



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



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HRH THE PRINCE OF WALES
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BARROW

INDEPENDENT WINE MERCHANTS-1780

VOGÜÉ

DOMAINE COMTE
GEORGES DE VOGÜÉ

2013 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK

“The 2013 vintage allures with the readability of the terroirs. The wines display unmistakably and from the beginning a beautiful minerality, which generates a great transparency and clarity. Smells of early morning fresh flowers predominate on the nose. The mid-palate displays a prevailing sweetness as well as much fruit. The phenolic ripeness provides a lovely structure coated with spices. The 2013 vintage at the Domaine is one of the vintages to lay down and leave for some decades.”

JEAN-LUC PÉPIN, SALES & MARKETING DIRECTOR
FEBRUARY 2015



2013 VINTAGE

“I do not really believe in great vintages or lesser vintages, rather do I believe that there are easy ones and difficult ones”. The words were Aubert de Villaine’s of the Domaine de la Romanée-Conti and they have a resonance with 2013 which was unquestionably difficult.

But I would go further in Burgundy by saying that the region’s individuality is born out of how great Domaines interpret and frequently triumphantly finesse those difficulties to produce wines of quite startling beauty; and so it is with Domaine Comte Georges de Vogüé’s 2013s. The beauty is indeed there but so is the terrible cost of producing it. We are now in the fourth consecutive year of dramatically reduced yields and in a domaine which is already noted for its small production, an overall loss in 2013 of some 30% rising to an almost unbelievable 70% reduction in the Bourgogne Blanc – is verging on the ridiculous. There it is. The story is confirmed in the Vineyard Holdings table.

The growing season? Well, apart from a window of beautiful weather in the second half of April, spring in 2013 was... ungenerous. March was the coldest since 1987 and early April cool, but at least sunny. May was frankly miserable – cold and wet with a consequent two week delay in the plant’s growth, the only benefit of the cool conditions being that mildew was kept at bay. June kicked rather more happily into life with bright, sunny

periods and a cool north wind, with flowering lasting around two weeks from 15th to 30th June, interrupted by heavy rain and a drop in temperature. Inevitably this led to *coulure* (aborted flowering) and *millerandage* (poor fruit set) the latter at least promising the chance of a fine quality.

July was good, very warm and sunny and indeed was, with 1983 and 2006, the warmest July in 100 years. August – always a crucial month – continued benevolent with above average temperatures and *véraison* (change of colour in the grapes from green to red) beginning on the 12th.

The “heart” of the vintage was strong therefore. Hopes rose further in September with continuing sunny and warm weather. The grapes were healthy, *véraison* accelerated, the leaf canopy was in fine condition – excellent for the photosynthesis so vital for good ripening – and hopes rose further. The second and third week of September however were decidedly autumnal, not dissimilar to 1998 and the spectre of

botrytis appeared, only to veer away with a lovely fourth week of summer weather with cool nights – perfect for both ripening and complexity of flavours.

The final joker in a jaundiced pack came on 30th September with a thunderstorm, inevitable perhaps after the heat build-up of the previous week. It then became a race between perfect ripeness and the onset of rot and it was here that the advantages of a severely reduced yield and the excellent thickness of the grape skins from the weather of July and August became apparent. Eric Bourgogne (*Chef de Culture*) and his team effected brilliant work in meticulously sorting the grapes, both in the vineyards and on sorting tables outside the cellar as finally, between October 5th and 13th, a ridiculously small but beautiful harvest was brought in. The weather remained mercifully cool but with bouts of rain offering a final adornment to what had been a rollercoaster year.

The trick, as *Maître de Chai* François Millet made clear, was in avoiding over-extraction so that the sweet,

intense juices were not compromised by the tannins that naturally thick skins might have threatened. François further suggests that the wines will put on weight and richness as they develop to match the rather lovely purity and transparency of each *Cru*. We shall see. What is certain, and this is echoed by third party opinion, is that the Domaine has produced some quite lovely wines. We only wish that there were rather more of them to offer.

As always we lay out our stall as to how the allocations will be effected in line with what our customers have advised and in the interests of clarity and fairness. Do please speak to our sales team on 020 7265 2430 for further help and advice.

Adam Brett-Smith

ADAM BRETT-SMITH
March 2015





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ALLOCATION PROCESS

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

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.

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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 23rd March 2015.

Allocations will be completed by Friday 27th March 2015. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve on payment.

As outlined, 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 27th April 2015. 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.



TASTING NOTES

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BOURGOGNE BLANC

One might think that the 21st birthday of these not-so-young vines would be an excuse to revert to its proper status of Musigny Blanc, the only *Grand Cru* white wine in the Côtes de Nuits. Well, we're still waiting and Bourgogne Blanc it remains. Not that it really matters, as in 2013 a lovely wine has been produced with that characteristically pale green-gold colour and white fruited, creamy nougat-like perfume. The palate has a silken, even seductive richness, with a ripe, full concentration and that prick of intense minerality to the finish.

Corney & Barrow Score 17
Recommended drinking from 2017 - 2021

£750.00/case of 3 bottles, in bond UK

CHAMBOLLE-MUSIGNY

I have never really been able to see this as a “*village*” wine. It is way above that, not least because it includes two very old vine *Premier Cru* parcels “Les Baudes” and “Les Fuées” (see map). A super wine in 2013, with a consistent, dense ruby colour. The nose is darkly fruited, very pure, very intense with a hint of sap and spicy, stony perfume. Beautifully easy on entry, with rounded full flavours, a chewy rich concentration, seemingly perfect balance and a fine, long finish. Really, very, very good.

Corney & Barrow Score 17 to 17.5
Recommended drinking from 2017 - 2025

£575.00/case of 6 bottles, in bond UK
£287.50/case of 3 bottles, in bond UK
£198.00/case of 1 Magnum, in bond UK



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CHAMBOLLE-MUSIGNY 1ER CRU

Some people call 23 year old vines “*Vieilles Vignes*”. Here the Domaine declassifies what is actually Musigny Grand Cru into a *Premier Cru* which makes this wine a “no-brainer” for the smart money. It is even more of a “no-brainer” in 2013, a worthy acolyte to the outstanding 2012. Firm ruby colour. The nose is flamboyantly spicy, almost exotic in its freshness and juicy red fruits. The palate offers a sweetly grainy structure with silken weight, lovely concentration and a flavoury, pure, sustained finish. Very good indeed.

Corney & Barrow Score 17.5
Recommended drinking from 2017 - 2027

£895.00/case of 6 bottles, in bond UK
£447.50/case of 3 bottles, in bond UK
£305.00/case of 1 Magnum, in bond UK

CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES

This, at 0.56 hectares is the smallest of the Domaine's holdings (smaller even than the Bourgogne Blanc) and in 2013 is most definitely built for speed rather than comfort.

This is... a regal Amoureuses from its bright firm ruby colour to its pointed, spicely intense, black and red fruited rose. The silk to the palate is short rather than spun and there is, with the density and concentration, an almost shocking brightness and intensity to the finish. Catherine Deneuve rather than Gina Lollobrigida with perhaps a dash of Sophie Marceau or, as François Millet, *Maître de Chai*, put it more enigmatically, “The lady you meet at the back of the lake, it is winter, she is not in a bathing suit”.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2019 - 2028+

£1,050.00/case of 3 bottles, in bond UK



BONNES-MARES GRAND CRU

This great, misunderstood and often underestimated vineyard brings together two seemingly contradictory qualities born of the red earth and limestone soils of its southern plots that give a burly richness and density and an elegance and even delicacy that come from the white earth clay-limestone parcels further south next to Les Fuées (see map). To me, this is a more red earth offering in 2013 from its brooding ruby colour, a fabulous nose of dark, spicy, briary red and black fruits almost elemental in their power. Time will soften and richen this of course but the palate is likewise dense and sweetly extracted with its profound structure coated with juicy, velvet fruit. That “foursquare” quality that I have referred to in the past is taken to another level through an almost perfect balance of density, concentration and purity. Lovely wine.

Corney & Barrow Score 17 to 18
Recommended drinking from 2020 - 2030+

£1,800.00/case of 6 bottles, in bond UK
£900.00/case of 3 bottles, in bond UK
£605.00/case of 1 Magnum, in bond UK

MUSIGNY GRAND CRU VIEILLES VIGNES

This is perhaps one of the wines of the vintage, the apogee of the Domaine’s vineyards and a wine that eerily, effortlessly, combines the ethereal with the profound. Limpid, firm ruby colour. The nose is both elusive and insinuating with shadowy threads of Asian spices, almost floral red and black fruits and camphorous leather. The palate however is more earthly with an extraordinary intensity of flavour, sweetly extracted and richly concentrated, but with that characteristic layered density and minerality to the finish which lifts the power quite effortlessly. A lovely Musigny. My score may be conservative.

Corney & Barrow Score 18 to 18.5
Recommended drinking from 2025 - 2035

£2,500.00/case of 6 bottles, in bond UK
£1,250.00/case of 3 bottles, in bond UK
£840.00/case of 1 Magnum, 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.

VINEYARD HOLDINGS

2013 Vintage	Average Age of Vines	Average Production (doz)	Total Production 2013 (doz)	Yield (Hectolitres per Hectare) 2013	Vineyard Holdings (Hectares) 2013
Bourgogne Blanc	22 years	180	49	6.78	0.65
Chambolle-Musigny including Chambolle-Musigny 1er Cru	40 years 62/53 years (Les Baudes/ Les Fuées)	500	327	14.08	2.09
Chambolle-Musigny 1er Cru	21 years	800	300	15.08	1.79
Chambolle-Musigny 1er Cru Les Amoureuses	40 years	200	43	6.91	0.56
Bonnes-Mares Grand Cru	43 years	600	355	12.01	2.66
Musigny Grand Cru Vieilles Vignes	46 years	850	516	9.92	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.

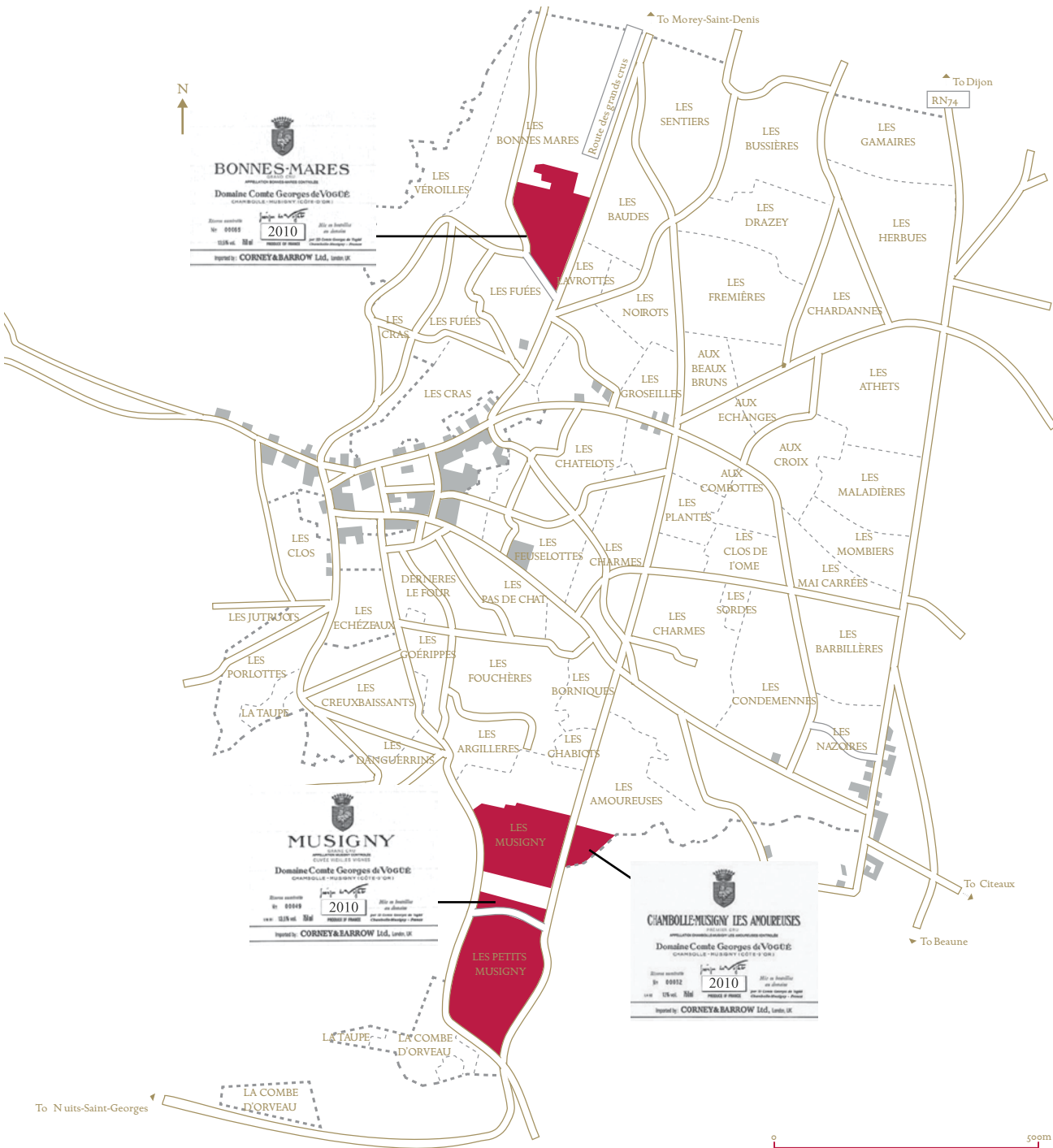
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REVISED DRINKING DATES	Bourgogne Blanc	Chambolle Musigny	Chambolle Musigny 1er Cru	Chambolle Musigny 1er Cru Les Amoureuses	Bonnes-Mares Grand Cru	Musigny Grand Cru Vieilles Vignes
2003	2008 - 2014	Now - 2015	Now - 2015	Now - 2018	Now - 2018	Now - 2020+
2004	2010 - 2015	Now - 2015	Now - 2015+	2013 - 2016+	See below	See below
2005	2009 - 2016	2012 - 2017	2012 - 2020	Now - 2020+	See below	See below
2006	2012 - 2015	2011 - 2015+	2011 - 2017	See below	See below	See below
2007	2011 - 2015	Now - 2015+	2013 - 2016+	See below	See below	See below
2008	2012 - 2016	2014 - 2018	2016 - 2020	See below	See below	See below
2009	2013 - 2017	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
2012	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
2012	2017 - 2022	2018 - 2026	2018 - 2030	2021 - 2030	2020 - 2035	2024 - 2040



MAP



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TO ORDER

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