



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



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

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780



DOMAINE COMTES GEORGES DE VOGÜÉ

2014 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK

“Convivial, consensual and very attractive. The 2014 vintage beguiles with the transparency of underlying Chambolle terroirs...”

JEAN-LUC PÉPIN, SALES & MARKETING DIRECTOR
MARCH 2016



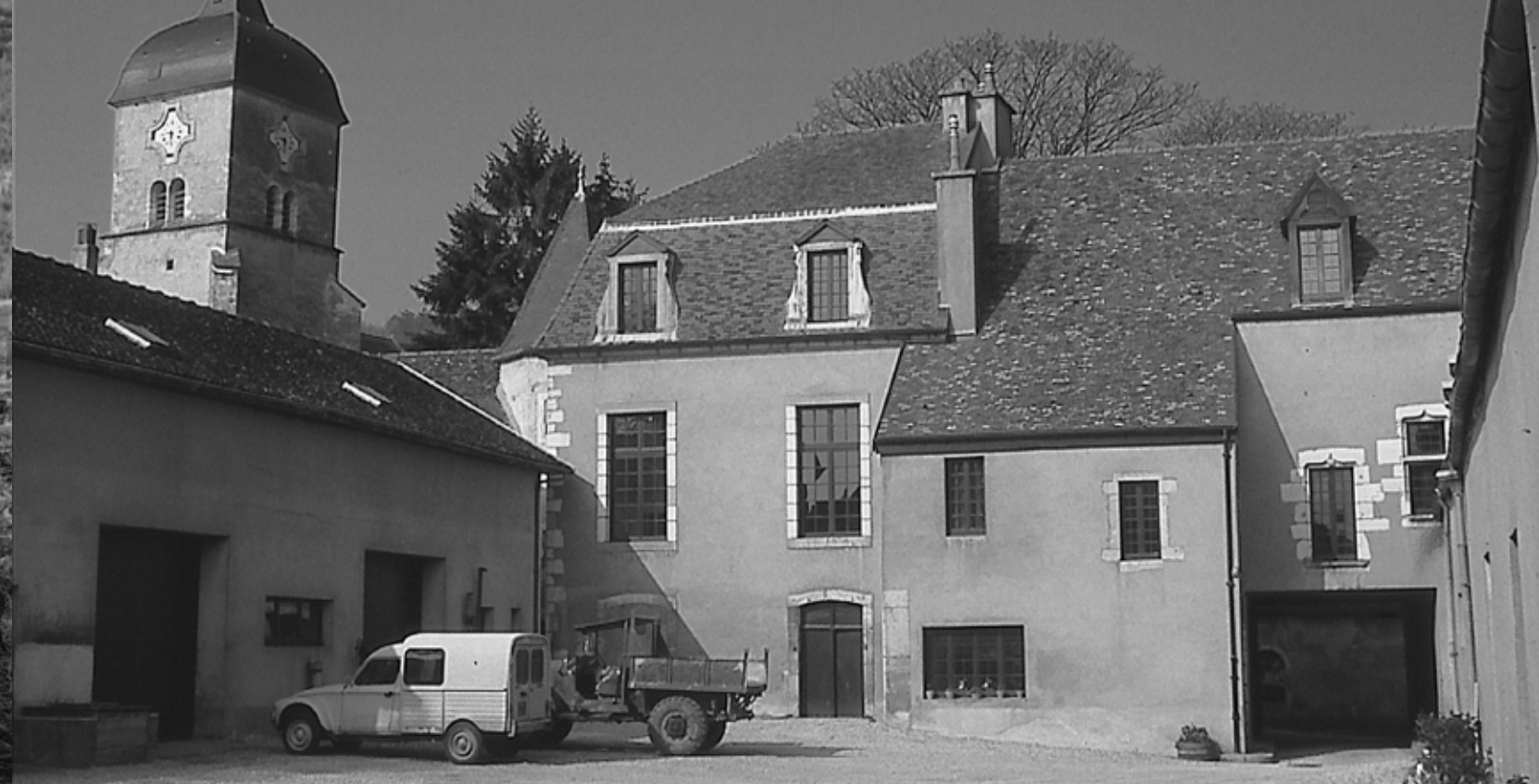


2014 VINTAGE

Not for the first time in Burgundy am I trying to reconcile the joyous quality of a vintage with the sometimes malicious variability of its growing season. These are “happy wines” with a seductive approachability, a heart on sleeve quality but with a refined, insinuating structure that will allow for mid to long term cellaring.

As usual my last tasting, in November 2015 was with *Maître de Chai* (Cellar Master) François Millet. François’ remarks about his wines are passing into legend: cryptic, enigmatic, sometimes startling and then, even more alarmingly offering a sort of dangerous ordinariness – that one sometimes forgets that he is tasked with nursing every vintage into life from one of the very greatest domaines in Burgundy. His remarks are very like the man himself and they are rarely studied or prepared but offer instead a reflective stream of consciousness that takes you far away from the more self-conscious pronouncements of so many third party professionals. I love them and it seems you do as well.

The growing season offered warmer than usual temperatures in late winter and spring. Both periods were also very dry, leading to an early budburst (good), a developing leaf canopy (good), but the onset of drought and therefore a reduced water table (less good). By May the weather had cooled, the vegetation slowed and the vines began to suffer with growth brought to a virtual standstill by mid-May. Nevertheless the reproductive cycle kept going with the first signs of flowering in May 22nd but this was completed on June 11th. High temperatures during this time and a shortage of available nitrogen induced by the lack of rain caused flower abortion. As if this was not bad enough both Musigny and Les Amoureuses were hit by a hailstorm late in the afternoon of June 20th. 15-20% of the crop was lost in the Musigny vineyard and 10% in Les Amoureuses. Happily and thanks to meticulous treatments, which included leaf-thinning by *Chef de Culture* (Vineyard Manager) Eric Bourgogne, the vines themselves recovered fully.



Late summer, not dissimilar to both 2007 and 2011, offered a bizarre alternation between decent, dry weather and rainstorms. Temperatures remained cool although at least the rainfall allowed, just in time, the mineralization of nitrogen to the benefit of the vines. But it was late and *véraison* – when the grapes change colour from green to black – started on July 21st but only ended in very late August. Amazingly, the health of the grapes was exceptional apart from a few rot scars, legacy of that June hailstorm.

And then the change. The blessed North-East wind, healing, drying, freshening, accompanied by warm and sunny days and those cool, cool nights so essential for complexity. Sugar levels rose beautifully although a final sideswipe was attempted by two varieties of fruit flies that appeared in the vineyards at the beginning of September. Meticulous sorting took place between September 8th and the 12th to remove any affected berries and full harvest was able to start and continue under perfect weather with temperatures 3-4°C higher than normal.

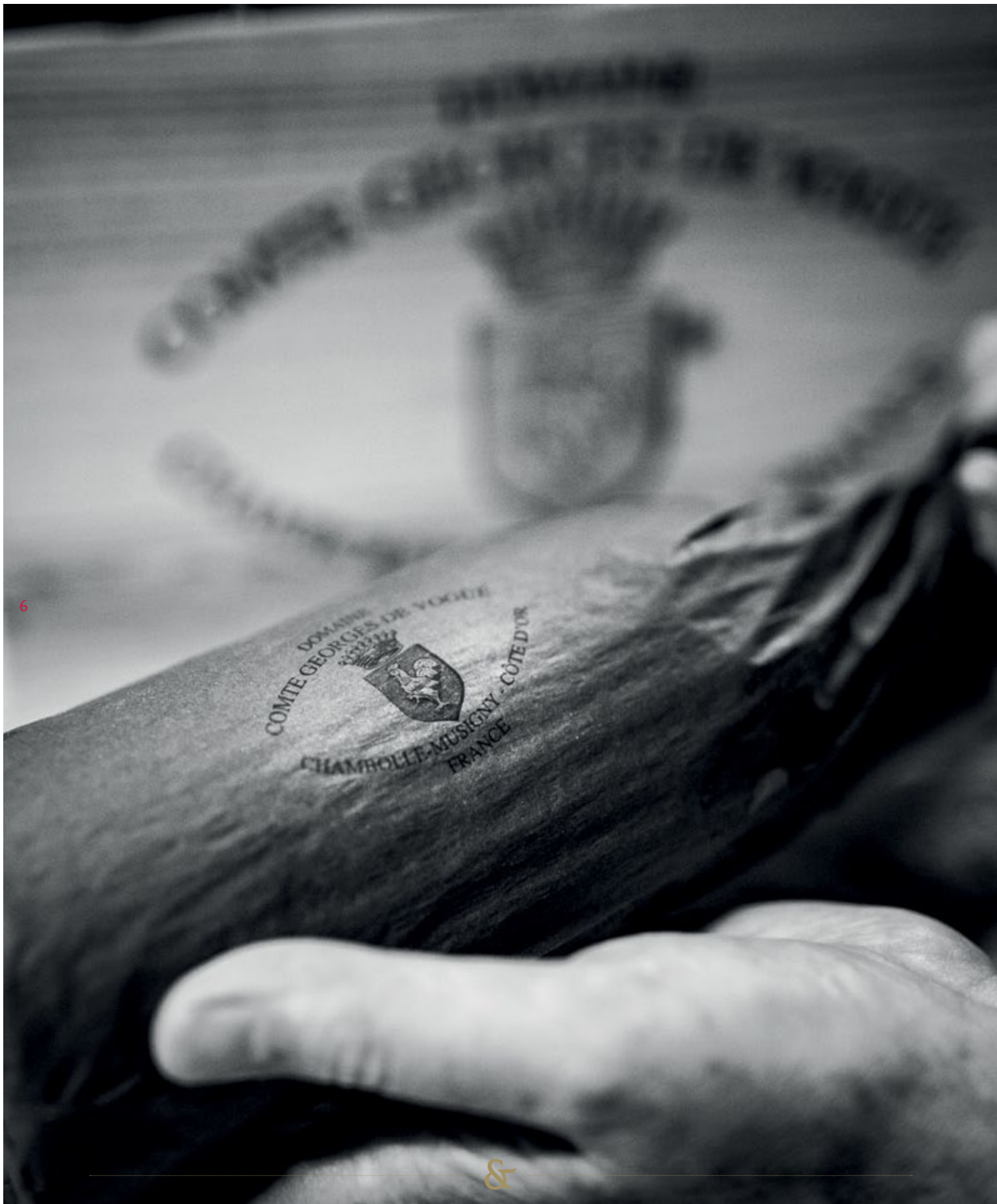
A reduced but happily ripe crop was harvested in just one week at a highly satisfactory 12.2% natural alcohol. “Chaptalisation?” I enquired. “No Chaptalisation, the river would have been muddy if I had” said François Millet. And on that final, happily cryptic note our tasting came to an end and the framing of this equally happy vintage began.

Had it not been for the hail this would have been a half-decent sized crop but a look at the Vineyard Holdings table will make clear that volumes are reduced. As always, therefore, and having benefited from your guidance, we offer some detailed notes on the allocation process.

Do please speak to our sales team on 020 7265 2430 for further advice and help. We will do our best for you.

ADAM BRETT-SMITH
March 2016





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ALLOCATION PROCESS

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

All of the domaine's wines are allocated. 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. 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 in this, we have a range of older vintages in stock to help begin a collection.

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May we please have your order by Wednesday 23th March 2016.

Allocations will be completed by Wednesday 30th March 2016. 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.

May we please request that invoices are paid in full by Thursday 28th April 2016. 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

VOGUE

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BOURGOGNE BLANC

Officially this is Musigny Blanc, the rarest of all grand cru white burgundies, unofficially it is plain Bourgogne Blanc according to the extraordinarily strict standards of the domaine who consider 22 year old vines rather too young to be called *Grand Cru*...

Firm, yellow green colour. The nose has a lovely peachy, white fruited perfume, almost florid with shades of clean leather and a bite of minerality. The palate is very pure, linear, dry – rich in flavour, creamily balanced, with a kick of concentration and freshness on the finish. “It’s spring time” opined *Maître de Chai* François Millet and before I could open my mouth to agree, the rather more sonorous, “Against the winter of 2013.” Indeed. Lovely wine as well.

Corney & Barrow Score 17.5
Recommended drinking from 2017 - 2023

£890.00/case of 3 bottles, in bond UK

CHAMBOLLE-MUSIGNY 1ER CRU

These are the “young” vines of Musigny Grand Cru. Young in the domaine’s book although 24 year old vines are considered “Vieilles Vignes” by other domaines. There it is. A beautiful wine in 2014 with a very firm ruby colour and a profoundly perfumed nose of sappy, deep, tarry fruit with an almost toffeed, fruitcaked richness. Literally mouthwatering before you’ve even tasted. The palate has what I can only describe as a lithe concentration, not hard, not loose, just lithe with a restrained juiciness, dry and supple structure and a super grainy weight to the finish. “Clear river in Spring, nature is waking up. Fresh, but warmth of the vintage” said François Millet.

Corney & Barrow Score 18
Recommended drinking from 2018 - 2030

£475.00/case of 3 bottles, in bond UK

CHAMBOLLE-MUSIGNY

The two very old vine *Premier Cru* parcels “Les Baudes” and “Les Fuées” (see map) take this apparently humble village wine onto another level altogether. It is one of the great value wines of Burgundy and a beautiful introduction to the domaine. Limpid, full but almost opaque ruby. The nose is vibrant, bursting with briary, spicy black and red fruits with a hint of (good) leaf. The palate is a little less exuberant (but not much) with a generous, supple freshness, surprisingly detailed and intricate tannins and a satisfyingly chewy density to the finish. “Pleasure giver, a happy wine” I wrote in the margin. “Positive imagery” said François Millet.

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

£315.00/case of 3 bottles, in bond UK

CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES

Amongst the smallest of the domaine’s vineyards and, as luck would have it one of the two to be sideswiped by hail on the late afternoon of June 28. 10% loss of crop within 2 minutes...

That which survived is pretty good! Dark, fullest ruby colour. The nose swells with red fruit, fecund, almost sandalwooded but then a rather eerie, insinuating perfume of black liquorice. The palate is silken in density, almost lush, but restrained by a powder fine structure, fresh and pure flavours that balloon across the palate, and a relaxedly concentrated finish that is both juicy and firm. Super length. “You dive into the lake but it is not cold, in fact it’s very welcoming. A vintage that accepts everyone,” François Millet.

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

£400.00/case of 1 bottle, in bond UK

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BONNES-MARES GRAND CRU

There was a time when men (and some women) smoked pipes, open toed sandals were fashionable and lycra clad cyclists were the stuff of nightmares. About this time Bonnes-Mares was rather misunderstood, being considered the embarrassingly poor relation of Musigny. Reliable for sure but a little “four square”, a little clunky... No longer. These last many vintages have shown an effortless ability to bring together two seemingly contradictory elements born of the red earth and limestone of its southern plots (richness and density) and the white earth, clay limestone parcels further south next to Les Fuées (see map) which give more elegance. These twin elements were sometimes not entirely in focus, now they meld seamlessly. François Millet calls 2014, “a pretty smart vintage for Bonnes-Mares” and so it is. Extraordinary colour, massively deep ruby black. The nose offers a sort of muffled explosion of perfumed, almost elemental black and red fruits, camphorous, spicy. The palate is... joyous, not a word I associate with Bonnes-Mares but one that attached itself quite naturally to the more characteristic, rich, powerful, burly dry flavoured fruits and fresh, grainily fine structure. There is a delectable balance and “lift” to the power and superb concentration. This is a very, very good Bonnes-Mares. François Millet says it is “inviting you to walk by the river, not enjoy the jellies under the tree”.

Corney & Barrow Score 18
Recommended drinking from 2025 - 2035+

£945.00/case of 3 bottles, in bond UK

MUSIGNY GRAND CRU VIEILLES VIGNES

As so often, and not unlike that of Romanée-Conti and La Tâche, the colour of Musigny is less profound than Bonnes-Mares, but still with a very firm, consistent ruby.

It is rare for Musigny to be so open, so young and to me this wine defines the happiness of the vintage. The nose is gorgeous, a sort of shot flamboyance of silken, dense red fruit, a deeply rooted perfume that is contradictorily unearthly. Rather beautiful. The palate by contrast is super refined, lithe (that word again), intricately structured with a touch of steel to the juiciness and admirable, even profound concentration. In one sense this is a “big” Musigny but as is so often the case with this majestic wine, the power is worn so lightly, that it is virtually weightless. Generous to the finish, lifted and very long. “The prowess of the vintage is best illustrated by Musigny” was François Millet’s happily unenigmatic comment.

Corney & Barrow Score 18 to 18.5
Recommended drinking from 2026 - 2035+

£1,315.00/case of 3 bottles, 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.

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 (e.g. 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	Average Production (doz)	Total Production 2014 (doz)	Yield (hectolitres per hectare) 2014	Vineyard Holdings (hectares) 2014
Bourgogne Blanc	22 years	180	150	20.77	0.65
Chambolle-Musigny including Chambolle-Musigny 1er Cru	40 years 62/53 years (Les Baudes/ Les Fuées)	500	575	24.76	2.09
Chambolle-Musigny 1er Cru	16 years	800	500	36.89	1.22
Chambolle-Musigny 1er Cru Les Amoureuses	40 years	200	112	18	0.56
Bonnes-Mares Grand Cru	43 years	600	675	22.84	2.66
Musigny Grand Cru Vieilles Vignes	46 years	850	1250	21.43	5.25



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

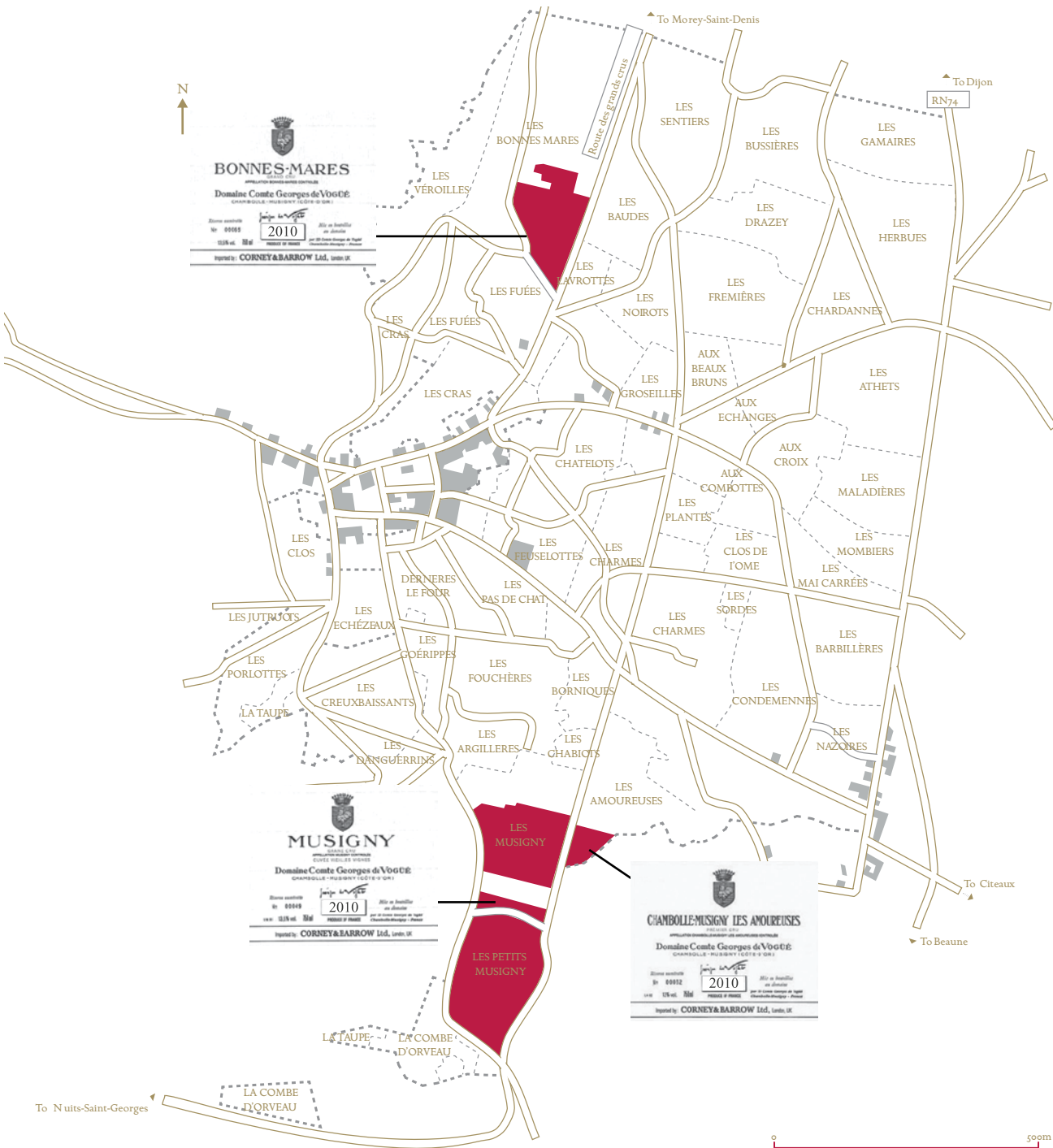
	Bourgogne Blanc	Chambolle Musigny	Chambolle Musigny 1er Cru	Chambolle Musigny 1er Cru Les Amoureuses	Bonnes-Mares Grand Cru	Musigny Grand Cru Vieilles Vignes
2003	Now	Now	Now	Now - 2018	Now - 2018	Now - 2020+
2004	Now	Now	Now	Now - 2018	See below	See below
2005	Now - 2016	Now - 2017	Now - 2020	Now - 2020+	See below	See below
2006	Now	Now	Now - 2017	See below	See below	See below
2007	Now	Now	Now	See below	See below	See below
2008	Now	Now - 2018	Now - 2020	See below	See below	See below
2009	Now - 2017	See below	See below	See below	See below	See below
2010	Now - 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
2013	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
2013	2017 - 2021	2017 - 2025	2017 - 2027	2019 - 2028+	2020 - 2030+	2025 - 2035



MAP



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TO ORDER

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