



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



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

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS - 1780

Mos de Cart

2013 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

*“Thanks to the exceptional quality of
terroir at Clos de Tart, and also to
the strenuous work of our vineyard workers,
we were able to harvest grapes at
optimal maturity, after a long wait.”*

SYLVAIN PITIOT
March, 2015



INTRODUCTION

The mystical walled vineyard of Clos de Tart is prominently situated at the very heart of Morey-Saint-Denis, one of five *grands crus* within Morey-Saint-Denis and, under sole ownership, a *monopole*. There are only seven *grand cru monopoles* across France, five of which are in Burgundy.*

The property, just 7.5 hectares, is owned by the Mommessin family and has been brilliantly managed by Sylvain Pitiot since 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 today produces one of the very greatest wines in Burgundy.

The 2013 vintage marks the dawn of a new era. Sylvain, after nearly two decades of service at Clos de Tart, is heading for retirement, handing over the reins to Jacques Devauges – a name which may be familiar to customers as he has been at the helm of Domaine de L'Arlot in recent years.

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



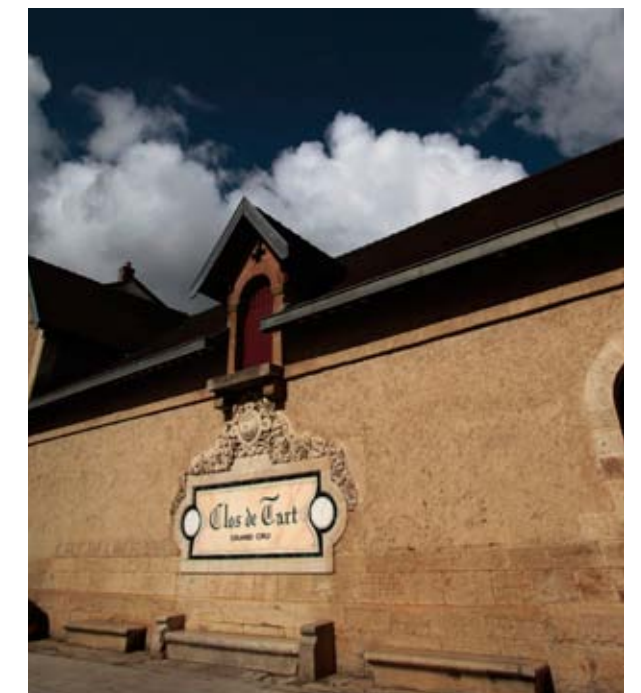


HISTORY

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.

7



Main buildings at Clos de Tart





THE VINEYARD

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.

There has been considerable investment in soil and subsoil analysis to gain a better understanding of their complexity. Specific parcels are now vinified separately and are then brought together just one month before bottling. The Corney & Barrow buying team is fortunate to be able to taste parcel by parcel. Fascinating and illuminating as this is, the process intensifies our respect for the art of blending.

Unusually, the vines are planted in a north / south direction, perpendicular to the slope. This 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 from 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 done 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 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 35. 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.

PRESENT DEVELOPMENT

Over the last almost 20 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 *cuverie*.

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 exceptional long-term vision and not a little courage.

LA FORGE DE TART

For the sake of thoroughness, we would mention that, in some years, although not in 2013, 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.



2013 VINTAGE

We were rather taken aback when we tasted this 2013. Once again, third year in a row, Sylvain Pitiot and his team have produced a great wine, against all the odds – and what a year in which to deliver victory from the jaws of potential defeat. This is Sylvain's last vintage at Clos de Tart and an admirable swansong it is too!

We live in hope that the trend of starting a vintage report which lists a set of challenges as long as your arm is at an end. The growing season in 2013, like the two which preceded it, presented a series of hazards. The first was one of the wettest springs on record, setting back flowering by two to three weeks, with continuing poor weather resulting in *filage* (where the bunches turn into tendrils) *coulure* (poor fruit set) and *millerandage* (uneven bunches, with tiny berries).

The die was cast from then on that this would be at the lower end of production in terms of volume. Given the quality which has emerged, we ought to regret the paltry quantities produced but the very fact of there being so little allowed what was there, to take advantage of the rest of that which summer had in store.

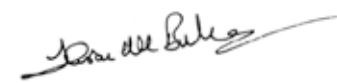
The weather did, in fact, improve in August, around the 15th, warm and sunny conditions facilitating *véraison*, when the

grapes change colour from green to purple. That fair spell sadly was rather short-lived.

With cool damp weather returning in September the fruit was very slow in maturing. On a more positive note, the Clos de Tart was not hit by the violent hailstorm of July 22nd which wreaked havoc elsewhere and particularly in the Côte de Beaune.

Armed with excellent *terroir*, passionate, determined vineyard workers, and formidable patience, the Clos saw off the hazards and harvested at optimal maturity - the proof being in the glass.

The yield, at 263 hl/ha is very low, but better than many other properties for the year. The grapes were sound, small and with thick skins to counter any additional, potential problems. The wine will be matured for 17.5 months in new oak.



ALISON BUCHANAN
April, 2015

A small reflection by Adam Brett-Smith

This is Sylvain Pitiot's last vintage so inevitably there is an elegiac note to recording this extraordinary year. The greatest compliment I can pay Sylvain - who has had the triple misfortune of being a target, then colleague and now friend of Alison, myself and the Corney & Barrow team – is that the quality of this wine owes little to the trauma of the growing season. There may not be very much of it but this is by any standards, a great wine and a poignant and rather beautiful epitaph for a fine man. He is no longer a target but of course remains a friend.



Sylvain Pitiot



TASTING NOTE

CLOS DE TART, GRAND CRU MONOPOLE 2013

Firm, consistent, deep ruby colour. The nose is darkly fruited, wildly perfumed with intense sweetly rich, red fruits, spicy and smoky. The palate has a silken density, with supple, rich flavours, fine concentration, the lightest mineral touch to the structure that lifts the weight beautifully and a generous, succulent, clean, linear finish. Clearly I loved this wine.

Corney & Barrow Score 18

Recommended drinking from 2018 - 2030+

£1,425/case of 6, in bond UK

£1,455/case of 3 magnums, in bond UK

£1,125/case of 1 jerooam, in bond UK

THE CLIMATS AND LIEUX-DITS OF THE GREAT VINEYARDS OF BURGUNDY

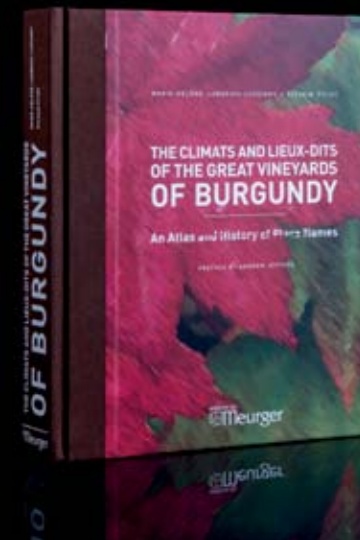
Sylvain Pitiot, celebrated in this release as having turned around the fortunes of Clos de Tart, is equally renowned for his stunning maps of Burgundy, which adorn many of our walls, the results of a collaboration with his father-in-law Pierre Poupon.

Author of many books, stunningly illustrated, he has kindly granted Corney & Barrow UK exclusivity of his most recent opus, "The Climats and Lieux-Dits of the Great Vineyards of Burgundy. This is a magnificent piece of work, just recently translated into English.

It is a "must have" – which unravels and brings to life the tremendous complexities of Burgundy.

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

£50 (Inc. VAT)



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.

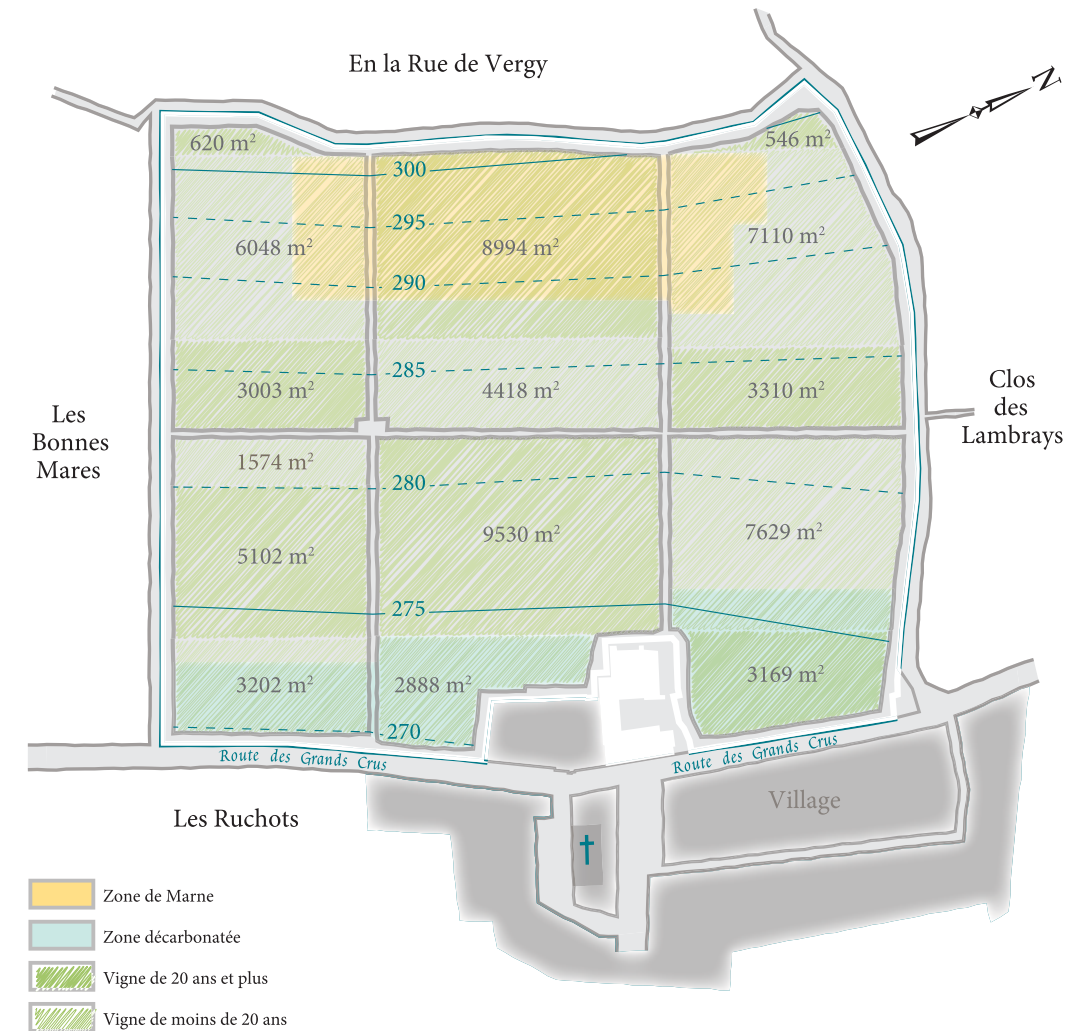
May we please have your order by Monday 20th April 2015.

Allocations will be completed by Friday 24th April 2015. 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 Monday 25th May 2015. 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



IMPORTANT - PLEASE READ - TASTING GUIDE

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

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (eg 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential.

Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

VINEYARD HOLDINGS

2013 VINTAGE	Average age of vines (years)	*Average Production (doz)	Total Production 2013 (doz)	Yield (hectolitres per hectare) 2013
Clos de Tart	61	2000	1700	23
La Forge de Tart	Less than 27	400	-	-

*Calculated over 5 years

TO ORDER

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POLE

