



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



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

INDEPENDENT WINE MERCHANTS - 1780



DOMAINE COMTE GEORGES DE VOGÜÉ

2012 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK



*“No hard edges. A very
complete vintage. Violets and
purple lilac.”*

FRANÇOIS MILLET, MAÎTRE DE CHAI





2012 VINTAGE

“There was a terrible price to pay for a quite lovely quality, a quality that combines an insinuation of silkiness and sweetness with a purity, intensity and ‘attack’ that shows Burgundy at its best.”

ADAM BRETT-SMITH

I wrote this about the 2010 and yet, there is so much about this 2012 vintage that excites in the same way and for the same reasons. Time will tell. What is true and as we made clear during the growing season a number of third party observers wrote off the vintage before it was even harvested and, almost as dangerous was the subsequent overestimation of 2012's qualities as the wines were tasted. As always in Burgundy the truth lies in between where individual villages and more particularly Domaines triumphed, but, where others were lucky to even hit the target at all. Domaine Comte Georges de Vogüé is quite rightly seen as hitting the bulls-eye and has produced beautiful, even haunting wines that made even the enigmatic *maître de chai* (cellar master) François Millet observe somewhat laconically “there is something serious about this vintage”.

The quality lies in the size. Nature, having elected to be capricious, no, malevolent throughout most of 2012 also elected, with man's intervention and prescience, and in clear recognition of its inability to ripen a normal sized harvest, to offer finally a severely reduced crop of intermittently jewel like quality.

Volumes are therefore frighteningly low as a glance at the vineyard holdings table will show with yields of 8 - 20 hectolitres per hectare (hl/ha) against a more normal 30 - 35 hl/ha. Rigorous selection apart, the blame for this lies with the growing season and it is perhaps difficult to reconcile the beauty of the wines with the trauma of the conditions in which they were born.

These conditions are difficult to summarise because they were so chaotic. The beginning of the year was drier and warmer than average, then February was cold, occasionally frosty (good) with March mild with an

early bud break (positive), swiftly followed by cooler, wetter weather in April, June and July. This led to both poor fruit set (*coulure*) and aborted nascent berries (*millerandage*). The flowering was frankly terrible, further limiting the crop and on top of that the threat of mildew which necessitated unremitting vineyard work by Eric Bourgogne (*Chef de Couture*) and his team. As if that was not enough, hail hit the vineyards on the 30th June, followed by an otherwise dull July which was brought to a close by a heat wave so intense that it actually roasted any bunches unlucky enough to be directly exposed. These had to be excised, at a further cost to volume. Through hail and sunburn alone almost 20% of the crop had been lost. Finally, a diminished crop was returned to the sunlit lands as from August 10th until the beginning of the harvest on September 22nd calmer, drier and sunnier conditions returned, sugars soared, the skins ripened and thickened and any incipient danger of mildew disappeared. In the words of François Millet “Phenolic maturity was exceptional with potential alcohols of around 13% with clean ripe fruit”.

In the event, thanks again to Eric Bourgogne's extraordinary work, remarkably little sorting was required. Such challenges as remained for his friend and colleague François Millet were to extract the fruit and tannins gently and, above all, to be patient during the secondary, malolactic fermentation (when the spiky malic acids turn naturally into creamier lactic acids). These were slow – which, I believe, is the clue to the wonderful complexity of the wines - with the last barrels completed in August 2013.

As always we will have to allocate the wines and at your request have laid this process as clearly and openly as possible.

ALLOCATION PROCESS

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

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Given that all of the Domaine's wines are allocated due to the demand, all orders have to be scaled back from what is requested on the order form. 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 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. No customer will be allocated more than 12 bottles (or equivalent) of any particular wine.
4. 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.
5. Priority will be given to the Domaine's and Corney & Barrow's best, most loyal and most regular customers.
6. We will do our best to accommodate newer customers. To help in this, we have a range of older vintages in stock to help begin a collection.

May we please have your order by Monday 24th March 2014.

Allocations will be completed by Wednesday 26th March 2014. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve 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 Monday 28th April 2014. 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.



ADAM BRETT-SMITH
March 2014



TASTING NOTES



BOURGOGNE BLANC

It will be soon. For twenty years this has been known as Bourgogne Blanc, despite the fact that it is Grand Cru Musigny Blanc and unquestionably the greatest white wine in the Côte de Nuits. It was replanted between 1986 and 1997 and the Domaine refuses to elevate it to its proper station until the vines are even older. François Millet - Cellar Master (*Maître de Chai*) at the Domaine was, as so often, enigmatic about the 2010 vintage of Bourgogne Blanc calling it the 'soul of the new Musigny Grand Cru Vieilles Vignes'. In 2012 the white has been raised (lowered?) to 'the conscience of the Red'. Whatever, it is a wonderful wine. Green gold in colour. The nose has that characteristic tension between a taut, citrusy perfume and a creamy density. The palate offers weighted, almost meaty flavours, lifted effortlessly by a pure, persistent freshness and acidity (Jancis Robinson insists in using the word 'aérienne' and I persist in trying to understand what she means – I think I'm there now) perfect balance and a dry, clean sustained finish. Super, super wine.

Corney & Barrow Score 18
Recommended drinking from 2017 - 2022

CHAMBOLLE-MUSIGNY

Strictly speaking this is 'just' a village wine. The term is relative in Chambolle-Musigny which produces some brilliant village wines and at the Domaine, this quality is significantly boosted by the inclusion of two tiny, old vine 1er Cru parcels 'Les Baudes' and 'Les Fuées' (see table). Limpid ruby colour. The nose is spectacular, offering spicy, arterial red fruits and a treacle rich, wild, almost camphorous perfume. The palate is more measured but with bright fruits, a beautiful grip to the structure, fine concentration, flavour and purity – fresh with good length. I liked this wine a lot.

Corney & Barrow Score 17 to 18
Recommended drinking from 2018 - 2026

CHAMBOLLE-MUSIGNY 1ER CRU

'Musigny as a young man, out of control' said François Millet. Of course it is Musigny but from the young vines – the term is relative again – around 25 years of age. As I tasted it seemed, no doubt inconsequentially, like squeezing the throttle on a thoroughbred car (Chambolle-Musigny Villages) and experiencing a magnificent, almost visceral charge of power (Chambolle Musigny 1er Cru). The colour is similar, the nose more spectacular – spicily rich, three dimensional, a sense of volume and of red. With this power is also a sense of harmony and balance on the palate, with super concentration and a density allied to a purity and freshness that are almost shocking. The heart is on the sleeve but the simplicity is superficial, the brightness, the flair will be very, very long term. At the end of my notes I wrote 'Fascinating' and 'Coo', but this is a wine to be taken seriously, perhaps the best young 1er Cru Musigny that I have yet tasted from the Domaine.

Corney & Barrow Score 18
Recommended drinking from 2018 - 2030

CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES

To many this is the reference point for all the 1er Crus and an outstanding achievement in 2012. The colour is fuller, (is it my imagination?) a more tender ruby. There will come a day when we are no longer allowed to call a wine feminine but to me this is the embodiment of that adjective so I use it gratefully. The nose is beautiful, intensely floral, leathery with hints of rosemary, faintly touched by creamy oak. The palate is calmer, more seductive, ripe, full and rounded, layered with sweet, mid-weight supple flavours but with a lift, purity and fresh tension that will take this Amoureuses through many, many years of enjoyment. The finish is perfectly balanced, long, silky and clean. Lovely wine.

Corney & Barrow Score 18
Recommended drinking from 2021 - 2030

BONNES-MARES GRAND CRU

Customers will be aware that I am a little biased, protective even about this wine. This is surprising perhaps given that it is a *Grand Cru*, and further, as I have also said before that its sometimes four square loyal presence is one that you would undoubtedly want on your side in a fight. It'll shrug off flashier, more glittery competition, for at its best (and that best is now marvellously consistent) this wine has a muscular density, a presence (that word again) and an authority that is indubitably great. The 2012 is magnificent. Dense ruby colour. The nose is quite open, briary, spicy, liquorously and richly sweet in its perfume. The palate is darkly flavoured, chewily rich, dense and concentrated and allies a supple, muscular and sonorous power with a fresh, pure fine grained tannic structure which is in almost perfect balance. No wine, thank heaven, is flawless but this Bonnes-Mares is supremely confident and at ease with itself, which in this vintage is a profound achievement.

Corney & Barrow Score 18.5 to 19
Recommended drinking from 2020 - 2035

MUSIGNY GRAND CRU VIEILLES VIGNES

François Millet quoted Eric Rousseau on his greatest wine, Chambertin as we tasted this, the ‘Majesty itself’ of Musigny “I fight with my Chambertin but I don’t want to win”. If there was a fight with Musigny then this, the apogee of the Domaine’s vineyards unquestionably won, for it is a magical wine and will become one of the great Musignys. The colour is deepest profound ruby. The nose has a fathomlessly dark perfume of spicy, creamy black and white fruits both profound and lacy, ethereal. The palate is measured, dense – indeed some of the qualities of that great Bonnes-Mares – but, with silken concentration and sweetness. Here is also an extraordinarily intricate, layered purity, a lightness, a cleanness and a balance that lifts the power effortlessly before an almost shockingly sustained finish. ‘Olympian’ said Jean-Luc Pepin. ‘Dances beautifully’ I wrote. The presence was there even on an empty glass. Great wine.

Corney & Barrow Score 19
Recommended drinking from 2024 - 2040



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.

VINEYARD HOLDINGS

2012 Vintage	Average Age of Vines	Average Production (doz)	Total Production 2012 (doz)	Yield (Hectolitres per Hectare) 2012	Vineyard Holdings (Hectares) 2012
Bourgogne Blanc	22 years	180	120	16.62	0.65
Chambolle-Musigny including Chambolle-Musigny 1er Cru	40 years 62/53 years (Les Baudes/ Les Fûées)	500	333	14.27	1.8
		-	-	-	0.3
Chambolle-Musigny 1er Cru	21 years	800	294	14.87	1.78
Chambolle-Musigny 1er Cru Les Amoureuses	40 years	200	50	8.04	0.56
Bonnes-Mares Grand Cru	43 years	600	448	15.16	2.66
Musigny Vieilles Vignes Grand Cru	46 years	850	738	14.19	4.68



RECOMMENDED DRINKING DATES

We are regularly asked for more specific drinking dates for white and red burgundies, in particular those of the great domaines.

Here, therefore, are specific recommendations on every vintage since and including 2003 when we took on UK representation for Domaine Comte Georges de Vogüé. For your interest and reference we have included our original recommendations made at the launch of the new vintages. Of course taste is an extremely personal thing, but having tasted and analysed these wines extensively over the last few years, we believe that opening them at the dates indicated will ensure maximum enjoyment.

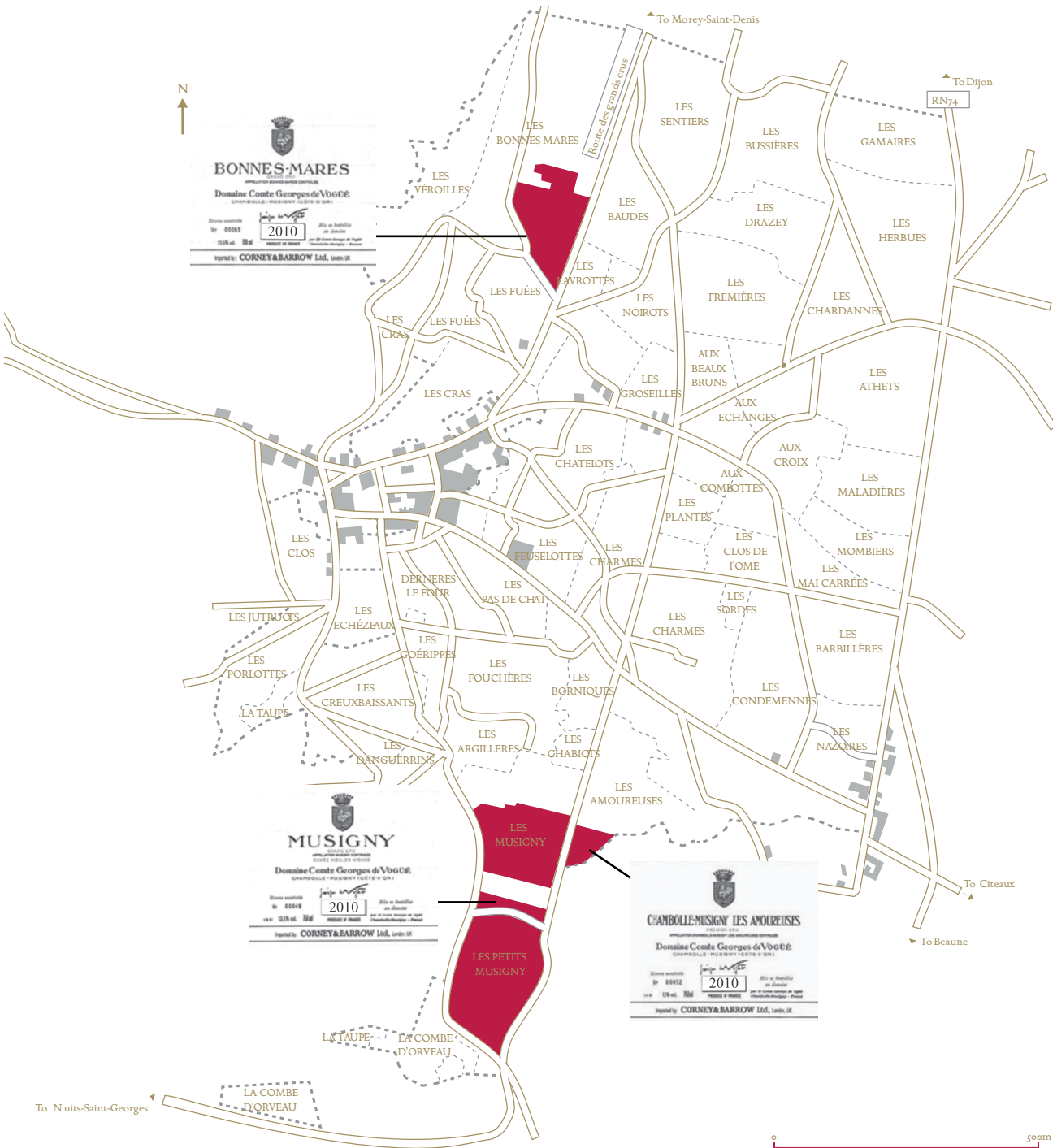
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REVISED DRINKING DATES	Bourgogne Blanc	Chambolle Musigny	Chambolle Musigny 1er Cru	Chambolle Musigny 1er Cru Les Amoureuses	Bonnes-Mares Grand Cru	Musigny Grand Cru Vieilles Vignes
2003	2008 - 2014	Now - 2014	Now - 2014	Now - 2015	Now - 2016	Now - 2017
2004	2010 - 2015	Now-2014	Now - 2015+	2013 - 2016+	See below	See below
2005	2009 - 2015	2012 - 2015+	2012 - 2017	See below	See below	See below
2006	2012 - 2016	2011 - 2015	2011 - 2016	See below	See below	See below
2007	2011 - 2015	Now-2014+	2013 - 2016+	See below	See below	See below
2008	2012 - 2016	2014 - 2018	2016 - 2020	See below	See below	See below
2009	2013 - 2020	See below	See below	See below	See below	See below
2010	2015 - 2020	See below	See below	See below	See below	See below
2011	See below	See below	See below	See below	See below	See below

ORIGINAL DRINKING DATES	Bourgogne Blanc	Chambolle Musigny	Chambolle Musigny 1er Cru	Chambolle-Musigny 1er Cru Les Amoureuses	Bonnes-Mares Grand Cru	Musigny Grand Cru Vieilles Vignes
2003	From 2008	From 2009	Now - 2009	From 2010	From 2014	Now - 2015
2004	2010 - 2013	2009 - 2011	2011 - 2015	2013 - 2016	2015 - 2020	2017 - 2021
2005	2009 - 2015	2012 - 2015+	2012 - 2017+	2013 - 2018+	2015 - 2020+	2018 - 2025
2006	2009 - 2014	2011 - 2014	2011 - 2017	2013 - 2020	2015 - 2020+	2017 - 2025
2007	2011 - 2015	2010 - 2012	2013 - 2016+	2016 - 2025	2015 - 2025	2015 - 2025
2008	2012 - 2016	2014 - 2018	2016 - 2020	2018 - 2020	2017 - 2022	2020 - 2030
2009	2013 - 2020	2014 - 2020	2018 - 2025	2019 - 2025+	2022 - 2025	2022 - 2030+
2010	2015 - 2020+	2016 - 2024	2015 - 2028	2020 - 2025	2022 - 2030	2022 - 2032+
2011	2016 - 2021+	2017 - 2025	2016 - 2030	2020 - 2026	2023 - 2030+	2022 - 2033



MAP



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