



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



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

CORNEY & BARROW

INDEPENDENT WINE MERCHANTS - 1780



CLOS DE TART

2012 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

*“Clos de Tart in
2012 presents
Pinot Noir in its
purest form -
aromatic, enticing
and silky - stunning.”*

ALISON BUCHANAN





INTRODUCTION

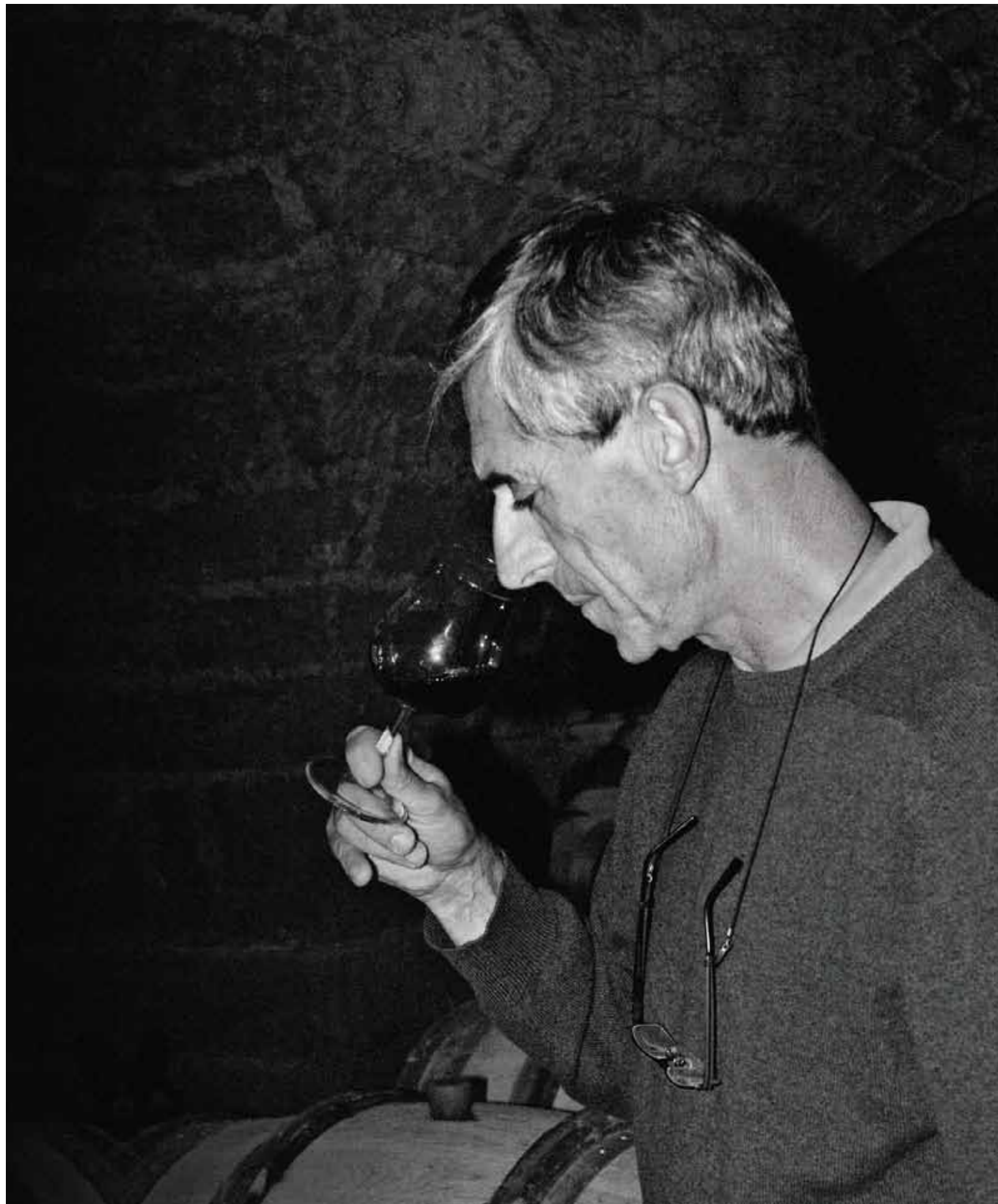
The mystical walled vineyard of Clos de Tart is prominently situated at the very heart of Morey-Saint-Denis, in the Côte de Nuits, Burgundy, exactly as created, or rather re-created in 1184.

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 *grands crus monopoles* across France, five of which are in Burgundy.*

The property, which is 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 an impressive improvement in quality. The potential had always been obvious, but it took the total commitment of the Mommessin family, coupled with 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, surprisingly, there have only been three owners. The vineyard remained in the hands of the church until the French Revolution, when, in 1789, it passed to the Marey-Monge family, who then held it until the 1930s. During the depression, many 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 not to be overwhelmed by the sense of history which permeates the walled vineyard, the courtyard and the cellar. They share a mystical, sometimes almost physical air, which reverberates with centuries of tradition. Approaching the Clos from the centre of Morey-Saint-Denis, the entrance is dramatic, a single wrought-iron gateway, leading through to an imposing, heavy oak door, the threshold of 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.

8 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 the world-renowned agronomist, Claude Bourguignon, analysing the soils and subsoils of the Clos. This work is continuous, to gain a better understanding of 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 its long history. This is due, in part perhaps, to the vineyard being totally enclosed by a wall (a true *clos*) which dates back to the 15th century. Most 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, by encouraging the root system to go deeper. The average age of the vines is a very high 60 years, with many up to 100 years, and replanting is using stock from the estate's own nurseries. The Clos exercises the viticultural disciplines of *lutte intégrée*, which means that although they farm organically, they have not sought certification, reserving the right to treat the vines in exceptional circumstances.

The vines are trained and pruned in such a way so 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 hl/ha. 2011 saw yields of 28 hl/ha and 2012, produced a mere 14.3 hl/ha. The impact of restricted yields on quality has been profound.

Sylvain also favours later harvesting. “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.

Climats et lieux-dits des grands vignobles de Bourgogne

Atlas and History of the Names of Places in Burgundy

Sylvain Pitiot, celebrated in this release as having turned around the fortunes of Clos de Tart, is equally renowned for his stunning maps of Burgundy, which adorn many of our walls, the results of a collaboration with his father-in-law Pierre Poupon. Author of many books, stunningly illustrated as ever, he has kindly granted Corney & Barrow UK exclusivity of his most recent book.

It has, recently been translated into English. This is a “must have” – a beautiful book which unravels and brings to life the complexities of Burgundy.

A limited number of signed copies are available, please speak to a sales person for more details.





THE WINERY

A new state-of-the-art *cuvée* 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 being crushed. They are then transported to the *cuvée* 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 destemmer, after sorting, using a conveyor to avoid damage. Always experimenting, Sylvain has significantly raised the percentage of whole bunches. Although it varies in keeping with the vintage, this is now generally around 50%.

The vinification process is very traditional and is 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.

CLOS DE TART



THE CELLARS

The cellars are magnificent; 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 for around 18 months in 100% new oak casks made from wood originating mainly from the Tronçais forest. 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.

ONGOING DEVELOPMENTS

Over the past 10 or so years, 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 in the cellar, with the new *cuvée*. Sylvain's objective is to translate this very great *terroir* as accurately and sensitively as is humanly possible in order to produce a wine which is entirely faithful to its origins. Change has been effected year by 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 exceptionally 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 mid-1990s. Its latent power has been seen only intermittently “through a glass darkly”. Now, once more, the wonderful, aromatic purity of this wine is revealed, with its palate of density and liquid silkiness, allied to a profundity that is stunning in its ability to combine power with finesse and elegance. Clos de Tart has risen again.

LA FORGE DE TART

For the sake of thoroughness, we would mention that, in some years, although not in 2012, 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.



“Produced in very limited quantities, the ripe and very healthy surviving grapes have given an outstanding premium wine: the Clos de Tart 2012 is rich, fleshy, full-bodied, ample, round and promising; undoubtedly it will be a good keeper.”

SYLVAIN PITIOT
March, 2014

2012 VINTAGE NOTES

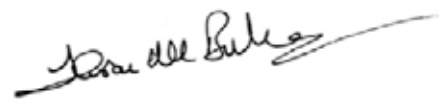
Sylvain Pitiot and his team have indeed produced a beautiful wine, an extraordinary accomplishment in the light of the prevailing climate throughout the growing season.

14 Sylvain reflects on Burgundy having been visited by the 'plagues of Egypt' in 2012: winter frost, spring frost, a difficult flowering leading to flower abortion and incomplete pollination, numerous oïdium and mildew attacks, a heat spike on July 23rd and, adding insult to injury, several hailstorms during mid-August. There was however, one major positive in that there was none of the dreaded rot – the great scourge for farmers.

The Clos de Tart was subjected to many of these assaults but, happily, escaped the ravages of hail.

Those grapes which survived the climatic onslaughts were in excellent condition, forming well-spaced bunches of small, thick-skinned berries. The air-flow and thick skins were staunch allies in preventing rot. Brittle, nutty seeds, sweet juice and good acidity bear testimony to full phenolic maturity here at Clos de Tart.

The quality of the wine is exemplary but, at the same time, the quantities are minute. We must however, take some consolation from the fact that, had there been a large crop, it would not have ripened. At Clos de Tart, the result of the vagaries of nature in 2012 is a yield of a mere 14 hl/ha against (an already extremely low average) of 26 to 27 hl/ha. This is the smallest vintage (despite viticultural and technical advances) since 1969.



ALISON BUCHANAN
April, 2014

NEW IN 2012

Sylvain and his team work tirelessly in their pursuit of understanding the *terroir* of the Clos. Last year's project was 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. 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, however ultimately diminishes the importance of simply tasting the grapes. In 2012, came a further innovation. The entire surface area of the Clos was ploughed by horse, thereby avoiding impaction and aiding living, vibrant, healthy soils.

They have also experimented with a new device, which we will attempt to explain, a Greenseeker NDVI (Normalized Difference Vegetation Index) – reported as a “graphic indicator enabling one to establish a vineyard's cartography from a series of countless photographs of the vegetation, revealing different zones, according to the vigour of the plants.”

TECHNICAL FEATURES

- Full flowering: June 15th (May 25th in 2012)
- Harvesting September 19th for one parcel, then from September 28th to October 1st
- Yield: 14.3 hl/ha
- Average natural alcohol content: 14.2%
- Average Ph: 3.52
- Ageing: 17.5 months in new oak.

THE WINERY PARCELS

As always, the wines were vinified in 7 different *cuvées*, all, at least from the outset, potential Clos de Tart Grand Cru. The finished wines were matured for 17.5 months in new oak. Still in cask at the time of writing, Clos de Tart will be bottled later this year, decisions over blends having been made at the beginning of March. 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 that, in 2012, there would be no La Forge de Tart, the Clos' younger sibling. As always, the wine 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.

TASTING NOTES

CLOS DE TART, GRAND CRU MONOPOLE 2012

Limpid, bramble/ruby, this offers a blend of sweet red and black fruit, savoury notes and crushed stone minerals on the nose. Wonderfully fresh and aromatic on attack, the palate is soft and supple, with beautifully integrated, silken tannins. There is a clear focus throughout, with an energy which ripples across the palate. Gentle, it has instant appeal, seeming to be almost ready to drink now, yet it will last for decades. The savoury notes on the mid-palate revert to a protracted, sweet, elegant, spiced finish. Tasting with colleagues in London, some trying Clos de Tart for the first time, it was clearly an instant hit – smiles all round. Small wonder, this is a stunning 2012!

Corney & Barrow Score 19
Recommended drinking from 2020 - 2034

£1,595/case of 6, in bond UK
£1,645/case of 3 magnums, in bond UK

ALLOCATION PROCESS

We are often asked by customers for guidance on the quantities they should order.

Our suggestion is that you simply order what you would ideally like to receive.

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh).

1. The Domaine's and Corney & Barrow's focus is on the private customer as a consumer, rather than as 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 with this, we have a small range of older vintages in stock to help begin a collection.

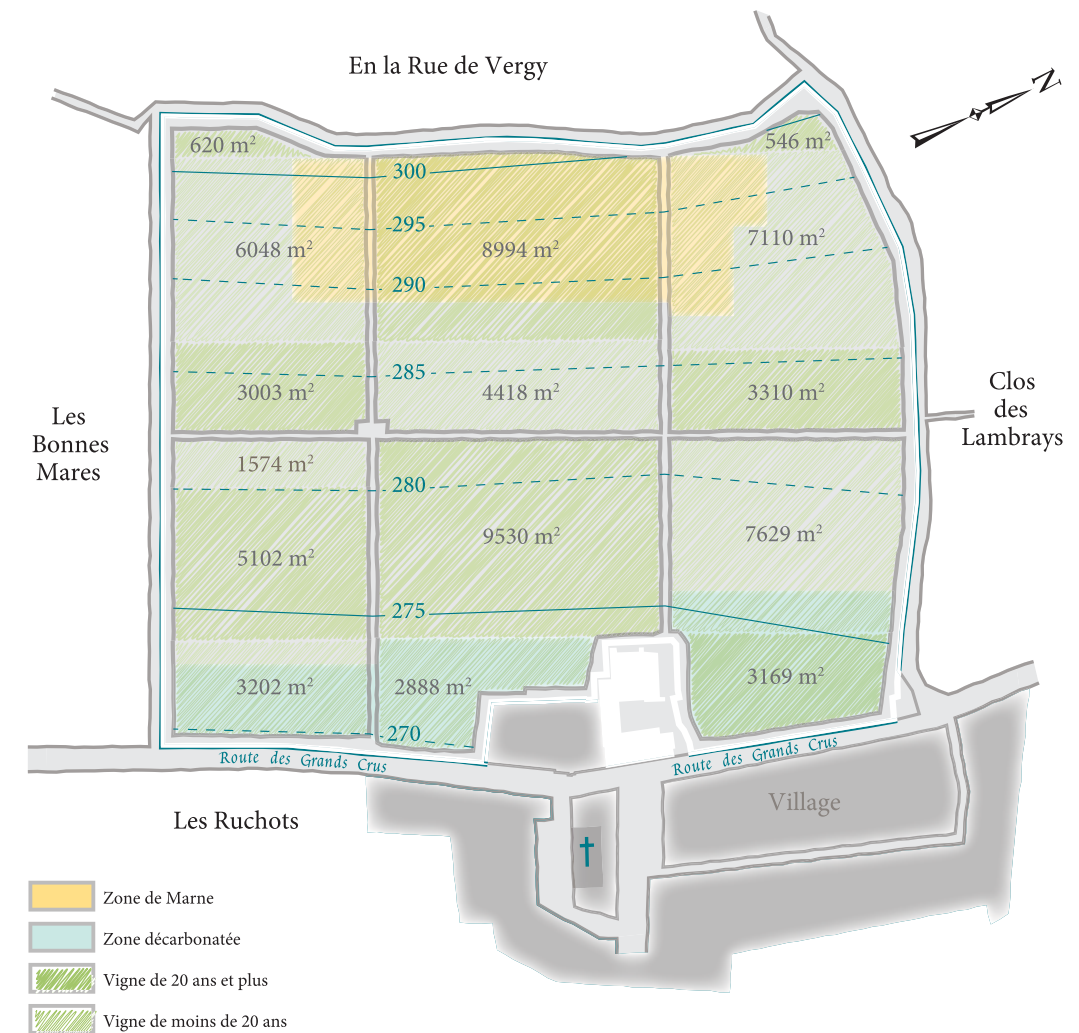
May we please have your order by Tuesday 22nd April.

Allocations will be completed by Thursday 24th April. Confirmation of your order will be through receipt of invoice and the wines will be put into your reserves on payment. All orders are conditional upon UK storage only.

May we please request that invoices are paid in full by Tuesday 27th May. We reserve the right to re-allocate your order to other customers on the waiting list if payment is not received by this date.

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

A MAP OF THE CLOS



VINEYARD HOLDINGS

2012 VINTAGE	Average age of wines (years)	Average Production (doz)	Total Production 2012 (doz)	Yield (hectolitres per hectare) 2012
Clos de Tart	61	1500	1400	14
La Forge de Tart	Less than 27	400	-	-

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.





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