château de Lamarque in the Médoc, who introduced us.

The Hammels, a Swiss family, have a long history within the wine world. Gilbert is currently in charge of the Domaine and, under his direction, the property has enjoyed considerable investment both in the cellar and the vineyards, reinvigorating naturally stunning old vine sites with painstaking attention to detail at every step, from vine to bottle.

*“The wines have a beautiful, deep, ruby colour and richly fruited nose and a well-balanced, elegant structure. We are very satisfied with the result which, without question is comparable to 2010 and 2011.”*

Gilbert Hammel | November 2014



Gilbert Hammel

### 2013 VINTAGE REPORT

Gilbert and his team are very happy with their 2013s, barring the relatively low quantities. Difficult flowering and severe selection meant that production would be limited, although not as low as elsewhere.

2013 saw fairly chaotic conditions, alternating between rain and fair weather. Fortunately Gevrey-Chambertin escaped the hail. Flowering was late and problematic with significant *coulure* (poor fruit set) so it was obvious, from the outset, that quantities would be restricted. As harvest approached, it was necessary to wait for the grapes to ripen fully, always on the lookout for possible disease.

Harvest did not begin until the start of October, and selection was extremely rigorous, making for production of 32hl/ha of fine quality, less than Gilbert would like, but more than the meagre 27hl/ha of 2012.





## DOMAINE DES VAROILLES

### GEVREY-CHAMBERTIN CLOS DU MEIX DES OUCHES, MONOPOLE

This small parcel, just 1 hectare of *villages* wine, is wholly owned by the Domaine - a *monopole*. The soil here, being very stony, resembles Gevrey-Chambertin 1er Cru Champonnets, its neighbour, from which it is separated by a narrow road. A very attractive deep ruby in colour, this is a rather lovely wine, rich in red berried fruit with ethereal, violet and peppery top notes, complemented by stony minerals and an earthy, relatively firm structure. 10% new oak is barely perceptible, but adds a little gravitas. This has a very accessible Gevrey-Chambertin style, with fine-grained tannins supporting mainly red fruit, through to a fresh, upbeat finish. Given its situation and style, this wine represents excellent value.

Corney & Barrow Score 16,5  
Recommended drinking from 2015–2020+

£180/case of 6 bottles, in bond UK

### GEVREY-CHAMBERTIN 1ER CRU CHAMPONNETS

This is an 0,7 ha plot which is even more stony than neighbouring Clos des Meix des Ouches. It sees a little more new wood at 15%, but remains predominantly mineral throughout. The nose is endearingly fresh, with red fruit purity, allied to crushed stone character – very focused. The palate is juicy and ripe, with a good concentration of fruit, summer berries and warm compote. It is more structured than Clos des Meix des Ouches, though the tannins are finer. On the whole, this presents a more serious vinous experience, combining sweet and savoury aromatics, good balance and an upbeat finish.

Corney & Barrow Score 16,5 to 17,5  
Recommended drinking from 2016–2025+

£215/case of 6 bottles, in bond UK

### GEVREY-CHAMBERTIN 1ER CRU CLOS DES VAROILLES MONOPOLE

Just down the slope from La Romanée, this 6-hectare vineyard produces a very different style of wine. The colour is a much more intense plum/cherry and the nose also offers a different profile, being a little reticent at first, before revealing smoky, red and black fruit, with the emphasis on red berries, well-concentrated and ripe. 25% new wood has been used here to great effect, so that there are hints of pastry shop on the nose and a richness in texture, the perfect foil for sweet cherry and minerals. The finish is long and layered, supported by a firm tannic drive.

Corney & Barrow Score 17,5  
Recommended drinking from 2017–2027+

£255/case of 6 bottles, in bond UK

### GEVREY-CHAMBERTIN 1ER CRU LA ROMANÉE MONOPOLE

This parcel, also wholly owned by the Domaine, is stunningly sited, the highest of their vineyards, just above the Clos des Varoilles. It comprises 1 hectare of vines, with an average age of around 60 years. The soil is very shallow here, over a gravel and limestone bedrock – naturally low-yielding, old vines contributing complexity and finesse to the finished wine, rather than power. A beautiful, limpid ruby in appearance, this offers a lovely nose - very pure Pinot, dark berries and cherry, elevated by violet and rose aromatics, crystallised and fresh. 2013 here has a lovely, rounded character, which Gilbert, in all honesty, had not anticipated – a little less alcohol than previous years, yet nonetheless rounded, with individual mineral character.

Corney & Barrow Score 17  
Recommended drinking from 2016–2023+

£265/case of 6 bottles, in bond UK

### CHARMES-CHAMBERTIN GRAND CRU

This is so embryonic in terms of its development, yet it offers immediate charm with a stunning colour - a lustrous plum-cherry. The nose is something of a paradox, with lovely old vine intensity (45 years) somewhat dominated by oak at this juncture. The palate is more balanced, with an approach which is richly textured, rounded and mineral, yet with gripping tannins in support. Earthy, structured, dark and brooding, this wine deserves patience, although something of its future potential is clear in the finish, which is protracted, layered and complex.

Corney & Barrow Score 17+ to 18  
Recommended drinking from 2019–2029+

£375/case of 6 bottles, in bond UK



# CLOS DE VOUGEOT

24

The Clos de Vougeot is the largest *grand cru* in the Côte de Nuits, covering 50 hectares, with over 100 parcels and around 80 owners.

A huge piece of land by Burgundian standards, its sheer size is considered something of an Achilles heel, in terms of reputation. There is clearly enormous diversity here in terms of *terroir*, with a wide variety of slopes, aspects, altitudes, drainage and underlying geology. Add to this the differing ages of the vines, methods of cultivation and winemaking, and it soon becomes clear why there is such a vast range of styles and qualities, all however entitled to the Clos de Vougeot Grand Cru label. We regularly emphasise the importance of individual producers in Burgundy. This is particularly true of the Clos de Vougeot.



## CHÂTEAU DE LA TOUR, CLOS DE VOUGEOT GRAND CRU

Château de la Tour, established in 1890, is the largest proprietor of Clos de Vougeot. Family owned, there are 6 hectares of vines, some 12% of the appellation, well-sited and housing old and ancient vines, with an average age of 50 years.

The property is currently owned by Jeanne Labet and Nicole Déchelette, mother and aunt respectively of François Labet, who is presently at the helm.

There is a real sense of ‘family’ at this Domaine, and François Labet nurtures a profound sense of duty to both past and future generations, and takes sustainability very seriously. He has totally converted both the vineyard and cellar to organic disciplines, everything being designed to preserve and enhance the integrity of the Estate’s *terroir*. François now works all of the Labet vineyards with the same exacting standards as those at Clos de Vougeot, focusing on producing healthy, quality, grapes.

His mantra, “*Pas de bon vin sans de bons raisins*” – no good wine without good grapes – is fundamental to the Domaine’s philosophy.

In the vineyard, François exercises rigorous discipline. He believes, for example, in restricting the crop by very short pruning, rather than fashionable green harvesting, convinced that this achieves a better balance for his vineyard. Indeed, it is better not to bring up the subject of green harvesting, François being a paid up, very vocal, “*sécateuriste*.” This is not, in fact, because he arrogantly believes that this is always the correct way of doing things, but because he is sure that it is right for his vines. As another tribute to both ancestors and successors, the vines here are propagated by *massale* selection, i.e. from Château de la Tour’s own, most successful, plants.

In the cellar, minimal intervention is the order of the day.

Nothing is added to these wines (with the exception of sulphur) – “*sans levures, sans enzymes, sans rien!*”

In addition to Château de la Tour, François looks after the family vineyards around Beaune (see page 35) as well as Meursault Les Tillets and at Gevrey-Chambertin.

“2013: *Classic – but proud to be classic – a cross between 2008 and 2010*”.

François Labet | November 2014

25



## CHÂTEAU DE LA TOUR, CLOS DE VOUGEOT GRAND CRU

### CLOS DE VOUGEOT, GRAND CRU CUVÉE CLASSIQUE

The Cuvée Classique is something of an anomaly. From vines of 45 years and over, there is an impressive old vine intensity, yet it is differentiated from the property's other *grand cru*, based on the latter's even greater age. This is a purple plum colour, with a scarlet rim, beautifully textured. The nose is darkly fruited, with defined mineral notes, dark chocolate and mocha. The palate, rounded and ripe, has a luxuriant feel, wearing the weight of considerable muscle and power well – rather elegant in its bearing, with attractive freshness throughout, leading to a full, long and layered finish – impressive.

Corney & Barrow Score 17 to 17.5  
Recommended drinking from 2019–2029+

£865/case of 12 bottles, in bond UK  
£455/case of 3 magnums, in bond UK

### CLOS DE VOUGEOT, GRAND CRU VIEILLES VIGNES

Here the vines are over 100 years' old and generally yield only 2–3 bunches of grapes per vine, which is borne out by the intensity and concentration of the finished wine. Shimmering, jet-plum, this presents rich, sweet, red and black fruit on the nose, feigning, as ever, beguiling simplicity. The palate, authoritative from the outset, lays out its stall more accurately – an obvious powerhouse, held in restraint, needing time. The aromatics prevail, dark fruit, spice and earthy minerals with a seductive savoury edge and good depth, concentration and freshness – impressive.

Corney & Barrow Score 18+  
Recommended drinking from 2019–2029+

£1,395/case of 12 bottles, in bond UK  
£725/case of 3 magnums, in bond UK

### CLOS DE VOUGEOT GRAND CRU VIEILLES VIGNES HOMMAGE À JEAN MORIN

The first vintage of Hommage was 2010, as François Labet sought to make something special to celebrate the Estate's oldest vines, planted in 1910, naming it after his ancestor. Production of this wine is naturally limited by the age of the vines, but then François also decided to use the first clusters on the canes only, thereby guaranteeing rarity from the outset. This is an extraordinary wine, not so much in its obvious depth and concentration, but in its exceptional light-footed freshness and elegance, an almost mentholated, herbal character with a backdrop of spice and minerals. This is nonetheless a powerful wine, opulently textured, with an almost painful persistence through to a poised, layered, complex finish. It sounds exhausting, but somehow it is not, although it clearly needs time.

Corney & Barrow Score 18 to 18.5  
Recommended drinking from 2024–2034+

£1,600/case of 6 bottles, in bond UK  
£550/case of 1 magnum, in bond UK





# NUITS-SAINT-GEORGES

The name alone, “Nuits-Saint-Georges” evokes, for many, a picture of vineyard landscapes, rich in history and promise. This is dangerous however, as such images instill an erroneous belief that the name alone guarantees quality.

Nuits-Saint-Georges, in common with all the communes of the Côte de Nuits, cannot be seen as a brand. Here, as always, the hallmark of the individual grower is much more important than a name. Nuits-Saint-Georges enjoys extremely varied *terroirs*, covering a substantial area with 300 hectares of vineyards, 142 of which are *premiers crus*.

## N.B.

Known predominantly for red wines, there are, in fact, 7 hectares dedicated to the production of white wine, with vineyards which produce very different personalities from those further north or south. To summarise, this is a commune which offers tremendous diversity, and some truly great wines.



## DOMAINE DE L'ARLOT

Domaine de l'Arlot is a highly-prized 14-hectare property in the commune of Prémieux, just south of the town of Nuits-Saint-Georges. Owned by AXA, the Insurance Group, Domaine de l'Arlot has enjoyed considerable investment since the 1980s when, under the guidance of Jean-Pierre de Smet, it rose from relative obscurity into the limelight, as a highly prized Estate.

Change is currently afoot at the Domaine, as its most recent Technical Director, Jacques Devauges, moves on to pastures new at Clos de Tart.

Jacques had taken over after the 2010 vintage and had continued building up and securing the reputation of the Domaine, in line with his predecessors. He commissioned extensive geological surveys in order to understand the hugely complex and diverse collection of vineyards and this influenced everything he did in both the vineyard and cellar. Such knowledge will be invaluable to his successor, Géraldine Godot, but that is all for the future.

Jacques was very much at the helm for this 2013 vintage, and indeed 2014, alongside Géraldine.

Domaine de l'Arlot is in an extraordinary position, with very varied, highly individual sites, biodynamically farmed since 2003. In addition to the natural attributes of the Domaine, AXA's input has been substantial.

If that sounds less than romantic, it is worth recalling the number of other Estates around the world which have enjoyed the benefits of their Midas touch, including Quinta do Noval and Châteaux Suduiraut, Petit-Village and Pichon-Longueville.

In all of these properties the fundamentals had always been present in terms of *terroir*, but investment and the harnessing of talent have been key to the wines attaining higher qualitative levels. The wines of Domaine de l'Arlot perennially display impressive purity, freshness and personality. Attaining such high levels of quality requires meticulous attention in the vineyard and the disciplines of biodynamic viticulture demand even more assiduous care. There are no pesticides or chemicals, just plant infusions and biodynamic preparations, with the aim of producing wines which have a sense of place, whilst protecting and enhancing the land for the future. The wines from younger vines are kept apart, in order to maintain the highest quality standards for the first wines.

*“Difficult weather conditions in 2013 called on every aspect of the winegrower's craft and required meticulous care of the vines. 2013 was not only one of the latest harvests of the last 30 years but its low yields also hold the promise of a high quality vintage: fresh and generous from the young vines and amazingly intense, deep and aromatic from the old vines.”*

Jacques Devauges | November 2014



Géraldine Godot & Jacques Devauges

## 2013 VINTAGE REPORT

Spring being cool and wet, with little sunshine, led to late bud-break, which later had an impact on flowering. Wet conditions also made it difficult to treat the vines, but Jacques and his team adapted their methods and, it being too muddy for tractor work, treated manually, using backpack sprayers, which were cumbersome but necessary. Inevitably flowering was disrupted, with resulting *coulure*. Conditions then became more benign with a warm and sunny summer and little rain, so that, as harvest approached, the grapes had developed thick, high quality skins. This would stand them in good stead during an unstable, cool and wet September. Harvest did not begin until 2<sup>nd</sup> October and, with rigorous, uncompromising sorting, yields were around 30% down on a normal year (15% up on 2012).



## DOMAINE DE L'ARLOT

### CÔTE DE NUITS-VILLAGES CLOS DU CHAPEAU

This comes from an interesting selection of Pinot Noir vines around Comblanchien, by the valley floor, planted in deep gravel. The vines here produce unusually small berries, with tight bunches, and the combination of grape and soil tends to produce a more delicate, soft style of wine. This 2013 offers an attractive nose, rich in black and red fruit, both smoky and savoury, with earthy, mineral character. The palate, layered and spicy, offers red fruit with dark chocolate and mocha cream undertones through to a good, fresh, finish.

Corney & Barrow Score 16  
Recommended drinking from 2016–2020

£110/case of 6 bottles, in bond UK

### NUITS-SAINT-GEORGES LE PETIT ARLOT

Le Petit Arlot is, in fact, Clos de l'Arlet Premier Cru, declassified, to Nuits-Saint-Georges *Villages*, due to the relative youth of the vines (around 15 years) as the Domaine wishes to protect the integrity of the *grand vin* completely. This parcel is at the top of the Clos, has good light exposure and tends to be the first to be picked. A rich, limpid, plum-bramble in colour, it initially appears somewhat serious on the nose, not its usual, pretty, frivolous overtures though gradually there emerges hints of cherries and some perfumed character. The palate is ripe, whilst remaining rather serious, black and red fruit supported by grippy tannins and enlivened by pepper notes, violet and rose. Impressively complex for such a young vineyard and restrained at this juncture, it gives a very concise first impression of the Arlot style in this vintage – light and shade and above all freshness.

Corney & Barrow Score 16 to 16.5+  
Recommended drinking from 2017–2022+

£145/case of 6 bottles, in bond UK

### NUITS-SAINT-GEORGES 1ER CRU LES PETITS PLETS

Here we have the young vines of Clos de Forêts Saint-Georges Premier Cru making a declassified early appearance. These lie at the bottom of the slope and, at around 25 years' old, are, by most standards, a very respectable age, but by setting them aside, the *grand vin* retains its air of gravitas. In fact, even Les Petits Plets reflects the geology of the vineyard, producing a much more structured, masculine style than that of Clos de l'Arlet. This 2013 offers soft cherries and berries on the nose, *crème de mûre*, liquorice and mocha cream, with an underlying mineral layer. The palate is quite chunky, dark and earthy, more masculine in style, serious, with a firm tannic core. Recently raked when we tasted, this had progressed more slowly than the other wines and was therefore at an earlier stage in development. This shows really good balance, even at this embryonic phase.

Corney & Barrow Score 16.5  
Recommended drinking from 2018–2024

£165/case of 6 bottles, in bond UK

### NUITS-ST-GEORGES 1ER CRU CLOS DES FORÊTS SAINT-GEORGES MONOPOLE

The geological tests Jacques Devauges commissioned were especially significant at Clos des Forêts Saint-Georges, as the vineyard is large, at 7.2ha, and traverses the entire vertical slope, providing a unique opportunity for analysis. Guy and I were treated to a tasting of 3 separate *cuvées*, illustrating the different styles produced, before sampling a blend which surpassed them all.

With good depth of colour, the 2013 reveals a heady blend of fresh, sweet, ripe fruit, cherries, berries and violets on the nose and palate, the latter adding a distinctive ferrous, mineral dimension and significant, grippy tannins – well extracted. There is a harmonious intermingling of the noble and the rustic here, which gives this real personality, allied to a freshness which drives the long finish.

Corney & Barrow Score 18 to 18+  
Recommended drinking from 2019–2030

£290/case of 6 bottles, in bond UK

## DOMAINE DE L'ARLOT

### NUITS-SAINT-GEORGES 1ER CRU, CLOS DE L'ARLOT MONOPOLE

The Clos de l'Arlet is very different, geologically speaking, from Clos des Forêts Saint-Georges. The soil, known as *marne*, incorporates a multitude of oyster fossils and is less than 50% carbonate, poles apart from hard limestone. The vines here are 60 - 70 years' old, adding intensity and character. This is a beautiful, ruby-bramble in colour, revealing dark fruit, cherries, smoky notes and briny minerals on the nose. The palate offers an attractive weight and texture. Both fresh and rich, this has lovely fruit, bright, pure and sappy. There is lovely tension and focus, with a taut underlying mineral seam and well-integrated tannins. This is a lovely wine, sadly further restricted in terms of quantity, due to necessary replanting.

Corney & Barrow Score 18  
Recommended drinking from 2019–2029+

£275/case of 6 bottles, in bond UK

### NUITS-SAINT-GEORGES BLANC LA GERBOTTE

This is from 18-year-old vines – potential, but declassified, Clos de l'Arlet Blanc Premier Cru, attractively sited across from the gardens behind the house. It is 100% barrel-fermented, 10% new oak, and, when tasted, was residing in stainless steel in preparation for bottling in mid-December. Gentle gold in colour, this offers a medley of star fruit, melon, physalis, apricot and white peach on the nose and palate, enriched with undertones of warm brioche and refreshed by citrus and crushed shell minerals. With its attractive texture, bright and exuberant, this is a lovely wine and a great foil to food.

Corney & Barrow Score 16 to 16.5  
Recommended drinking from 2016–2020

£295/case of 12 bottles, in bond UK

### NUITS-SAINT-GEORGES BLANC 1ER CRU CLOS DE L'ARLOT MONOPOLE

There are two origins for the vines, the hill of Clos de l'Arlet, a steeply sloped, east-facing amphitheatre, with a gradient of between 30% and 50%, necessitating that all work be done by hand and a second plot, home to the old vines of La Gerbotte, which, colder in aspect and with thin soils, produces higher toned wines. You can sense the relationship between this and the La Gerbotte, the aromatics being essentially the same, stone fruit, melon and white flowers – with the volume turned up in terms of intensity, a rather more serene, graceful delivery and a more obvious mineral layer. A certain honeyed, warm, pastry richness is complemented by a flash of citrus revitalizing the palate through to a long, elegant finish – a very attractive ambassador for the Côte de Nuits and the Domaine.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2016–2021

£575/case of 12 bottles, in bond UK



“These wines are a deep ruby in colour. They have a fruit character akin to biting into a handful of freshly picked berries, cherry, blackcurrant, redcurrant and raspberry supported by a good structure - clearly defined fine tannins. There is good length and a fine, lacey, pleasurable finish.”

Gilles Jourdan | November 2014



Gilles Jourdan

## 2013 VINTAGE REPORT

Winter lingered in Burgundy with cool temperatures lasting from January right through to July, effectively. This, with attendant rain, delayed the growth cycle and further heavy rain in May disturbed flowering, resulting in both *coulture* (poor fruit set) and *millerandage* (aborted nascent berries). It all sounds too familiar, but each Estate can be effected differently and to varying degrees. The potential crop was clearly reduced by problematic flowering, but what remained on the vine was able to benefit from a lovely summer, with good levels of maturity going into September. Those anticipating a good final few weeks had their hopes dashed, however. September was not good, wet again and cool, with the prospect of potential rot. Gilles had 'to bite the bullet' and invest in a team to sort rigorously, helped slightly by there being fewer grapes on the bunches and therefore greater air flow. Ultimately, Gilles is very happy with the result.



## DOMAINE GILLES JOURDAN

We remain deeply indebted to Clive Coates, MW, for his introduction to this tiny Domaine. Gilles Jourdan is based in the sleepy village of Corgoloin, well off the beaten track and unchartered territory for us. We would simply never have found it. Indeed, we still manage to get lost *en route!*

There are just 5 hectares, including a *monopole*, La Robignotte, a very special plot, producing a wine which punches well above its weight. The vines are planted on such a specific blue marl slope that Gilles, recognising similar geology to that of Nuits-Saint-Georges 1er Cru Les Pruliers, keeps it apart.

Gilles adopts a *lutte raisonnée* approach to viticulture, preferring to work as naturally as possible, following organic principles, but reserving the right to treat as a last resort.

## BOURGOGNE PINOT NOIR VIEILLES VIGNES

This, a limpid, pretty ruby, offers quintessential Pinot on the nose and palate, red fruits, rose and violet. Attractive, supple, fresh and vibrant, it reveals a simple, classic style, no hard edges, straightforward and mineral-rich with precision and purity.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2015–2019+

£99/case of 12 bottles, in bond UK

## CÔTE DE NUITS-VILLAGES

This year all of Gilles' *lieu-dit* La Montagne has been declassified and blended into the villages, there being so little of the latter, due to the difficult flowering mentioned above. Lovely ruby-bramble in colour, this is fresh and ripe on the nose. It is a totally silky rendition of pure Pinot Noir fruit with fresh blueberry, *crème de mûre* and a bit of extra personality. Silk-textured and supple, this offers lovely purity, soft and gentle and juicy – very good value.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2016–2019+

£165/case of 12 bottles, in bond UK

## CÔTE DE NUITS-VILLAGES LA ROBIGNOTTE, MONOPOLE

Gilles Jourdan is the sole owner of this exceptional little parcel of blue marl. The wine is always attractive in youth, but also ages exceptionally well. Being less than 1 ha in size, a meagre 86 ares, it is limited in output, even in an average year. An attractive ruby in colour, the nose exudes a heady blend of morello cherry and kirsch, with some chocolate notes and minerals. The palate reveals similar aromatics with lovely ripe fruit, good concentration within a silken texture, supported by firm, well-integrated tannins. Gilles puts this success down to waiting before harvest. His friends had already started the *élevage* of their wines and still Gilles waited, eventually picking on the 13<sup>th</sup> October, which proved to be a good, if brave, gamble – lovely wine.

Corney & Barrow Score 17.5  
Recommended drinking from 2019–2019+

£195/case of 12 bottles, in bond UK

## CÔTE DE NUITS-VILLAGES BLANC

This, a debut with Corney & Barrow, is from a young vineyard – 8 years' old – planted mid-slope on limestone, in the main, and *argilo-calcaire* (clay-limestone) with what Gilles referred to as “*grand cru clones*”. There is very limited production, around 1,500 bottles, but the wine warrants attention because of its individuality. It was vinified in oak, 18% new. A rather lovely, golden colour, it presents a set of aromatics associated more with Côte de Nuits – concentrated stone fruit, peach in particular, which is layered with cream and warm pastry on both the nose and palate, complemented by toasted notes. This is a lovely wine which will become more harmonious in the coming months as the oak becomes better integrated.

Corney & Barrow Score 16.5  
Recommended drinking from 2015–2019

£150/case of 12 bottles, in bond UK



# CÔTE DE BEAUNE

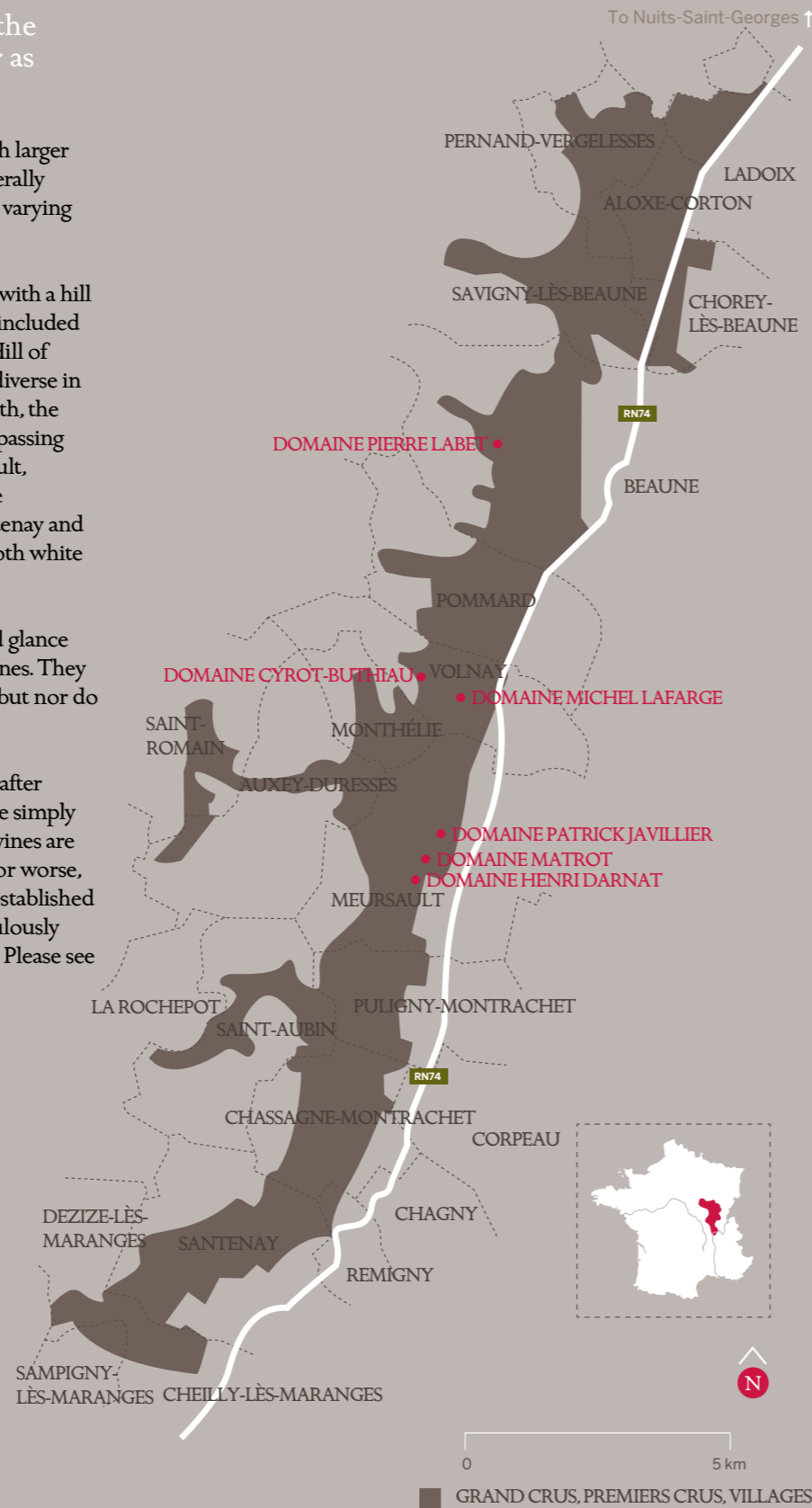
The Côte de Beaune extends from the commune of Ladoix-Serrigny, as far as Cheilly-Lès-Maranges.

With around 6,000 hectares under vine, it is much larger than its counterpart in the north. The slopes generally face east, but there are many isolated valleys with varying aspects, gradients and soils.

The Côte de Beaune makes a dramatic entrance, with a hill of such distinction that perhaps it should not be included in either of the famous Côtes. This is the iconic Hill of Corton. This is the iconic hill of Corton, hugely diverse in terms of aspect, altitude and geology. Moving south, the range of the Côte becomes even more complex, passing through Beaune itself, Pommard, Volnay, Meursault, Puligny and Chassagne, with another *grand cru*, Le Montrachet, then continuing southwards to Santenay and the slopes of Maranges. The appellation covers both white and red wines.

The wines of Beaune deserve more than a second glance and can, if carefully selected, be good insiders' wines. They do not have the *caché* of many other appellations but nor do they attain the same prices.

There are many reasons why they are less sought after and, in many cases, quality is not the issue. Beaune simply produces a large quantity of wine and often the wines are linked to large *négociant* houses which, for better or worse, fairly or unfairly, are burdened with reputations established many decades ago. There are, however, some fabulously sited vineyards and some very fastidious growers. Please see the examples highlighted below.



## DOMAINE PIERRE LABET

In addition to overseeing Château de La Tour, Clos de Vougeot, François Labet looks after his family's holdings around Beaune and, more recently, he has added a Meursault and a Gevrey-Chambertin to the family's portfolio.

All of the wines bearing the Pierre Labet labels share the same fastidious attention to detail as that exercised at Château de La Tour, Clos de Vougeot Grand Cru. The vineyards are farmed organically, and all the wines are produced in the cellars in Clos de Vougeot.

Please find here below a summary highlighting the Beaune wines in this release, which are well worth a try, where quantities allow. The Beaune area was badly hit by hail in 2014, reducing quantities substantially, but the quality is still there and bargains are to be had.

APPELLATION	SCORE
Beaune 1er Cru Les Teurons, Domaine Rossignol-Trapet	16.5 to 17
Beaune Clos du Dessus des Marconnets Rouge, Domaine Pierre Labet	16.5 to 17
Beaune 1er Cru Coucheries, Domaine Pierre Labet	17
Beaune Clos du Dessus des Marconnets Blanc, Domaine Pierre Labet	16.5 to 17
Beaune 1er Cru Les Aigrots Domaine Lafarge	17 to 17.5
Beaune 1er Cru Les Grèves Rouge, Domaine Lafarge	17.5
Beaune 1er Cru Les Aigrots Blanc, Domaine Lafarge	16.5 to 17

*"These are classic wines - a cross between 2008 and 2010 for me. The reds have very good colour, red and black berried fruit aromatics and reveal savoury, complex tannins on the palate. The whites exhibit purity and minerality, honey and white flowers on the nose and richness and refined minerals on the palate."*

François Labet | November 2014

## BOURGOGNE PINOT NOIR VIEILLES VIGNES

Limpid, jet-shot ruby, this is a very pretty colour. The nose presents wild blackberry and summer pudding berries, suffused with violet and rose, all echoed on the palate. There is, perhaps, a somewhat surprising concentration here, but François pointed out that he had waited before harvesting, not starting until the 6<sup>th</sup> October, and that poor flowering had given greater intensity to the remaining berries. In addition, one of the important vineyards supplying the blend, from Chorey-Lès-Beaune, is 45 years old, thereby contributing greater depth. As ever, this is a really good ambassador for generic Pinot Noir.

Corney & Barrow Score 16.5  
Recommended drinking from 2015–2019

£175/case of 12 bottles, in bond UK

## BEAUNE CLOS DU DESSUS DES MARCONNETS

François described the vinification process as crushing a *millefeuille* of whole bunches to extract the juice, racking and getting the wine into barrel. I suspect there was a little more to it than that but, it is true, François is a staunch believer in whole bunch pressing. The result, thus far, is a deep ruby colour, a nose rich in dark and red fruit, headily spiced, with dashes of white and pink pepper. The palate is bright, upbeat and sweetly-fruited, well-balanced and long. Good toasted oak provides a foil, and the tannic structure holds well, providing focus and stature – very good.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2017–2020+

£275/case of 12 bottles, in bond UK



## DOMAINE PIERRE LABET

### BEAUNE 1ER CRU COUCHERIAS

This is from a steep south-east facing slope of only 1 ha, planted on very poor soil. Impoverished soils are good for vines, as they represent a challenge, forcing them to dig deep for nutrients, thereby adding complexity and intensity. This 2013 has a good, strong colour. Warming red and black spiced fruit prevails on the nose, backed by lovely mineral intensity. The palate exhibits attractive fruit, bright and upbeat, both fresh and candied, with shades of violet. Well equipped for *élevage*, it provides substantial, aromatic fruit, with a good punch of tannins and well balanced acidity.

Corney & Barrow Score 17  
Recommended drinking from 2017–2025+

£380/case of 12 bottles, in bond UK

### GEVREY-CHAMBERTIN VIEILLES VIGNES

François was extremely fortunate in acquiring this parcel of Gevrey-Chambertin a few years ago. Such parcels rarely come up for sale and 'red tape' abounds. It is particularly fortuitous that these are also very old vines, some 60 years' old, providing lower yields, and correspondingly greater intensity. A shimmering, limpid ruby, this has immediate charm. It has a deep, savoury, characterful nose, gamey, with briny minerals complementing red and black cherries and berries. The palate is richly textured and creamy, with very fine tannins, layered with mocha. There are shades of real Black Forest Gâteau here, with kirsch, cherries, chocolate and vanilla cream all playing a role - impressive.

Corney & Barrow Score 17.5  
Recommended drinking from 2017–2021+

£395/case of 12 bottles, in bond UK

### BOURGOGNE CHARDONNAY VIEILLES VIGNES

This, from the Côte de Beaune and Chorey-Lès-Beaune, "*Bourgogne de bonne origine*", has a very attractive golden sheen and a very upbeat nose, crisp orchard fruit, with a crushed shell mineral base. François looks and waits for stem maturity in his whites, good ripe fruit character being his goal. Here, he has married star, orchard, and stone fruit with complementary minerals and bright acidity, set within a fleshy, rounded palate – very attractive and excellent value.

Corney & Barrow Score 16.5  
Recommended drinking from 2015–2018

£175/case of 12 bottles, in bond UK

### BEAUNE BLANC CLOS DU DESSUS DES MARCONNETS

This is always a dependable standard bearer for the too often overlooked Beaune. In 2013, it is a bright yellow-gold in colour, presenting a lovely, rather complex, appetising nose and palate, appealing both to the sweet and savoury tooth. Orchard fruit compote on both the nose and palate is revealed, alongside complementary, leesy yeast and warm pastry notes, lemon shortcake, lemon grass and shades of coconut. This has excellent balance and will make a great food wine, with its very long, protracted, fresh, upbeat finish.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2015–2018

£275/case of 12 bottles, in bond UK

### SAVIGNY-VERGELESSES 1ER CRU

This vineyard, replanted in 1979 and now a very respectable age, lies on a mixture of white soil and clay. It is a pretty, bright gold in colour and offers a quite distinctive style, combining orchard and stone fruit with comforting pastry shop aromatics, vanilla, buttery biscuit, pastry and brioche on both the nose and palate. The palate is very pretty, rounded and ripe, with an edge to the finish, a crushed shell, briny mineral seam giving focus.

Corney & Barrow Score 17  
Recommended drinking from 2015–2019

£380/case of 12 bottles, in bond UK

### MEURSAULT LES TILLET

This is a 12 hectare plot. A shimmering, green gold in colour it has a crispy feel to the nose, reminiscent of green apples, fresh and ripe, bright and appetising. There is a *Pulignyesque* attraction here; white flowers and mineral precision which is reflected in a harmonious, focused, refined palate and throughout the poised, attenuated finish. This is a lovely wine, with great personality.

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2015–2020+

£370/case of 12 bottles, in bond UK





## DOMAINE CYROT BUTHIAU

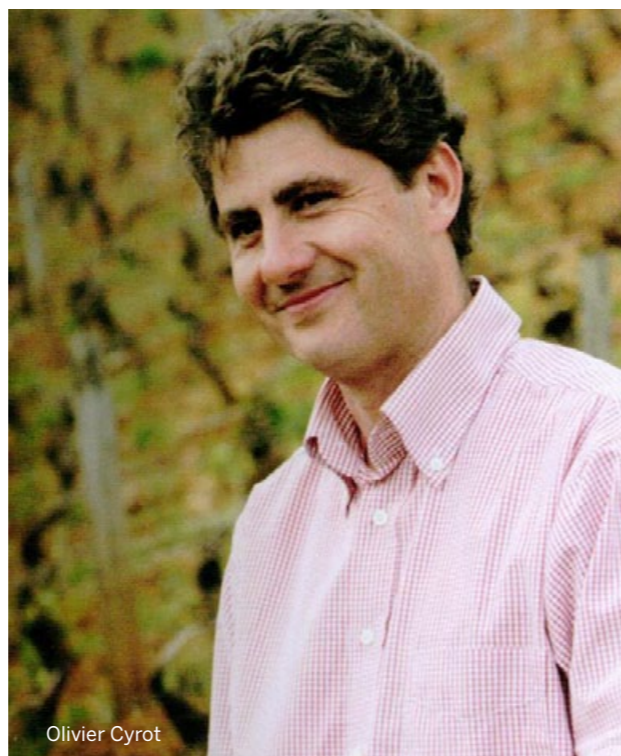
Marc-Emmanuel and Olivier Cyrot are the fourth winemaking generation of their family. Following their father's death in 1981, the family's vineyards were rented out until 1989, when Olivier, having studied viticulture in Beaune, was ready to retake the reins. In fact, the terms of the lease agreements helped Olivier to gain experience gradually as the vineyard parcels returned piecemeal to the family, starting with just a couple of hectares.

The brothers formed Domaine Cyrot-Buthiau, made up of newly acquired vines and the original family holdings, which have now all reverted to them, totalling a substantial eight hectares, six of which are under vine. The second challenge for Olivier and Marc-Emmanuel was to renovate the basic but highly functional cellar which their father had literally hewn into the side of a rocky outcrop, under a vineyard in Pommard.

The cellar work, vineyard acquisitions and bedding-in phase took the best part of a decade to complete, but Domaine Cyrot-Buthiau introduced itself to the world with the fabulous 1999 vintage. It was only natural to the brothers that Olivier would be the one getting his hands dirty in the vineyards and the cellar, with Marc-Emmanuel handling the commercial side.

Olivier has forged his own signature style, which is both approachable and a great 'way in' to the wines of Pommard for many of our customers. The wines are made traditionally: harvested by hand, de-stemmed and cold-macerated before fermentation. They see as much oak as the vintage and wine dictates, generally between 10% and 35%. The intervening years have seen a gradual broadening of their portfolio to reflect the additions to their holdings.

Recent hail-blighted vintages have been far from easy in Pommard and Volnay, with Domaine Cyrot-Buthiau suffering losses of 80-90% in some parcels in 2013. The fragility of small family owned domaines is all too evident in the face of such harsh weather conditions as they have faced over the past three years. That they continue to produce wine of a consistently high standard is testament to Marc-Emmanuel's and Olivier's determination and pursuit of quality.



Olivier Cyrot

## VOLNAY

Volnay offers the most fragrant, elegant interpretations of Pinot Noir in the Côte de Beaune. The best, most dedicated growers produce benchmark purity and finesse, allied to a silky, seductive texture. Beguiling, aromatic and ethereal, at times they are reminiscent of very fine Chambolle. The tranquil village of Volnay is charming. Set above the vineyards and away from the main road, on a clear day it affords a marvellous view across to Mont Blanc. A relatively small commune, it lies between Pommard and Meursault, travelling south. The vineyard slopes, facing east and south, descend steeply, before gently wending towards the road below. The soils are marls, with a bedrock of varied limestone, lighter than in neighbouring Pommard, somewhat reminiscent of those soils found Chambolle-Musigny.

## BOURGOGNE PINOT NOIR

Unusually, this is from just one vineyard, lying in an area formerly within the Pommard appellation, prior to a contentious re-classification in the 1930s. Pure red berries on the nose with a hint of undergrowth. Strawberries and cream on the palate, with some dark, characterful grippiness. A sensitively handled, accessible style of Pinot Noir with some muscle rippling beneath the red fruit.

Corney & Barrow Score 16  
Recommended drinking from 2016–2019

£95/case of 12 bottles, in bond UK

## MARANGES 1ER CRU LES CLOS ROUSSOTS

A relatively unknown appellation, classified in 1997, the slopes of Maranges form the southern limit of the Côte de Beaune, just south-east of Santenay. Clos Roussots contains very old vines, planted in 1937. Substantial intensity of sweet, rich red fruit on the nose. The palate has crunchy red berries and violets, with *crème de mûre*, overlaying a very attractive mineral character.

Corney & Barrow Score 16+  
Recommended drinking from 2017–2020

£175/case of 12 bottles, in bond UK

## SANTENAY 1ER CRU CLOS ROUSSEAU

80% of this vineyard was, like the similarly named Clos Roussots in Maranges, planted in 1937. These are therefore amongst the domaine's oldest vines, ensuring naturally low yields, even before the ravages of *coulure* and hail. An intense nose of red berries, with savoury spice and a delicate smokiness leads into a palate of bright red berries, with substantial fruit concentration and a fine earthy minerality.

Corney & Barrow Score 16.5  
Recommended drinking from 2017–2020+

£250/case of 12 bottles, in bond UK

## VOLNAY

Composed of grapes from just five parcels in Volnay, four of which are within 200 metres of each other. Despite some hail early in the growing season, what remained was of good quality and matured well. Deep ruby, with lovely purity of red berries and dark aromatics on the nose. Fresh, dark and quite muscular for a Volnay on the palate, with blackberries, mint leaf, and grippy, assertive tannins, which will meld and integrate to reveal the nuances of the fruit beneath.

Corney & Barrow Score 16+  
Recommended drinking from 2018–2024

£220/case of 12 bottles, in bond UK

## POMMARD

This comes from 10 to 12 parcels which will eventually be blended together, there being insufficient wine to make individual *cuvées*. This is from the Volnay side of Pommard, which might explain in part why it is counter-intuitively the more red-fruited, lifted and perfumed of these last two wines – at this early stage at least. Freshness and delicacy of extraction is prioritised, with less and less *pigeage* needed to coax the natural structure from these berries. Darker fruit on the palate, which is serious but fruited and ripe – approachable – with pretty, bright, yet peppery berry fruit and a delicate creaminess on the finish.

Corney & Barrow Score 17  
Recommended drinking from 2017–2022+

£220/case of 12 bottles, in bond UK





## DOMAINE MICHEL LAFARGE

The established practice is that the Corney & Barrow team arrive to taste at Domaine Lafarge at 8am sharp, a habit favoured by the Lafarge family, who suspect that, despite being slotted in post-coffee, we are likely to be fresher and more alert than later in the day. So Guy and I were at the door, on cue.

We tasted with Frédéric Lafarge, Michel's son, a great friend of fellow biodynamic apologist, Jean-Louis Trapet. Once again we were tasting in testing times, a tiny harvest in the barrels, with yet another dramatically reduced crop, post hail, now fermenting.

The Lafarge cellar, steeped in character, resonates with a sense of history; ancient walls, ceiling and bottles all but obscured by a thick 'sci-fi' fungus resembling greying, black, cotton wool. This mould, known prosaically as the "angels' share", is caused by evaporation and is entirely natural and, whilst not exactly aesthetically pleasing, it bears testimony to a healthy working cellar, with good humidity.

Visitors do well to reflect that, despite the very traditional feel to this cellar and the labelling of the bottles, Michel and Frédéric bring a surprisingly youthful outlook to their considerable combined years of experience, questioning accepted practices and constantly seeking improvements.

The family's approach is something of a paradox, a combination of dyed in the wool tradition and striking, courageous, innovation. A vanguard in viticultural terms, they elected to convert to biodynamic viticulture as early



Frédéric Lafarge

### 2013 VINTAGE REPORT

The problem of hail here has been well-noted, but Frédéric brought it closer to home when he quoted the speed of the force. He quotes the norm for a storm as travelling at 35km per hour. In 2013 it was 50km per hour and in 2014 (more bad news for next year) it was 75km per hour - hardly time to prime up any potential defences.

*"A late vintage, harvested in October, which offers tremendous purity and emulates precisely the personalities of the individual terroirs."*

Frédéric Lafarge | November 2014

as 1996, a decision which would have generated so much additional work.

In common with all of our biodynamic suppliers, the prime motivation for this initiative was the sustainability of the land. Whilst it soon became clear that this system, so attuned to natural rhythms, resulted in wines of even greater intensity and purity, this was something of an unexpected bonus.

### BOURGOGNE PASSETOUTGRAIN L'EXCEPTION

These are very old vines, 85 years' old and co-planted 50% Pinot Noir, 50% Gamay. A pretty, limpid, ruby in colour, this provides a profusion of cherries on the nose, allied to attractive, pure, slightly earthy minerals, dried violet and rose, 'summer pudding berries' and *crème de mûre*. There is lovely freshness here, a purity and simple honesty. This is a very pretty wine, yet with a slight tannic bite and a lovely, perfumed, upbeat finish.

Corney & Barrow Score 16.5  
Recommended drinking from 2016–2020

£65/case of 6, in bond UK

### BOURGOGNE PINOT NOIR

Lustrous, limpid ruby, slightly paler than the Passetoutgrain, this wine comes from low-lying plots between Volnay and the road. Less exuberant than the Passetoutgrain on the nose, it initially appears more serious, restrained and focused. The palate, in contrast, is fresh and lively, with wild berries, herbs and pink and white pepper spice to the fore. There is a lovely purity here, the very essence of Pinot, set within hallmark Lafarge texture. This will hit the ground running, yet still retaining the capacity to age – poised, elegant and rather lovely.

Corney & Barrow Score 16.5  
Recommended drinking from 2016–2020

£80/case of 6, in bond UK



## DOMAINE MICHEL LAFARGE

### VOLNAY

Although the generic wines are so good in relation to their peers and should be snapped up, there is a clear step-up in quality as we move to Volnay *villages*. Shimmering, pale ruby, this is relatively restrained on the nose, opening up to reveal raspberry, *mûre*, cherry and delicate spice, crystallised rose and violet on the palate. Lithe and sprightly, this allies innate charm with an underlying, serious structure, revealed on the fresh finish.

Corney & Barrow Score 17  
Recommended drinking from 2018–2024

£180/case of 6, in bond UK

### VOLNAY VENDANGES SÉLECTIONÉES

This makes a welcome return to the fold, the small quantity produced last year having been blended with the *villages* wine. Attractive ruby in colour, this is a much more serious, avuncular version, fresh, dried and crystallised violet and rose, blended with savoury spice are woven through layers of red fruit. Initially, the palate presents very nimble fruit, flighty and almost flirtatious, before giving way to a characterful, structured wine of some substance - lovely wine, with great potential.

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

£185/case of 6, in bond UK

### VOLNAY 1ER CRU LES MITANS

This has a lovely, if slightly restrained, nose, a beguiling blend of red and black berried fruit, perfumed and attractive. The palate presents an explosion of heady, perfumed, summer berries, plenty of personality and gregarious charm yet, in the background, there are darker notes; a spicy and savoury hit yet, all the while, with a good structure, serious and firm. Retaining a lovely, mineral seam throughout, this ticks all the boxes and warrants a little patience.

Corney & Barrow Score 17.5 to 18.5  
Recommended drinking from 2020–2028+

£395/case of 6, in bond UK

### VOLNAY 1ER CRU CLOS DU CHÂTEAU DES DUCS

Rich ruby in colour, this offers a lovely, perfumed nose of violet, rose and red fruits, raspberry tart notes and a slightly darker, spiced underbelly, mineral rich. Very pretty on the palate, with plenty of charm, there is, nonetheless, a sophisticated reticence here. Fine, noble tannins give structure. Embryonic at this stage, it has so much in reserve, which will be revealed, given time. With impressive intensity and texture, this is long and layered on the finish – so elegant – and so little of it – just 1,800 bottles for the world market.

Corney & Barrow Score 18.5  
Recommended drinking from 2020–2030

£425/case of 6, in bond UK

### VOLNAY 1ER CRU CLOS DES CHÊNES

Limpid ruby, this has a lovely, sweet, fresh and upbeat nose, floral and mineral, not as dark and masculine as in other years. Initially, the palate continues in the same vein, but soon reveals hints of the inner sanctum, a powerhouse, as yet restrained. Perfumed throughout, this has impressive concentration and intensity, yet wears its weight beautifully, no aggressivity and very fine tannins give covert support. Given time, this will make people smile.

Corney & Barrow Score 18 to 18+  
Recommended drinking 2020–2028+

£450/case of 6, in bond UK

### BEAUNE 1ER CRU CLOS DES AIGROTS

A very pretty, shimmering, ruby in colour, this has a simply gorgeous, characterful nose, ripe, rounded and inviting, flowers, fruit and savoury notes all vying for dominance. The palate is equally charming, accessible and supple, yet structured. Frédéric described the tannins as being “*enrobés mais très présents*” – very apt. The tannins are well integrated and fruit-coated, but make their presence felt.

Corney & Barrow Score 17 to 17.5  
Recommended drinking 2018–2026

£225/case of 6, in bond UK

## DOMAINE MICHEL LAFARGE

### BEAUNE 1ER CRU GRÈVES

This was blended with Les Aigrots last year, there being so little of both, so it is good to see that they have at least enough to warrant offering them separately – albeit in very limited quantities (two barrels of each). Pale, limpid ruby, this is a little darker on the nose, more brooding fruit and serious spice, dried violets and wild blackberry. The palate veers towards the red fruit spectrum, perfumed and with a persistent mineral seam. This is a fine-boned, elegant Beaune.

Corney & Barrow Score 17.5  
Recommended drinking from 2019–2026

£245/case of 6, in bond UK

### BOURGOGNE ALIGOTÉ RAISINS DORÉS

Tasting this always makes me smile. In the dim and distant past, having managed to secure a visit to the Domaine, but no allocation, I would ask if we might have even a few cases of this alone. My boldness was unrewarded at the time, but patience ultimately reaps rewards.

This is a very special parcel of 75 year old vines between Meursault and Volnay – Aligoté Doré, rather than the common Aligoté Vert. We also find this rarity at Domaine A & P de Villaine (see page 55). Unusually, these small, golden grapes are harvested after everything else is in the cellar, picked on 18<sup>th</sup> to 20<sup>th</sup> October in 2013. Pale gold in colour, this has a lovely purity, lively fruit, citrus, green apple, melon and pear - really fresh and vibrant. The palate is brisk and up-tempo, with a refined mineral aspect, beautifully balanced through to an elegant, composed, focused finish.

Corney & Barrow Score 16.5  
Recommended drinking from 2015–2019\*

£65/case of 6, in bond UK

\* We have given a very conservative drinking window here, but it should be noted that there are two schools of thought as to when to drink Aligoté Doré, many people favouring more bottle-age. Our drinking dates are here to advise customers at least to try the wine within the restricted time frame, and assess its progress.

### MEURSAULT

Shimmering green-gold, this reveals citrus, orchard and stone fruit on the nose, warm apple pastries and acacia notes. The palate is poised and elegant, crushed shell minerals providing focus. Really buttoned up and restrained at this stage, with grapefruit zest on the finish, this will fatten up during *élevage* as befits a Meursault *villages*, but the grace and composure will remain.

Corney & Barrow Score 17 to 17+  
Recommended drinking from 2016–2020

£160/case of 6, in bond UK

### BEAUNE BLANC 1ER CRU LES AIGROTS

The vines here are 40 years’ old, on average. The vineyard lies towards Pommard and offers a variety of *terroirs*, part predisposed to favour Chardonnay, part Pinot Noir. This caught the brunt of the hail in 2014, so now is a good time to buy. Very restrained, taut and mineral on the nose, it offers a lot of promise. The palate continues in the same vein, very composed, with orchard fruit and just hints of pastry. A well-defined minerality gives focus and adds to the overall sense of purity.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2016–2019

£225/case of 6, in bond UK





## DOMAINE PATRICK JAVILLIER

Patrick Javillier ranks as one of Meursault's most gifted producers. An engaging, very quietly-spoken, man with a disarmingly wicked smile, Patrick took over his father, Raymond's small Meursault estate in the mid-1970s, having completed his oenological studies in Dijon.

Patrick's first harvest was in 1974. Since then he has expanded the Domaine's holdings, which now represent some 10 hectares. The vineyard parcels are planted on contrasting and complementary *terroirs*, which Patrick works to his advantage, vinifying different plots separately before blending, playing to their respective characters.

He combines meticulous attention to detail with an inquiring mind. His assiduousness is worthy of a research scientist. Indeed, he is something of an alchemist, coaxing forth really lovely wines, luscious and elegant, from, on the whole, quite ordinary appellations – albeit some very special parcels. His particular style comes from a long *élevage*, with attendant lees contact, and he presses with this in mind, retaining more solids. Then, after a year in barrel, the wines are kept for an extra period on fine lees. Each parcel is vinified separately before Patrick works his magic, by blending.

This is not, however, by any means a one-man band. This is Team Javillier. Patrick has relied enormously, over the years, on the support of Catherine, his wife. Now Marion, one of two daughters, has also become increasingly involved in the cellar, and is responsible for vinifying the reds.

This is an exemplary family Domaine, which is producing wines which punch well above their weight, regularly outshining more exalted appellations in blind tastings.

Throughout his working life, this is the first time Patrick has experienced 3 such small vintages in a row.

*"2013 is a classic vintage. Slightly higher levels of acidity than normal suggest that these will age well."*

Patrick Javillier | September 2014

## MEURSAULT

Generally Meursault evokes memories of a shimmering, golden white wine, richly textured and layered with toasted notes, complemented by vanilla cream. The appellation equally applies to a much smaller quantity of red Meursault however; wines which combine delicacy with an appealing personality.

The rather sprawling village of Meursault, lying between Volnay and Puligny-Montrachet, is dominated by the 57m high, 15<sup>th</sup> Century church spire, which can be seen for miles around. The town divides the vineyard commune with vineyards edging towards the neighbouring villages. Meursault hosts an extraordinary and unwieldy list of growers. There are no *grands crus*, but the very best of the *premiers crus* consistently produce wines of *grand cru* calibre.

## SAVIGNY-LÈS-BEAUNE 1ER CRU LES SERPENTIÈRES

A pretty ruby in colour, this has a simple, slightly reticent, red berry nose, with some violet notes echoed on the palate, which is a little more gregarious than suggested by the nose, perfumed red and black fruit layered with cream, all supported by grippy tannins – needs time.

Corney & Barrow Score 15

Recommended drinking from 2016–2019

£225/case of 12 bottles, in bond UK



## DOMAINE PATRICK JAVILLIER

### BOURGOGNE BLANC CUVÉE DES FORGETS

Bourgogne Blanc is not that helpful a guide to a wine's style and quality, as the name covers so many differing styles of wine from vineyards stretching from Chablis to Mâcon – a vast territory. Here, however, Patrick's Bourgogne Blancs, Les Forgets and Oligocène come from vines just outside the Meursault boundary. In the case of Les Forgets, the vines are planted towards the Volnay side, where there is more clay. It is here that we find a very clear, *Meursaultesque* opulence produced by this born and bred Meursault man. A wonderful green gold in colour, this is really attractive, with distinctive orchard fruit, warm pastry and delicate, toasted spice. Very pretty on the palate, rounded and ripe, this is full and generous with good complementary crushed stone minerality and lemon zest on the finish. Generous, there is added depth through sensitive use of 20% new wood.

Corney & Barrow Score 15.5+ to 16.5  
Recommended drinking from 2015–2018

£140/case of 12 bottles, in bond UK

### BOURGOGNE BLANC CUVÉE OLIGOCÈNE

Patrick's Bourgogne Blanc Oligocène flanks the commune's vineyards, on the Puligny side, with considerably more limestone in the make up of the soil. In fact, the vineyard lies just below Meursault 1er Cru Les Charmes – a fabulous site. Glittering green gold, fresh and inviting, this reveals an intriguing combination of orchard and stone fruit, very pure, focused and fresh, with *Pulignyesque* hints of white peach and white flowers. 30% new wood provides a little flesh on the mid-palate, but a clear mineral refinement prevails throughout. Long and rich, the finish is languid and endearing, with lemon zest refreshment – a lovely balance.

Corney & Barrow Score 16+ to 17  
Recommended drinking from 2015–2019

£175/case of 12 bottles, in bond UK

### MEURSAULT LES CLOUSOTS

The name here, other than subliminally ensuring that the Pink Panther tune is hummed all day (works every time) reflects the vines' origins. There are two separate parcels; one very high up the slope, Les Clous, east-facing and planted on clay soil; the second parcel, Les Crotots, also faces east and lies just below 1er Cru Les Poruzots and is planted on clay-limestone. Both, individually, are very good sites but, together, the finished wine is definitely greater than the sum of its parts. Les Clous alone tends to produce impressive, weighty, wines which can lack energy. This is where Les Crotots comes in, adding both spark and finesse. This 2013 is a beautiful green-gold in colour. An absolute stunner, it is fresh, ripe and super-focused, with spark, finesse and bright glittering fruit on both the nose and palate, all set within a Javillier pastry shop frame. There is lovely concentration and attack and a perfectly pitched, fresh and long, buttery, layered finish.

Corney & Barrow Score 17 to 17+  
Recommended drinking from 2015–2020+

£375/case of 12 bottles, in bond UK

### MEURSAULT CUVÉE TÊTE DE MURGER

Like Les Clousots, this is a blend of two separate '*climats*', vinified separately. Les Murgers de Monthélie is west-facing, on a clay-limestone Volnay slope, which provides body, balance and texture. Les Casse Têtes, classically-sited, east-facing and planted on poor, thin soils over rock, makes for a more mineral style, which contributes finesse to the blend. Green-gold in colour, this has a lovely, rich and harmonious attack, layered lime and lemon, some pink grapefruit complementing lemon shortcake and brioche notes. The palate provides a really lovely balance of ripe fruit, pastry opulence, good weight and length - a long, rich, protracted and layered finish with mineral refinement.

Corney & Barrow Score 17  
Recommended drinking from 2015–2020

£545/case of 12 bottles, in bond UK





“The whites are rich and rounded and will give pleasure in their youth, though citrus notes at the end of the palate suggest a more serious structure and offer good length. The reds were more difficult to make but, ultimately, fruit and freshness are the quality factors of this vintage, with the wines being supple and easy-drinking.”

Thierry Matrot | September 2014

## 2013 VINTAGE REPORT

A small crop was harvested in 2013 but, with rigorous sorting, ripe, fresh and healthy grapes became key, with upbeat, early-drinking appeal.

2013 was another in a run of difficult vintages in the Côte de Beaune – crucially bad with a cold and wet May and June (decisive months in the growing cycle). Flowering was inevitably adversely affected, with a drop in potential production, down by 40% to 50% in Meursault. Then a violent hailstorm on the 23<sup>rd</sup> July laid waste to a large part of the Côte de Beaune. At last, from mid-August through to mid-October, sunny weather allowed the small crop remaining to achieve full ripeness. Harvest started on the 30th September at the Domaine.

Thierry Matrot

## DOMAINE MATROT

Thierry Matrot descends from generations of winemakers, so his understanding of the various and differing *terroirs* at his disposal is born out of decades of experience, gleaned from both his grandfather and father. The range here is extremely diverse and Thierry has added to the portfolio during his tenure, particularly so in recent years. Every one of these wines, in every vintage, presents a unique set of challenges.

Within his armoury, Thierry has much on his side, *terroir*, deeply-engrained knowledge, the unfailing support of his wife Pascale, and the help, now full-time, of two of his daughters, Adèle and Elsa.

He has, moreover, completed all of the conventional oenological training, ticking the entire gamut of academic boxes; viticulture, vinification and commercial. Having done this, he has essentially cast the rule book aside, so as to forge his own path. Experience and gut feeling underpin Thierry's attitude to winemaking. He does what he believes is right for his vines and his wines, according to what each particular vintage deals him and, goodness, it is effective.

He addresses each wine's personality by envisaging how it would work with food, as, for Thierry, food and wine are undeniably inseparable. He has clearly passed this on in his genes, as his other daughter, Eléonore, and her husband Tiago, now run a restaurant/hotel in *Centre Ville*. Thierry's mind-set allows every individual wine in his varied portfolio to remain true to its origins. Throughout tastings, we analyse and deconstruct his wines, seeking out nuances of flavour which will match and complement potential dishes. This all makes for a fascinating and imaginative tasting, from which we emerge absolutely ravenous.

It is perhaps this original, creative flair, which makes Thierry one of a very rare breed of producers, who are as adept at producing both top quality red and white wines.

The Domaine has been totally organic since 2000.

Production is controlled by strict pruning, de-budding in spring and, if Thierry deems it necessary, green harvesting before *véraison*. Winemaking is gentle and long. Thierry infers that his role as translator of *terroir* and vintage, is straightforward and simple. However, he cannot really hide his light under a bushel, as the wines bear testimony to his meticulous care - particularly when Mother Nature exercises her more cussed side, as in 2013!

This is a wonderful portfolio, offering something for everyone.

### BOURGOGNE PINOT NOIR

Not yet clarified when we tasted, having just been racked, this promises a pretty ruby colour, once settled. The nose suggests floral and summer berry character, *crème de mûre* and herbal notes, vibrant and upbeat with elevated acidity. Very pure Pinot in style, this will offer accessible early-drinking.

Corney & Barrow Score 15.5+ to 16  
Recommended drinking from 2016–2019

£130/case of 12 bottles, in bond UK

### MARANGES VIEILLES VIGNES

A little-known appellation, only created in 1989, this can be considered something of an insider's choice for upfront, honest Pinot Noir. Dense ruby in colour, slightly restrained on the nose with red cherry, cranberry and almond notes, strawberries and cream with savoury notes in the background. The palate – super-racy – is something of a restrained greyhound at present, brightly fruited, vibrant and mineral with lots of energy – needs a little time.

Corney & Barrow Score 16.5+  
Recommended drinking from 2016–2022

£150/case of 12 bottles, in bond UK

### SAINT-AUBIN ROUGE 1<sup>ER</sup> CRU EN CRÉÔTS

This, a very pale ruby-cherry in colour, presents a rather appetising nose, red fruit, violets and stony minerals complemented by hints of the savoury side of Pinot Noir. The palate is poised and elegant with an attractive balance of red fruits and minerals, all supported by almost imperceptible, fine tannins – beautifully integrated. This has been so well-handled, no hard edges, through to a sweet, attenuated finish – great food wine!

Corney & Barrow Score 16.5+ to 17.5  
Recommended drinking from 2016–2021+

£195/case of 12 bottles, in bond UK



## DOMAINE MATROT

### MONTHÉLIE

This presents plum, bramble and red berry fruit on the nose, with a classic 'whiff of farmyard' - very Pinot. Thierry has played a very sensitive hand here, minimal intervention to get the most out of the fresh fruit character. The palate offers red and black fruit, rose and violet, pretty acidity and gentle spice, juniper, clove and black pepper, all underpinned by an earthy, mineral, finish.

Corney & Barrow Score 15,5+ to 16  
Recommended drinking from 2016–2021

£205/case of 12 bottles, in bond UK

### AUXEY-DURESSES

Pale limpid ruby garnet, this has a rather savoury nose, slightly smoky and reductive, but with underlying black and fruit character. Bright and fresh, the palate adds violet and rose aromatics, all supported by firm, quite gripping tannins. Charming and without pretension, this is a good food wine.

Corney & Barrow Score 15,5+ to 16+  
Recommended drinking from 2016–2021

£215/case of 12 bottles, in bond UK

### VOLNAY 1ER CRU SANTENOTS

This is an inviting ruby, intense, with good colour and a very appetising nose, rose, violet, pink pepper, berried fruit, summer pudding, *pain aux raisins* and vanilla cream. There is a certain opulence here but, in the main, this remains refined, poised and elegant throughout. Thierry's description? A "*vin gourmand*". The finish is supple, violet-rich and focused, with nicely extracted tannic drive. Volumes in 2013 are double those of 2012 (up to a meagre 18hl/ha from 9hl/ha).

Corney & Barrow Score 17  
Recommended drinking from 2018–2024+

£395/case of 12 bottles, in bond UK

### BLAGNY 1ER CRU LA PIÈCE SOUS LE BOIS

This is generally white wine territory, planted with Chardonnay. Thierry could probably earn more from that, but Pinot Noir thrives in this particular spot and we have followed the wines for many, many years, so it has become less of an insider's wine than of old – the secret is out! A perennial Corney & Barrow favourite, we are sorry that only tiny quantities are available. Limpid bramble in colour, this reveals violet and rose on the nose, together with pink pepper spice. Poor flowering and a resultant small crop has made for a more classic Blagny than normal, with ripe, rounded, black and red fruit at the core, supported by a finely honed, adroit structure – good wine.

Corney & Barrow Score 17  
Recommended drinking from 2018–2025

£395/case of 12 bottles, in bond UK

### BOURGOGNE CHARDONNAY

Lustrous green-gold, this 2013 has a very appetising, pretty style, presenting grapefruit, green apple and cream pastry on both the nose and palate. It is an easy, fresh and up-tempo wine, with zest refreshment on the mid-palate and lime on the finish.

Corney & Barrow Score 15,5 to 16  
Recommended drinking from 2015–2017

£115/case of 12 bottles, in bond UK

### SAINT-ROMAIN

Pale, glittering gold, this has a more luscious, rounded, nose, stone and orchard fruit, complemented by pastry notes reminiscent of warm brioche. The palate is more strident, lime and lemon zest and minerals to the fore. Both rich and adroit, it has very fine balance, with some richness from the 10% new oak, which will develop further in bottle.

Corney & Barrow Score 16 to 16,5  
Recommended drinking from 2015–2018

£190/case of 12 bottles, in bond UK

## DOMAINE MATROT

### SAINT-AUBIN 1ER CRU FLEURS DE COTEAUX

This is a blend of 3 *premiers crus*. The nose reveals orchard fruit character, allied to homely notes of fresh hay with mineral undercurrents. 20% new oak plays a supporting role, softening the edges and adding body and hints of vanilla cream. It is a rather lovely mix of pastry shop apple tart, refreshed by lemon and lime zest, vibrant, with fresh acidity on the finish – a good buy.

Corney & Barrow Score 16 to 16,5+  
Recommended drinking from 2016–2019

£245/case of 12 bottles, in bond UK

### MEURSAULT

Yellow-gold in colour, a pastry shop richness prevails on the nose here, together with intense stone fruit and vanilla cream. This is richer, more intense, dense and concentrated, apple tarts, *crème anglaise* to the fore, complemented by attractive briny minerals - rich and leesy, with a mineral foil. This is certainly Meursault, but with an added steely core, whilst needing time to put on a little weight, it is really a rather lovely wine.

Corney & Barrow Score 16,5 to 17  
Recommended drinking from 2017–2020

£335/case of 12 bottles, in bond UK

### MEURSAULT 1ER CRU BLAGNY

This reveals warm pastry notes, vanilla cream, with an attractive mineral backdrop - very mineral, adroit, ramrod straight and focused, yet with underlying richness, honeyed orchard and stone fruit, fruit compote and white flowers, refreshed by grapefruit zest and lime. Much more buttoned up in youth, taut and focused hints towards Puligny, but the buttered character on the finish is a timely reminder that we are in Meursault – attractive linear acidity drives the finish.

Corney & Barrow Score 17 to 17+  
Recommended drinking from 2017–2022

£450/case of 12 bottles, in bond UK

### MEURSAULT 1ER CRU LES CHARMES

Shimmering gold, this has a rather luscious, decadent, hedonistic nose, *pain aux raisins* with *crème anglaise*, rounded, full and ripe. The palate reveals an attractive weight and texture, some grapefruit zest mid-palate and, on the finish, providing freshness, without aggression. There is some some buttered character and ripe stone fruit here. It is more rounded and accessible than Blagny at present, but still has so much more to give. This wine will take time to reveal its full charm.

Corney & Barrow Score 17+  
Recommended drinking from 2017–2022

£495/case of 12 bottles, in bond UK

### PULIGNY-MONTRACHET 1ER CRU LES CHALUMEAUX

Very pretty, glittering pale golden straw coloured, this presents white flowers, warm pastry, peach and acacia honey on the nose - exuberantly perfumed. The palate, in contrast, is very, very pure, fresh, adroit and focused, with electrical intensity and impressive drive. Purity or puritanical? This has such poise at this stage, a little buttoned-up, yet sophisticated, an intellectual. Taut, with a mineral seam throughout, given a little time, this will open up and reveal its undisputed charm.

Corney & Barrow Score 16,5 to 17  
Recommended drinking from 2018–2022

£485/case of 12 bottles, in bond UK

### PULIGNY-MONTRACHET 1ER CRU LA QUINTESSENCE

In a break from the normal Matrot style, this is unquestionably rich in toasted oak – the result of an experiment. Back in 2003, when Thierry had more new barrels than wine, he experimented with a blend of Chalumeaux (contributing floral notes) and a tiny parcel of Garenne (minerals) in new oak. This hit restaurants by storm, and rendered the Garenne wine, previously notoriously inapproachable in youth, positively seductive. Thierry works hard with his cooper to find the most complementary style of barrel. This 50% new oak in 2013, offers melted ice-cream on the nose, brioche and warm shortcake. Really harmonious, rounded, with no hard edges, this is long, ripe, full and layered.

Corney & Barrow Score 16 to 16,5  
Recommended drinking from 2018–2022

£485/case of 12 bottles, in bond UK





## 2013 VINTAGE REPORT

Henri started harvesting on the 24<sup>th</sup> September. The quality of what little was there, was lovely, with very regular ripening and pleasant balance, alcohol levels naturally above 12°C, and perfectly harmonious acidity. In short, for Henri, this is a really lovely vintage. The only bad thing about it being the quantity. The irregular climatic conditions throughout the year reduced production to 25hl/ha. We had to work hard not to quote Pollyanna again, and point out that, with his production, albeit derisory, he had to be “glad” not to be in the position of some neighbouring communes. In fact the position Henri is in, practically excluded him from this release. He has virtually no stock. That is reality for Burgundy, with precious little for next year either.

Henri Darnat

## DOMAINE HENRI DARNAT

Henri Darnat takes nothing for granted. Ask him a question about winemaking and he will trace it all the way back to first principles, which can make it hard to keep to a tasting schedule, but is hugely informative.

Henri Darnat does not follow the crowd. He tends to wait slightly longer than most of his neighbours to harvest, which requires nerves of steel, but in my experience his wines have always been crisp and fresh. In 2013 he freely admits that this standoff with nature cost him 10% of his crop, but he is clearly delighted with the results nonetheless.

Whilst there are more romantic settings than the industrial outskirts of Meursault, Domaine Henri Darnat is pristine and highly functional. The irony of air conditioning one cellar for fermentation and heating the adjacent barrel room for the malolactic conversion is not lost upon Henri, but you sense that he rather enjoys the incongruity.

The modern nature of this current set-up belies a long winemaking history which extends some 180 years, with Henri Darnat being the fifth generation in a long family history. Henri now runs all aspects of this thriving domaine. Without the competing interests of other family members which bog down other producers in the region, Henri has been free to go his own way. He converted to organic viticulture nearly a decade ago, although he has not sought certification.

Henri's relationship with oak – specifically new oak barrels – is illustrative of his dogged pursuit of quality and carefree avoidance of fashion. He eliminated new oak from his wines at the same time as he went organic. However, along with the cooper Cavin, Henri is now experimenting a little. Although he was initially slightly apologetic to the Corney & Barrow buying team who had been so pro his anti-oak status, so far the trials have enriched rather than bludgeoned his wines. Interestingly, in blind tastings around 90% of tasters have favoured the blends with more oak. This year he has been more ambitious as you will see from the tasting notes.

He continues to ask questions, always striving to learn more from a variety of mentors, including Pierry Morey, the recently retired *régisseur* at Domaine Leflaive. It is good to work with such people, who are still inquisitive, rather than those who assume they have all the answers. Henri Darnat's wines are very pure in style, the goal being that they should both drink well from the outset and also age well.

### MEURSAULT CLOS DU DOMAINE

Pale gold, with orchard fruit and white flowers on the nose, with some melon and grapefruit zest. Good energy on the palate: zippy, bright fruit, with a focused finish. Confident in his new cooper, Henri has actually increased the percentage from 35% to 50%, but it is well integrated, delivering a little weight without detracting from overall freshness.

Corney & Barrow Score 16+  
Recommended drinking from 2016–2020

£250/case of 12 bottles, in bond UK

### MEURSAULT 1ER CRU CLOS DE RICHEMONT MONOPOLE

From a vineyard just above Volnay Santenots, this is very mineral for a Meursault. Henri's trend towards more new oak applies here too: 80% this year, which might be unfashionable but matches the ripe apricot and honey of the palate wonderfully, giving a gently roasted character which needs time to integrate, but contrasts pleasantly with the mineral aspect.

Corney & Barrow Score 16.5+  
Recommended drinking from 2017–2021

£385/case of 12 bottles, in bond UK

### PULIGNY-MONTRACHET

An intense, exuberant nose of ripe green melon, peach, apricot and buttery pastry, with white flowers flattering the fruit and adding elegance. The 50% new oak is already almost entirely integrated and Henri's oaking strategy really makes sense here. On the palate there is a richness and a boldness (a Puligny from a Meursault producer, then...), but the natural fruit elements ensure that it is balanced and harmonious, and there is an overlying delicacy. This will become a complex wine, and will be fascinating to watch develop.

Corney & Barrow Score 16.5 to 17+  
Recommended drinking from 2016 – 2022

£285/case of 12 bottles, in bond UK



# CÔTE CHALONNAISE

The Côte Chalonnaise is a separate range of hillocks, set apart from the Côte de Beaune, winding their way from Bouzeron to Montagny and offering a great variety of sites and aspects.

The soils are, in the main, similar to the Côte de Beaune, being a mixture of limestone, gravel and clay. Despite being further south, surprisingly the microclimate is, in fact, cooler than the Côte d'Or, being more exposed.



54



## DOMAINE A & P DE VILLAINÉ

Aubert de Villaine may be better known around the world for his inspirational role as co-director of Domaine de la Romanée-Conti, but here, in the sleepy village of Bouzeron, is where he chose to set up home with his wife, Pamela, creating their own, totally independent, Domaine. This is an absolute jewel of a property.

Bouzeron is the first appellation of the Côte Chalonnaise travelling south, situated between Chassagne-Montrachet and Santenay to the north, and Rully and Mercurey to the south – illustrious neighbours!

The potential for growing vines here was recognised in the Middle Ages by the monks of Cluny, who were clearly rather adept at identifying great vineyards sites, including those of Domaine de la Romanée-Conti itself.

In Bouzeron, Aligoté Doré vines are planted on the slopes of what is a warm, sunny valley. The soils are nutrient poor but rich in limestone, ideal for this particular strain of Aligoté, specifically selected by Aubert and Pamela de Villaine for its naturally low-yielding properties and heightened aromatics, superior to the more common Aligoté Vert. Further intensity and concentration come from restricted yields and organic viticulture. The Bouzeron Aligoté produced here is far removed from the often caustic and neutral wines of old. Those wines had such searing acidity, that a drop of cassis liqueur was deemed essential just to render the wine remotely drinkable!

Aligoté Doré has a unique character and wonderful, natural balance. It was this character that won widespread recognition and was ultimately responsible for putting Bouzeron on the map in 1979, when it was awarded its own appellation.

In addition to Aligoté, the Domaine also produces two wines from neighbouring villages, a really fine white Rully Les Saint-Jacques from Chardonnay, and a red Mercurey Les Montots from Pinot Noir vines. Both are exclusive to Corney & Barrow.

Domaine A & P de Villaine has been farmed organically since 1986, and became certified in 1997. In 2000, Aubert handed over the day-to-day management of the Domaine to Pierre de Benoist, his nephew. Pierre's name may sound familiar to Corney & Barrow customers; he hardly arrived as an *ingénu*. Wine runs in his blood, as he is the son of Philippe and Marie-Hélène de Benoist (Aubert's sister) of our Sancerre Domaine de Nozay fame, a property with which we have been working for decades.

*“The grower often hopes that he will be able to promote the beauty of a place or the quality of his terroir. Here, with 2013, we are pleased to present you with wines which really live up to this hope. These are wines with a sense of place, true wines of terroir.”*

Aubert de Villaine and Pierre de Benoist | November 2014

Pierre arrived with a deep-rooted motivation to produce wines which reflect their origins. Added to his own values, are those which he has gained, almost by osmosis, from Uncle Aubert.

Pierre is enormously dedicated to the property and the underlying philosophy which underpins both vineyard and vinification strategies. Here, in the Côte Chalonnaise, he has discovered his perfect *métier*. He is passionate about the region and strives both to preserve and to reinvigorate its reputation. The same applies, though even more strongly, to Bouzeron. Pierre, like Aubert, is an ardent conservationist, and he has set up a project to ensure the preservation of Aligoté Doré as a varietal, establishing a nursery to that end.

The Domaine is clearly in very capable hands.

55

## 2013 VINTAGE REPORT

As elsewhere, a cold, wet, spring delayed and disturbed flowering, setting the growth cycle back by more than two weeks, restricting potential production and making for tremendous variations in the levels of ripeness, bunch to bunch, necessitating time-consuming and rigorous sorting later.

Happily, July and August, even if they were unable to play 'catch-up', were rather lovely, warm and sunny. A return to mixed weather in September and October demanded tremendous vigilance in the vineyard, with more and more *haute couture* though finally with good results, albeit in limited quantities.

Aligoté, high up the slope and colder, suffered the most from the poor flowering conditions, so that production was a mere 28 hl/ha – though with consequent atypical opulence, as the tasting notes suggest.



## MERCUREY LES MONTOTS

This presents a rather lovely nose, blackberry-rich with a gently savoury, spiced note. Pierre, on arrival at the Domaine, began replacing vines with a Pinot Noir from Gevrey-Chambertin. The results, he feels, are discernible. Pretty violet and rose notes prevail on the palate, lacy, fresh, with a combination of delicacy, elegance and, it must be said, a more guarded approach than usual, at this stage. Modest and restrained, this wine warrants a little patience and will age well in bottle in the mid-term. This is a perennial, endearingly honest, good food wine, even served slightly chilled.

Corney & Barrow Score 17  
Recommended drinking from 2016–2022

£110/case of 6 bottles, in bond UK

## BOUZERON BOURGOGNE ALIGOTÉ

A bright, pale gold, this combines a buttered pastry richness – possibly borne of such limited production – a typically rich and intense, akin to a Chardonnay. There is, nonetheless, a pervasive briny, mineral seam and that, allied to a vibrant freshness, makes for great balance and intrinsic charm. This Aligoté works equally well with, or without, food and is well worth trying with lightly spiced Asian cuisine.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2015–2019+

£165/case of 12 bottles, in bond UK

### N.B.

We would like to remind customers that this is a wine which has had a following from the outset. Many customers will favour its precocious fresh fruit. Others, however, might prefer far more bottle age than our drinking window suggests. There is no correct answer and the contradicting apologists will rarely come to an agreement. Wines deemed “too young” for some, are already “over the hill” for others; it is very subjective. Our window is a conservative guide, to avoid disappointment.

## RULLY LES SAINT-JACQUES

Very pale gold in colour, this presents floral, stone and orchard fruit, green melon and white flowers on the nose. The volume is turned up full blast in this, its infancy, and it needs to calm down a little, which it will, during *élevage*. The palate does indicate some of its potential, with cereal notes, gentle hints of pastry and honey, before quite a strident saline minerality takes control of focus and finish. This wine needs a little time, but the ingredients are impeccably balanced.

Corney & Barrow Score 16+ to 17  
Recommended drinking from 2015–2019+

£185/case of 12 bottles, in bond UK

# TO ORDER

Please call

London +44 (0)20 7265 2430  
Edinburgh +44 (0)1875 321 921  
Email [sales@corneyandbarrow.com](mailto:sales@corneyandbarrow.com)

These wines are released *en primeur*.  
Delivery dates to be confirmed.  
All prices are quoted in bond UK.

### LONDON

1 Thomas More Street  
London E1W 1YZ  
T +44 (0)20 7265 2400  
F +44 (0)20 7265 2444  
[sales@corneyandbarrow.com](mailto:sales@corneyandbarrow.com)

### EAST ANGLIA

Belvoir House  
High Street, Newmarket  
Suffolk CB8 8DH  
T +44 (0)1638 600 000  
F +44 (0)1638 600 860  
[newmarket@corneyandbarrow.com](mailto:newmarket@corneyandbarrow.com)

### NORTH OF ENGLAND

Sedbury Stables  
Sedbury Hall, Richmond  
North Yorkshire DL10 5LQ  
T +44 (0)1748 828 640  
F +44 (0)1748 821 928  
[sedburyorders@corneyandbarrow.com](mailto:sedburyorders@corneyandbarrow.com)

### EDINBURGH

Oxenfoord Castle by Pathhead  
Midlothian  
Scotland EH37 5UB  
T +44 (0)1875 321 921  
F +44 (0)1875 321 922  
[edinburgh@corneyandbarrow.com](mailto:edinburgh@corneyandbarrow.com)

### AYR

8 Academy Street, Ayr  
Ayrshire, Scotland KA7 1HT  
T +44 (0)1292 267 000  
T +44 (0)1292 265 903  
[ayr@corneyandbarrow.com](mailto:ayr@corneyandbarrow.com)



