



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



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HRH THE PRINCE OF WALES
WINE MERCHANTS
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LONDON

CORNEY & BARROW

INDEPENDENT WINE MERCHANTS



CLOS DE TART, 2011 VINTAGE EN PRIMEUR
EXCLUSIVE TO CORNEY & BARROW IN THE UK

“AS WE HAVE ALREADY MENTIONED
IN 2010, THE 2011 VINTAGE IS A
‘VIGNERON’S’ (GROWER’S) VINTAGE,
WHERE HARD WORK, FORESIGHT,
ANTICIPATION, RIGOUR, MAKING THE
DECISIONS AT THE RIGHT TIME, IN
A WORD, EXPERIENCE, ARE THE KEY
FACTORS FOR SUCCESS”

SYLVAIN PITIOT MARCH 2013

CLOS DE TART

2011 AT THE CLOS IS A FINE VINTAGE, AS EVERY YEAR UNIQUE, YET WITH NUANCES REMINISCENT OF 2007'S CHARM AND THE CLASSICISM AND FRESHNESS OF 2010 ALLIED TO SOME OF THE DENSITY OF 2009.

INTRODUCTION

The mythical walled vineyard of Clos de Tart is prominently situated at the very heart of Morey-Saint-Denis in the Côte de Nuits, Burgundy, exactly as created, or rather re-created in 1184. One of five *grands crus* within Morey-Saint-Denis, this is in fact a *monopole*, meaning the entire appellation of Clos de Tart is under the sole ownership of the Clos. There are only seven *grand cru monopoles* across France, five of which are in Burgundy*.

The property, of just 7.5 hectares, is owned by the Mommessin family and is brilliantly managed by Sylvain Pitiot. Sylvain took over the reins in 1996, since which time Clos de Tart has enjoyed a formidable improvement in quality. The potential had always been outstanding but it took the total commitment of the Mommessin family, allied to the extraordinary talent of Sylvain, to realise it. Clos de Tart is now producing one of the very greatest wines in Burgundy.

*The other Burgundian *monopoles* are: Romanée-Conti, La Tâche, La Romanée and La Grande Rue.

HISTORY

Records of Clos de Tart can be traced back to a parcel of land called *Climat-des-Forges* which was sold to Cistercian nuns, the Bernardines of Notre Dame de Tart in 1141. They renamed it Clos de Tart, (*clos* referring to land enclosed by a wall). Since then, astonishingly, there have only been three owners. The vineyard remained in the hands of the church until the Revolution, when, in 1789, it passed to the Marey-Monge family who then held it until the 1930s. During the depression years, many profoundly great properties changed hands and in 1932, the Mâcon-based Mommessin family acquired Clos de Tart at auction. Clos de Tart was classified as *grand cru* in 1939.

It would be hard to exaggerate the overwhelming sense of history which permeates the walled vineyard, the courtyard and the cellar. They share a mystical, sometimes almost physical, air reverberating with centuries of tradition. Approaching the Clos from the centre of Morey-Saint-Denis, the entrance is dramatic – a single wrought-iron gateway leading to an imposing, heavy oak door threshold to this spiritual, cloistered, magical place. The oldest buildings in the courtyard today were constructed using the original 12th century foundations and a simple, diminutive, wooden statue of the Virgin of Tart sits in a small alcove in the wall as a reminder of the original religious order.

THE VINEYARD

The vineyard is wonderfully sited, lying, as Andrew Jefford comments, “at the centre of the greatest strip of land for Pinot Noir on the planet” (The Circle of Wine Writers, 2007). Although the geological pattern of Morey-Saint-Denis in general, and the Clos in particular, does contain elements of its near neighbours Chambertin, Vougeot, Chambolle-Musigny and Vosne-Romanée, it is also very distinctive.

The soils within Clos de Tart are complex but are mainly *argilo-calcaire* (clay-limestone), the proportions of which vary with the slope of the vineyard. Since 2005, Sylvain has been working closely with Claude Bourguignon, the agronomist of world renown, analysing the soils and sub-soils of the Clos. This work is continuous, the better to understand the terroir. Specific parcels are now vinified separately and are then brought together just one month before bottling. The Corney & Barrow buying team now routinely taste parcel by parcel. Fascinating and illuminating as this is, the process intensifies our respect for the art of blending.

Standing at the foot of the slope, there are echoes and resonances of a long history. This is due, in part perhaps, to the vineyard being totally surrounded by a wall (a true *clos*) which dates back to the 15th century. Very unusually, the vines are planted in a north/south direction, perpendicular to the slope, which has a threefold benefit; guarding against erosion, allowing good drainage and maximising sun exposure (one side of the row benefits from the morning sun, the other side the evening sun.) The vines are densely planted with 11,000 plants per hectare (12,500 for younger vines) to inhibit growth and thereby increase quality through encouraging the root system to go deeper. The average age of the vines is a very high 60 years, with many up to 100, and replanting is effected using stock from the estate’s own nurseries. The Clos exercises the viticultural disciplines of *lutte intégrée*, which here means that they farm organically but have not sought certification, reserving the right to treat the vines in exceptional circumstances.

The vines are trained and pruned in such a way as to restrict production and enable even growth. This was one of Sylvain’s primary goals. Only the five best bunches per vine are retained during green harvesting in August. Production is generally very low at between 23 and 30 hectolitres per hectare (hl/ha), although the appellation allows 42. 2011 saw yields of 28hl/ha. The impact of restricted yields on quality has been profound. Sylvain also favours harvesting rather late. “Clos de Tart is Clos de tard” is a favourite Pitiot quotation, picking generally 10 days or so after his neighbours. He aims for absolute ripeness allied to relatively low acidity. At full maturity, the natural potential alcohol is around 13.5% on average but often more.

THE WINERY

A new state-of-the-art *cuverie* was built in 1999, which allows traditional practices to be exercised with all the benefits of modern technology and hygiene. The grapes are harvested by hand and placed in small plastic containers to avoid crushing. They are then transported to the *cuverie* and placed, when necessary, on a sorting table to be selected. Much of the sorting is however achieved in the vineyard. Only perfectly healthy grapes are then put into stainless steel fermentation tanks which are all temperature controlled. The bunches are transported to a de-stemmer after sorting, using a conveyor to avoid damage. Always experimenting, Sylvain has significantly raised the percentage of whole bunches. Though it varies in keeping with the vintage, this is now generally around 50%.

The vinification process is very traditional, though far from formulaic, being adapted every year according to the character of the vintage. There are normally three phases, each lasting around one week; a cold maceration pre-fermentation, fermentation itself and finally a maceration post fermentation. During the fermentation process there are two *pigeages* per day (punching down the cap). In order to avoid compromising the action of natural yeasts, no artificial yeasts are added. Once fermentation has finished, the free-run wine is drawn off and then the residue of pips and skins is passed through a pneumatic press, producing the *vin de presse*. The two wines are kept and aged separately.

THE CELLARS

The cellars are a magnificent space; dark, naturally cool and impeccably maintained. Air-conditioning has been installed to maintain the low temperature and to help control malolactic fermentation, which tends to occur during the summer after the harvest. The wine is matured in 100% new oak casks, the wood originating mainly from the Tronçais forest, for around 18 months. Fining is rarely required and there is never any filtering. The pristine ageing cellars are on two levels, hewn out of the rock by the local villagers in 1850. Good aeration, a constant temperature of 12°C and 75% humidity all make for a gentle, unhurried maturation of the wines. Both racking (transfer to a new cask off the lees) and bottling are done by gravity, never with any pumping, as this is considered to be harmful to the finished wine. Bottling is by hand, in the traditional way and in the deepest cellar.





PRESENT AND FUTURE DEVELOPMENTS

Over the past ten or so years, and in a near vertical ascent, Sylvain Pitiot and the Mommessin family have returned Clos de Tart to the very highest level in Burgundy. From the outset, Sylvain introduced dramatic and significant improvements in both the vineyard, with a subtle, progressive programme of replanting, and the cellar, with an increasing proportion of *grappes entières* – whereby bunches are not de-stemmed. This is complicated, not least by every vintage providing different qualities of stalk, in terms of ripeness. In the 2011 vintage, La Forge de Tart contains 40% whole bunches (non-destemmed) and Clos de Tart 55%.

It is a story of infinite detail in which the effect on the whole is so much greater than the sum of the parts. Sylvain's objective is to translate this very great terroir as accurately and sensitively as is humanly possible and therefore to produce a wine which is entirely faithful to its origins. Change has been effected year upon year, with the bar rising ever higher as successive vintages scale increasing heights. Standing still is not an option and decisions and changes made require fantastically long-term vision and not a little courage.

THE WINES

CLOS DE TART

There has been something almost Arthurian about the transformation of Clos de Tart since the middle 1990s. Its latent power has been seen only fitfully "through a glass darkly". Now, once more, is revealed the wonderful, aromatic purity of this wine, a palate of density and liquid silkiness allied to a profundity that is awesome in its ability to combine power with finesse and elegance. Clos de Tart has risen again.

LA FORGE DE TART

In some years, 2011 included, part of the production is reclassified as Morey-Saint-Denis Premier Cru, La Forge de Tart. A great wine in its own right, its name reflects the former name of the vineyard. When La Forge is produced, it tends to be from the younger vines, less than 25 years old.

SYLVAIN'S OBJECTIVE IS TO TRANSLATE THIS VERY GREAT TERROIR AS ACCURATELY AND SENSITIVELY AS IS HUMANLY POSSIBLE AND THEREFORE TO PRODUCE A WINE WHICH IS ENTIRELY FAITHFUL TO ITS ORIGINS.

2011 VINTAGE

THESE ARE WINES WITH INTENSINITY, PURITY AND FOCUS, WITH A SERIOUS SIDE
AND HINTS OF, AS YET, HIDDEN DEPTHS.

2011 at the Clos is a fine vintage, as every year unique, yet with nuances reminiscent of 2007's charm and the classicism and freshness of 2010 allied to some of the density of 2009. These are wines with intensity, purity and focus, with a serious side and hints of, as yet, hidden depths.

This was a precocious vintage across Burgundy. The winter of 2010/2011 had been cold and grey, with unexpectedly early snow before the end of November. January was also cold and, notably, very dry – ideal conditions for eliminating latent pests and diseases.

April brought pivotal conditions, a glorious spring so sunny that it seemed to have superseded summer, just as in 2007. The vines sprang into life as temperatures rose into the low 30°C. Bud-break was early and initial growth was rapid. Flowering (completed by 25th May) was also ahead of the average and all was set in motion for an early harvest. Fair weather continued into May,

then June, though pleasant enough generally, was not particularly warm. It was July which turned the tide, being positively autumnal, cool and wet. This continued through to mid-August, though Morey-Saint-Denis and the rest of the Côte de Nuits were not quite as rainy as further south in the Côte de Beaune. Then, at last, warm weather resumed, encouraging the Clos de Tart team to wait and take time to decide when to harvest. As others were harvesting, the grapes at the Clos remained on the vine, awaiting both physiological maturity (sugar levels and acidity) and phenolic maturity (tannins and anthocyanins).

Since the 18th century, Burgundy has only experienced six harvests starting in August – 1719, 1822, 1893, 2003, 2007 and 2011. Sylvain underlined the fact that this has now occurred three times in less than a decade. Clos de Tart, as ever, waited for full ripeness and did not start until 10th September.



NEW IN 2010

Sylvain and his team work tirelessly in their pursuit of understanding the *terroir* of the Clos. Their current project is aimed at choosing the best rootstocks, assessing the best growing techniques and adjusting yields. To this end they set up a geophysical cartography of the vineyard, measuring electric resistivity. As with the Dyostem system reported last year (this enables Sylvain to determine precisely the date when a grape can reach its optimal sugar potential, taking into account the varied micro-climates found within Clos de Tart) no new technique ultimately ever diminishes the importance of simply tasting the grapes. There is a thorough assessment of pulp, seeds and skins, to evaluate the maturity of the different tannins within the individual parcel, governing the dates of harvest within the different micro-climates.

TECHNICAL FEATURES

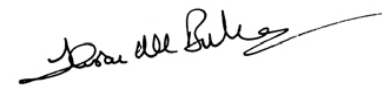
- Full flowering on 25th May
- Green harvest on 18th July
- Harvesting from 10th September
- Yield: 28 hl/ha
- Average natural alcohol content: 13.5%
- Average Ph: 3.52
- Ageing: 16.5 months in new oak

THE WINERY PARCELS

As always the wines were vinified in seven different *cuvées*, all, at least from the outset, potential Clos de Tart Grand Cru. The finished wines were matured for 16.5 months in new oak.

Still in cask at the time of writing, Clos de Tart will be bottled at the end of March 2013, decisions over blends having only been made at the beginning of this same month. After successive blind tastings from different parcels, varying aged vines, wines from non-de-stemmed and de-stemmed bunches, young and older parcels, it was decided to offer the Clos' younger sibling, La Forge de Tart, in 2011.

As always, the wines will be hand-bottled, by natural gravity and without fining or filtration, the better to preserve the quintessential purity and richness which is a hallmark of Clos de Tart.



Alison Buchanan,
Associate Director (Buying)

THE VINEYARD IS WONDERFULLY SITED, LYING, AS ANDREW JEFFORD COMMENTS, "AT THE CENTRE OF THE GREATEST STRIP OF LAND FOR PINOT NOIR ON THE PLANET"

(The Circle of Wine Writers, 2007)



2011 TASTING NOTES

CLOS DE TART, GRAND CRU
MONOPOLE 2011

Corney & Barrow Score 18 - 19+

This is markedly different from La Forge de Tart, immediately darker, more serious, monastic even. The nose is markedly spiced, with hints of pepper, clove and fresh herbs allied to black and red primary fruit. The palate is powerful but approachable, with nonetheless serious, savoury, earthy elements and obvious spice, principally dark fruits set within a silken texture. The tannins are fine-grained, though firm, and there is an enjoyable tension in the wine, a sense of direction and purpose which drives a savoury, tobacco and cedar-scented, hearty finish.

Recommended drinking from 2020 - 2024+

£1,375/case of 6, in bond UK

LA FORGE DE TART, PREMIER CRU,
MOREY-SAINT-DENIS 2011

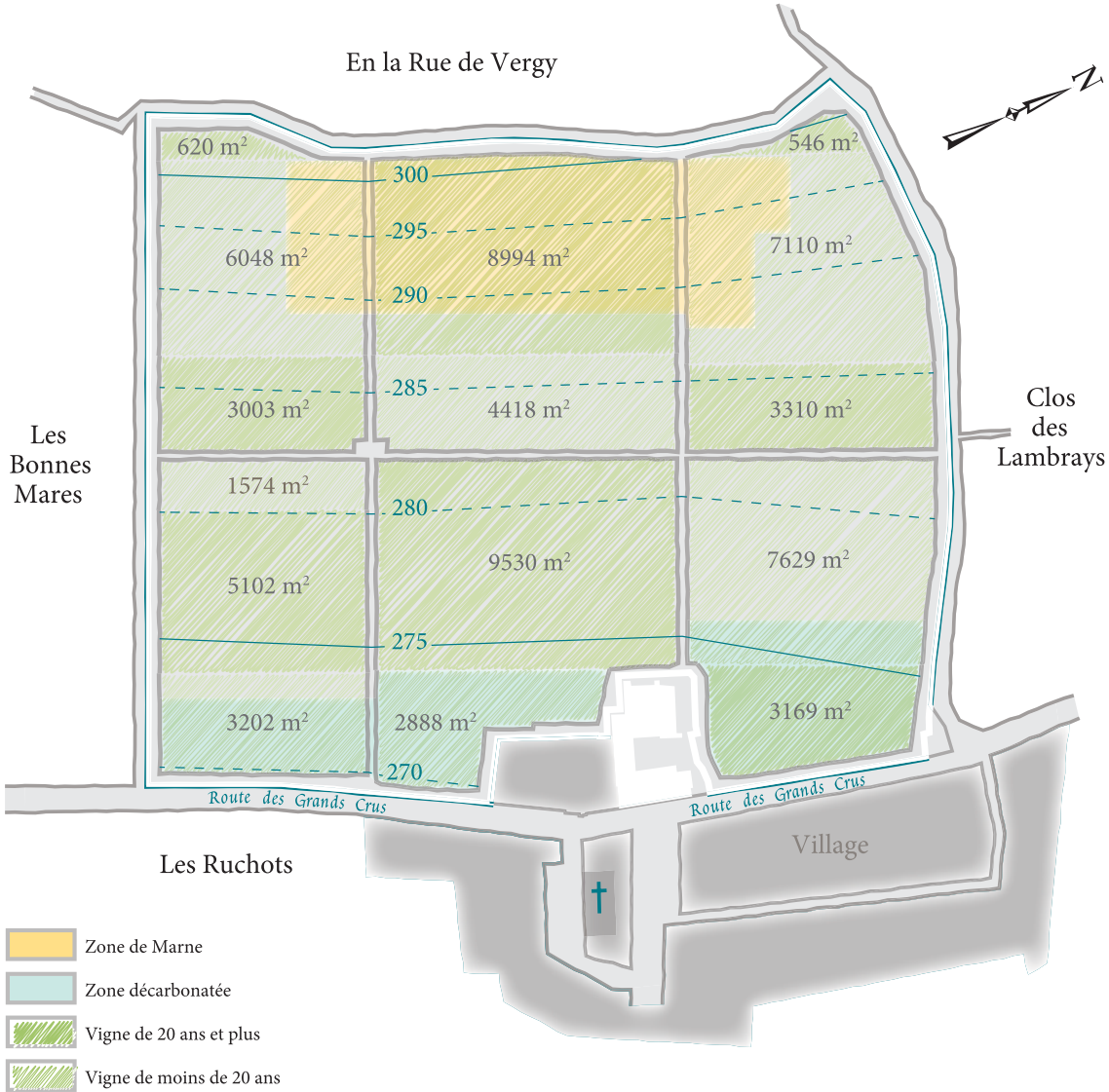
Corney & Barrow Score 17.5 - 18

Intense, limpid, jet-shot ruby, this is beautifully fragrant from the outset, violets, red fruit and sherbet, spiced with pink pepper. The feminine guile on the nose gives way to a more structured palate than the aromatics suggest. Initially the fruit is pretty, aromatic and summery but evolves through cranberry and cherried fruit and gradually reveals a darker, earthy, savoury backdrop, focused throughout. There is a disciplined element, the firm support of ripe, but significant, grainy tannins which will serve the wine well in bottle. There is a real sense of *grand cru* nobility here – a serious wine by any standards.

Recommended drinking from 2015 - 2020+

£575/case of 6, in bond UK

A MAP OF THE CLOS



VINEYARD HOLDINGS

2011 VINTAGE	AVERAGE AGE OF VINES (years)	AVERAGE PRODUCTION (doz)	TOTAL PRODUCTION 2011 (doz)	YIELD (hectolitres per hectare) 2011
Clos de Tart	61	1500	1400	26.5
La Forge de Tart	Less than 27	400	400	-

THE ALLOCATION PROCESS

WE ARE OFTEN ASKED BY CUSTOMERS FOR GUIDANCE ON THE QUANTITIES THEY SHOULD ORDER.

1. The Domaine's and Corney & Barrow's focus is on the private customer and as a consumer rather than a speculator.

2. The Domaine's wines are bought on the clear understanding that they will be stored and delivered in the UK only.

3. Should you wish to sell the wine in the future, do please offer Corney & Barrow first refusal as this will ensure the integrity of secondary market distribution, something which is of great concern to the Domaine.

4. Priority will be given to the Domaine's and Corney & Barrow's best, most loyal and most regular customers.

5. We will do our best to accommodate newer customers. To help in this, we have a small range of

older vintages in stock to help begin a collection. May we please have your order by Friday 19th April. Allocations will be completed by Wednesday 24th April. Confirmation of your order will be through receipt of invoice and the wines will be put into your reserves on payment.

As detailed above, all orders are conditional upon UK storage only. We keep for the Domaine's benefit a record of bottle numberings to help you in this.

May we please request that invoices are paid in full by Friday 24th May. In all fairness, we reserve the right to re-allocate your order to other customers on the waiting list if payment is not received by this time.

Do please speak to our sales team, who will be delighted to help you further.

TO ORDER

PLEASE CALL US:

020 7265 2430 (LONDON)
01875 321921 (EDINBURGH)

OR EMAIL US AT:

SALES@CORNEYANDBARROW.COM

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

TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection:

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, eg, *Villages, Premier Cru, Grand Cru*. A definitive score of a young wine is almost impossible

We usually offer a spread (eg, 14–16) that relates to a potential to achieve a higher mark. A '+' adds further to that potential

A score is a summary only. The devil is in the detail, so please focus on the tasting notes

THE MAJORITY OF OUR WINE PRODUCERS ARE COMMITTED TO SUSTAINABLE AGRICULTURE TO VARIOUS LEVELS: *LUTTE RAISONNÉE* (NO SYSTEMIC TREATMENTS BUT RESERVE THE RIGHT TO TREAT IF ABSOLUTELY NECESSARY), ORGANIC, CERTIFIED ORGANIC, BIODYNAMIC AND CERTIFIED BIODYNAMIC. WE ENCOURAGE AND SUPPORT THEIR EFFORTS. ENVIRONMENTAL POLICY AND SUSTAINABILITY IS ONE KEY ASPECT WE CONSIDER WHEN TAKING ON NEW WINE PRODUCERS.

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