



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
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CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS - 1780

Milos de Tart

2014 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK



“2014 is a charming vintage, both dense and appetising, benefitting from a season which was very variable but which overall favoured the vine.”

JACQUES DEVAUGES
March, 2016

Mos de C



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 was brilliantly managed by Sylvain Pitiot from 1996, during which time Clos de Tart 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.

Now after nearly two decades of service at Clos de Tart, Sylvain decided to retire in September 2015, handing over the reins to our friend Jacques Devauges. Jacques' name might be familiar as he has been at the helm of Domaine de L'Arlot recently.

Jacques is equally committed to Clos de Tart and, with his passion for vineyard mapping, the *Clos* is in safe hands.

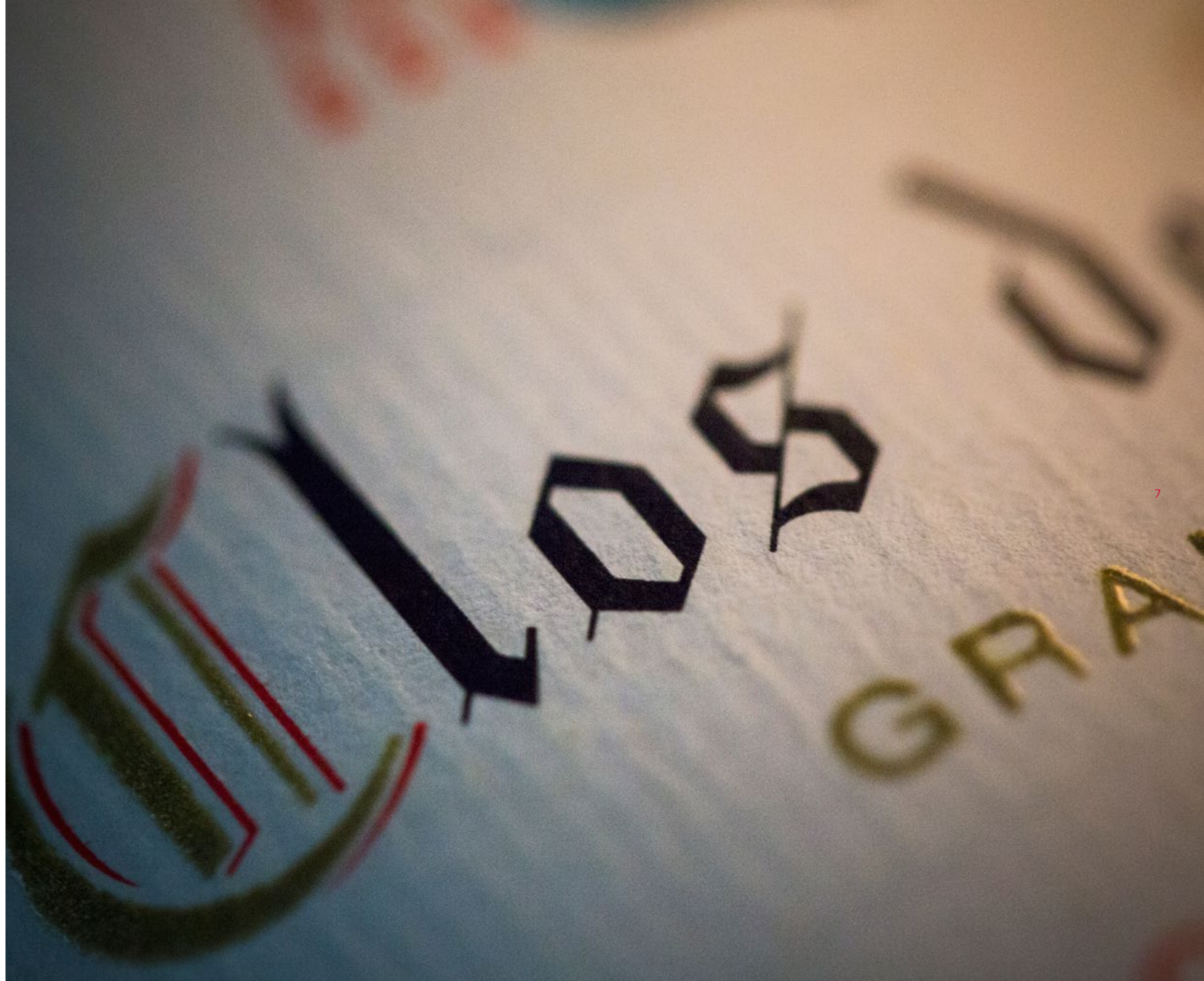
*The other Burgundian monopoles are Romanée-Conti, La Tâche, La Romanée and La Grande Rue.

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, amazingly, 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.

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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 blended just one month before bottling.

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. The vines here are old. The average age of the vines is 60 years, with many up to 100 years, and replanting is carried out using stock from the estate's own nurseries. 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 *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. During his time at the *Clos*, Sylvain Pitiot favoured later harvesting. "*Clos de Tart is Clos de tard*", being a favourite Pitiot quotation. Picking was generally 10 days or so after neighbouring estates. The aim is absolute ripeness, allied to relatively low acidity. At full maturity, the natural potential alcohol is around 13.5% on average.

THE DOMAINE TODAY

Over almost the last 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 was to translate this very great *terroir* as accurately and sensitively as humanly possible, in order to produce a wine faithful to its origins. Under Sylvain's stewardship, Clos de Tart regained its former pre-eminence in the Côte d'Or. As *régisseur* of one the jewels of "the greatest strip of land for Pinot Noir on the planet" (in Andrew Jefford's words), he was instrumental in raising the profile of the region as a whole.

With Sylvain's decision to retire and the appointment of Jacques Devauges the *Clos* enjoys the firm foundations now established by Sylvain and the vision and talent provided by Jacques.

Having trained in Dijon, Jacques worked at Domaine de la Vougeraie, before spending three successful years managing Domaine de l'Arlot in Nuits-Saint-Georges. There Jacques undertook an exhaustive soil mapping project of the domaine's vineyards, pointing to an eye for detail which will lend itself perfectly to Clos de Tart.

2014 VINTAGE

Winter and spring were mild, the first six months a little above average in temperature.

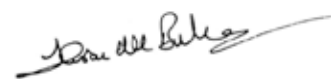
From the 27th March budding began early and, in sequence, flowering was precocious – from the 4th June. By flowering conditions were better than many recent years.

There was hail in the Côte de Beaune and some areas within the Côte de Nuits on the 28th June but luckily Clos de Tart was spared.

The end of July and all of August were overcast and cool, in stark contrast to the sunny start to the year. Maturation slowed.

Fortunately, in September, a north wind, allied to sunny conditions made for dry fresh weather – perfect for the final ripening of the grapes.

Harvest at Clos de Tart took place between the 17th and the 22nd September, a healthy ripe crop of 31hl /ha. After 18 months, blind tasting their seven separate cuvées it was decided that a first and second wine would be made in 2014, so we can once again offer La Forge de Tart.



ALISON BUCHANAN
April, 2016

TASTING NOTES

LA FORGE DE TART 1er CRU 2014

La Forge de Tart makes an extremely welcome return – a very lovely wine in 2014. The nose presents decisive black cherry fruit refreshed by fresh rose notes. The palate then offers a positively hedonistic attack of juicy berries and cherries, spiced with white pepper and with floral undertones – beautifully layered and complex. The finish, in turn, offers mocha and dark fruit, underpinned by beautifully-integrated, fine-grained tannins. Very direct and accessible, this will nonetheless age well.

Corney & Barrow Score 17+
Recommended drinking from 2019 - 2025+

£625/case of 6, in bond UK

CLOS DE TART, GRAND CRU MONOPOLE 2014

A shimmering, limpid, intense ruby Clos de Tart, this reveals appealing summer pudding berries, plump, ripe cherries, *crème vanille* and *pain au raisin* on the nose – lots of charm. The palate develops the pastry shop aromatics, upbeat and vibrant, presenting wonderfully supple fruit, predominantly red berries, supported by silky, fruit-coated tannins. There is impressive concentration, innate power and attractive complexity, with a gradual, enticing build-up of rich fruit, warm brioche and cedar, the wine, all the while, remaining beautifully poised. The finish is fresh, perfumed, elegant and extremely long – a beautiful wine.

Corney & Barrow Score 18.5
Recommended drinking from 2020 - 2033+

£1,425/case of 6, in bond UK
£1,455/case of 3 magnums, in bond UK
£1,125/case of 1 jeroboam, 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).

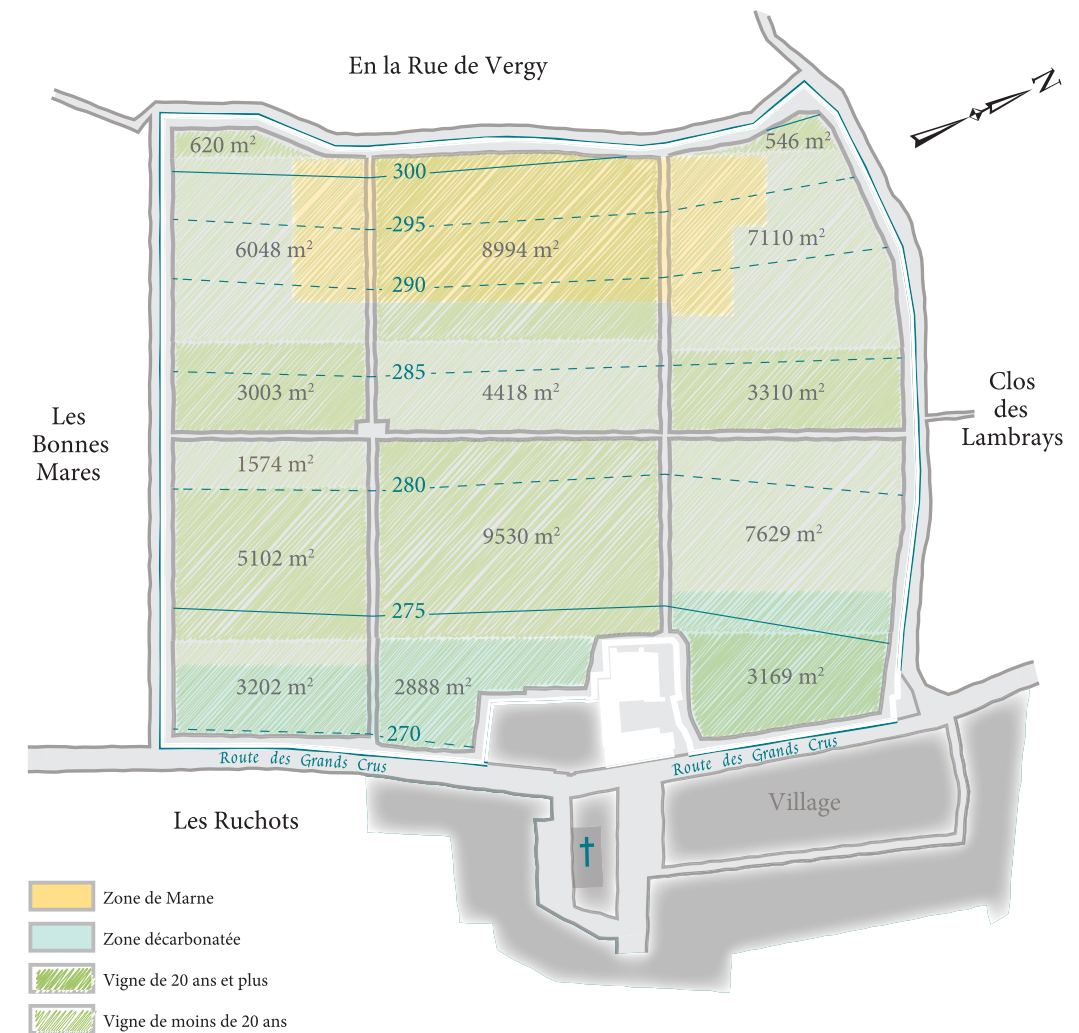
1. Clos de Tart's and Corney & Barrow's focus is on the private customer as a consumer, rather than as a speculator.
2. Clos de Tart's wines are bought on the clear understanding that they will be stored and delivered in the UK only.
3. Should you wish to sell the wine in the future, do please offer Corney & Barrow first refusal.
4. Priority will be given to Clos de Tart's and Corney & Barrow's best, most loyal and most regular customers.

May we please have your order by Friday 29th April 2016.

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.

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

A MAP OF THE CLOS



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

2014 VINTAGE	Average age of vines (years)	*Average Production (doz)	Total Production 2014 (doz)	Yield (hectolitres per hectare) 2014
Clos de Tart	60	2000	1900	31
La Forge de Tart	Less than 25	400	340	31

*Calculated over 5 years



TO ORDER

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