



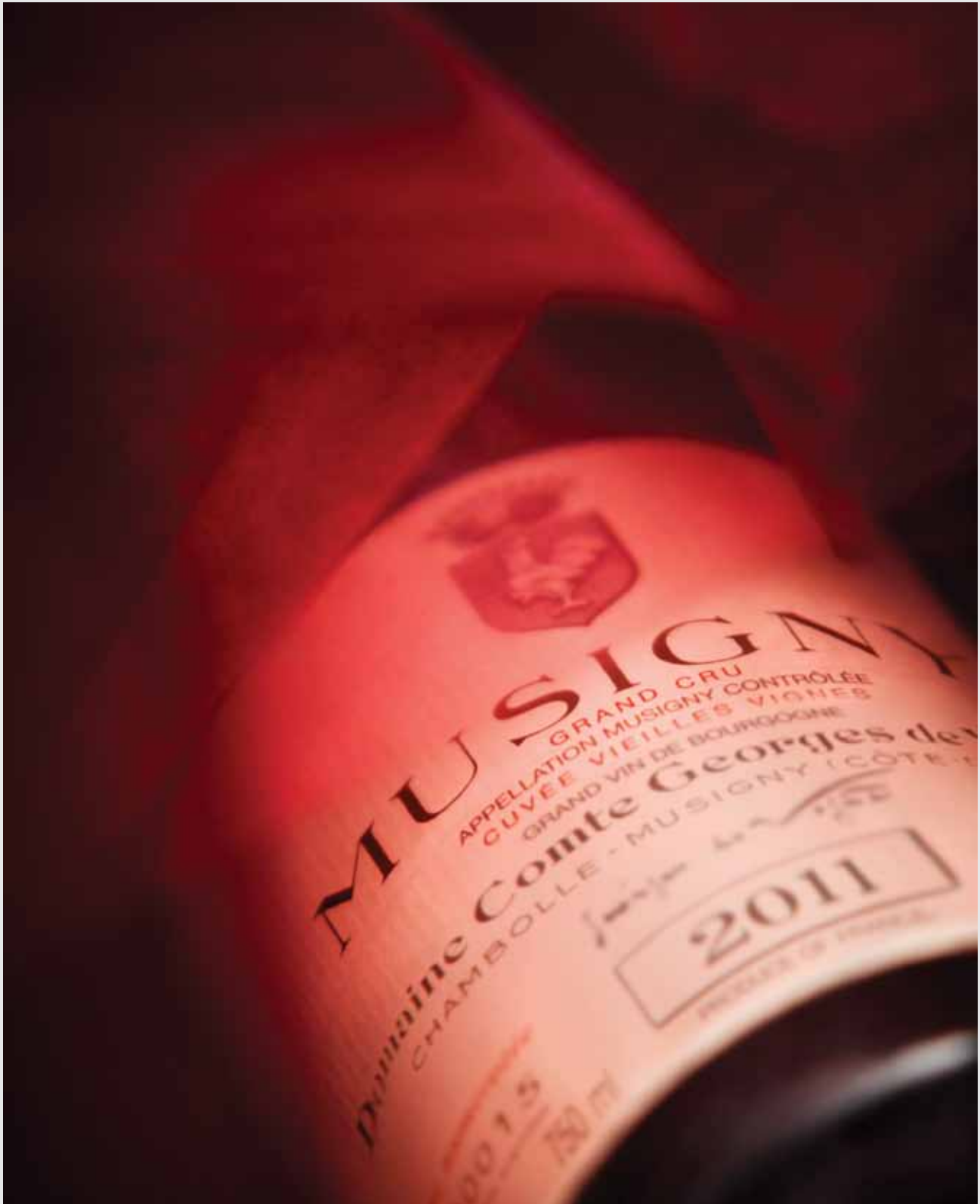
BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON



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

# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS



DOMAINE COMTE GEORGES DE VOGÜÉ

“THIS IS A VERY OPEN  
VINTAGE, YET YOU ARE NOT  
RUNNING AT HIGH SPEED –  
SO JUST TAKE YOUR TIME WITH IT”

FRANÇOIS MILLET (MAÎTRE DE CHAI), 19TH NOVEMBER 2012



# 2011 VINTAGE

HERE ARE OFFERED WINES OF INTENSITY, FOCUS, AND ABOVE ALL PURITY AND TRANSPARENCY  
ALONGSIDE THE MORE SEDUCTIVE QUALITIES OF SWEETNESS AND SILKEN RIPENESS.

It is the responsibility of the greatest Domaines to finesse the best and worst qualities of any given vintage. Domaine de Vogüé has lifted the naturally attractive qualities of the 2011 – its freshness, amiability and medium weight – into another level altogether. Here are offered wines of intensity, focus and above all purity and transparency alongside the more seductive qualities of sweetness and silken ripeness. It's a lovely vintage for the Domaine, shaded by 2010 perhaps, but this shadow is almost imperceptible. Both are quintessential Chambolle vintages, not light, not heavy, very pure, very silken and above all very long lasting. And both share a sadder legacy of reduced yield which even our privileged position in the world markets cannot disguise.

2011 was a year of climate reversal with spring and summer swapping places after a cold, snowy end of 2010. The spring of 2011 almost began in January, wild and extraordinarily dry. It is fair to say that until the end of the first week of July the lack of rain was only matched by the very high level of sunshine and above average temperatures. The end of March in particular offered temperatures comparable more to May and June with even the record high of 1926 being exceeded.

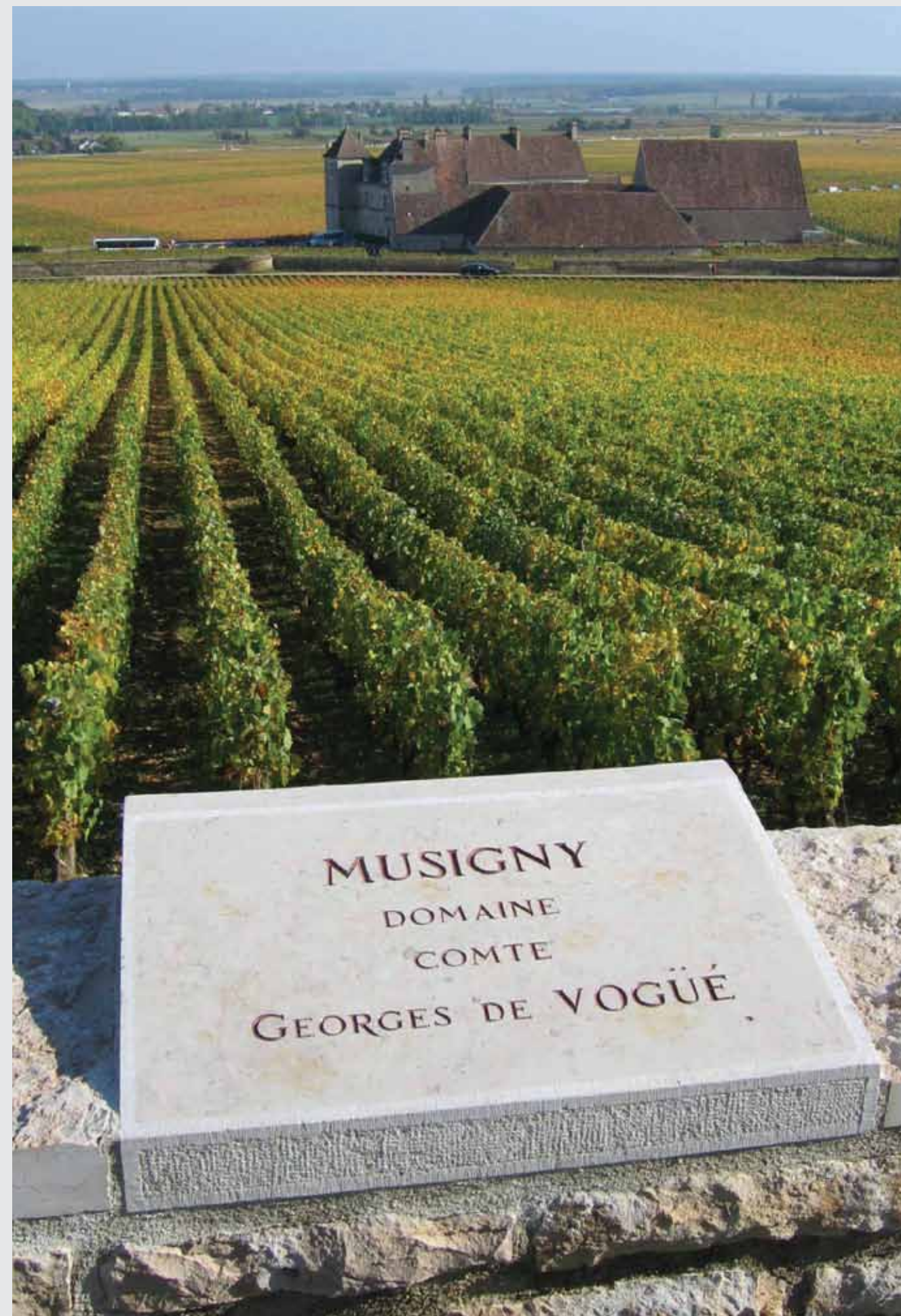
So far, so excellent. 2011 was unquestionably going to be an early vintage with a vegetative cycle weeks ahead of a normal growing season, superb health in the Domaine's vineyards and a largely benevolent hydric stress in the vines. With early flowering between the 10<sup>th</sup> – 23<sup>rd</sup> May was however uneven, inducing *millerandage* (small berries) largely due to the continuing hot and dry

conditions. It became evident that the precocity of the vintage was going to be matched by reduced volumes so that the largely welcome rain of June was only going to swell a significantly smaller yield with some vines actually halted in their vegetative cycle – a feature not seen since 1991.

July was cool and frequently wet. It was a tribute to the work of Eric Bourgogne (*Chef de Culture*) and his team that the sanitary state of the vineyard remained good with neither oidium nor mildew developing whilst the berries swelled at last. Intermittent rainfall continued in the first two weeks of August with the grape clusters remaining in an excellent state of health with only some of the young vines showing early localized signs of botrytis. This situation changed after a dramatic rainstorm on the morning of the 18<sup>th</sup> August which heralded a more widespread danger of rot and consequent reduced yield. Happily the weather improved with equal drama, with hot, dry days and warm nights drying up the rot, allowing sugars to soar and the grapes to ripen in the last two weeks of August.

Harvesting began very early indeed on 31<sup>st</sup> August, with rapid completion by 6<sup>th</sup> September. It was a further tribute to Eric Bourgogne that only very limited sorting was required in either the vineyard or the sorting tables outside the cellars.

Our tasting notes will provide fuller details on how each vineyard performed, or please do speak to your individual sales person for further help and advice.



# THE 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.
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 25<sup>th</sup> March 2013.

Allocations will be completed by Wednesday 27<sup>th</sup> March 2013. 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 29<sup>th</sup> April 2013. 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 2013

# VINEYARD HOLDINGS

2011 VINTAGE	AVERAGE AGE OF VINES (years)	AVERAGE PRODUCTION (doz)	TOTAL PRODUCTION 2011 (doz)	YIELD (hectolitres per hectare) 2011	VINEYARD HOLDINGS HECTARES 2011
Bourgogne Blanc	22	230	126	17.45	0.65
Chambolle-Musigny including Chambolle- Musigny 1er Cru	40 years	500	443	18.99	1.8
	62/53 years (Les Baudes/Les Fuées)	-	-	-	0.3
Chambolle-Musigny 1er Cru	21	800	494	24.98	1.78
Chambolle-Musigny 1er Cru Les Amoureuses	40	200	73	11.73	0.56
Bonnes-Mares Grand Cru	43	600	506	17.12	2.66
Musigny Vieilles Vignes Grand Cru	46	850	737	14.17	4.68



# 2011 TASTING NOTES

## BOURGOGNE BLANC

Corney & Barrow Score 18

Bourgogne Blanc. A rose by any other name would smell as sweet...The vines are now twenty two years old, the quality unique and superb and yet stubbornly, it is still just Bourgogne Blanc. We continue to speculate on when exactly the Domaine will confirm what is already a fact – that this is Musigny Blanc and a *Grand Cru*. Green, white-gold in colour and white fruited on the palate, there is that characteristic creamy density and richness to the perfume that reminds us that we are, after all, in the Côte de Nuits. The weight is lifted by a glorious tension and delicate minerality, a tightly wound core of concentration and a lovely ‘attack’ on the finish. Turning to *Maitre de Chai* François Millet for his opinion I met with a decidedly enigmatic “Invited under the tree to have your 4 o’clock snack”. Quite.

Recommended drinking from 2016-2021+

£575/case of 3, in bond UK

## CHAMBOLLE-MUSIGNY

Corney & Barrow Score 17-18

In this apparently simple appellation of astonishing value is included the parcels of very old *1er Cru* vines Les Baudes (60 years old) and Les Fuées (51 years old) ( see map). They lift the wine into an entirely different level of quality. Very firm, the colour is almost opaque ruby that will lighten slightly on bottling. The nose is beautiful with clayey, dark red and black fruits, sweet, pure and almost smokey. The palate is creamily dense, with beautifully extracted, generous, medium weight tannins with what I can only describe as a beguiling mass and purity to the finish, which lifts both freshly and seductively. Tiny yield alas. François Millet “Flowers of the afternoon- sweet flowers”.

Recommended drinking from 2017-2025

£495/case of 6, in bond UK

## CHAMBOLLE-MUSIGNY 1ER CRU

Corney & Barrow Score 18

These are of course young vines – the term is relative – of Musigny Grand Cru and marks a massive step up from the village wine. This is perhaps the greatest value wine of the Domaine’s, tiny holdings. Dense, ruby colour. The nose has more persistence and finesse than the straight Chambolle, with a treacle-rich perfume and a sinewy, sappy profound quality. Sweet on entry, the palate is both rich and restrained as if mindful of its youthful nobility. There is a delectable density here with a spicy, almost musky concentration and really fine length. François was eloquent, almost garrulous “Red fruits – raspberries and pomegranates. Very interesting jellies.”

Recommended drinking from 2016-2030

£795/case of 6, in bond UK

## CHAMBOLLE-MUSIGNY 1ER CRU

LES AMOUREUSES

Corney & Barrow Score 18

This is François’ ‘First Lady’ frequently mistaken in blind tastings for a *Grand Cru* and in 2011 unquestionably a woman and both a pleasure seeker and giver! Firm, glinting ruby colour and with a nose that is seductive, with darkly sweet, almost flamboyant, sherbet-fresh perfume of red and black fruit, linear and pure. The palate has a firm thread of structure, but is beautifully cloaked, with finely grained generous fruit, that purity again, super-fine concentration and a generous long finish. Lovely wine. François Millet “Playing a lot, enjoy the bread.”

Recommended drinking from 2020-2026

£895/case of 3, in bond UK

## BONNES-MARES GRAND CRU

Corney & Barrow score 17-18+

This great Cru is frequently misunderstood by outsiders, not least because, almost inevitably, the Domaine’s reputation lies with the unearthly Musigny Grand Cru. Bonnes-Mares at de Vogüé unites, at its greatest, two apparently opposed qualities which stem directly from the confluence of the red earth and limestone soil of its southern vineyard plots, which give a burly, generous richness and the finesse and elegance of the clay-limestone white earth parcels further south. When these two images are perfectly focussed the results can be magical but even a slight distortion, rather like a flaw, can offer a special, startling beauty. 2011 is a little like this and I find it a terrifically exciting wine whose score may be conservative. Burly, black-ruby colour, the nose is spectacular, with a drenched, soaked black fruit perfume. Creamy and crystalline in its purity, the contrast in the palate is extraordinary for there is muscularity here, a finely grained extraction that is immensely powerful, focussed and intense. What saves it from austerity is a sweet juiciness, a richness to the concentration that takes you back to that nose and onto the calmer waters of near perfect balance. Intense, dark and rich. I found this wine extraordinarily complex, a quality not normally associated with this Grand Cru. As I say, my score may be conservative. François Millet “a certain sweetness in the jellies don’t stay under the tree, it might be dangerous.”

Recommended drinking from 2023-2030+

£1,650/case of 6, in bond UK

## MUSIGNY GRAND CRU VIEILLES VIGNES

Corney & Barrow Score 18-19+

I have known *Maitre de Chai* François Millet long enough for my sense of hopelessness and uselessness (but not profound respect) to be dimmed by his sometimes shattering observations. He tests you, himself, the wines delicately, insistently, sometimes with surgical precision, frequently with a baffling stream of consciousness, never more so than with his ethereal, other worldly Musigny. This is the wine so elegantly described by Clive Coates MW in ‘The Wines of Burgundy’ as “Majesty itself” and, once again, in 2011 it shows its uncanny ability effortlessly to distance itself from the other *Crus* of the Domaine. Dark, limpid, glinting ruby colour, the nose is almost surreal in its elusive, haunting, cool, crystalline red and black fruit perfume. The palate is both dense and weightless, layered with generous, supple and strikingly pure, fresh flavours with superfine concentration and intensity to the finish. Haunting.

Recommended drinking from 2022-2033

£2,100/case of 6, in bond UK

# RECOMMENDED DRINKING DATES

WE ARE REGULARLY ASKED FOR MORE SPECIFIC DRINKING DATES FOR WHITE AND RED BURGUNDIES, IN PARTICULAR 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.

## 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 - 2014	Now - 2014	Now - 2015	Now - 2016	Now - 2017
2004	Now - 2014+	Now - 2014	Now - 2015+	2013 - 2016+	See below	See below
2005	Now - 2015+	2012 - 2015+	2012 - 2017	See below	See below	See below
2006	Now - 2015	2011 - 2015	2011 - 2016	See below	See below	See below
2007	2011 - 2016	Now - 2014 +	2013 - 2016+	See below	See below	See below
2008	2012 - 2016	2014 - 2018	2016 - 2020	See below	See below	See below
2009	See below	See below	See below	See below	See below	See below
2010	See below	See below	See below	See below	See below	See below

For your interest and reference we have included our original recommendations made at the launch of the new vintages.

## 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	From 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+

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 these wines at the dates indicated will ensure maximum enjoyment.





# TO ORDER

## PLEASE CALL US:

020 7265 2430 (LONDON)  
01875 321921 (EDINBURGH)

## OR EMAIL US AT:

SALES@CORNEYANDBARROW.COM

These wines are released *en primeur*.  
Delivery dates to be confirmed.  
All prices are quoted in bond UK

## TASTING GUIDE

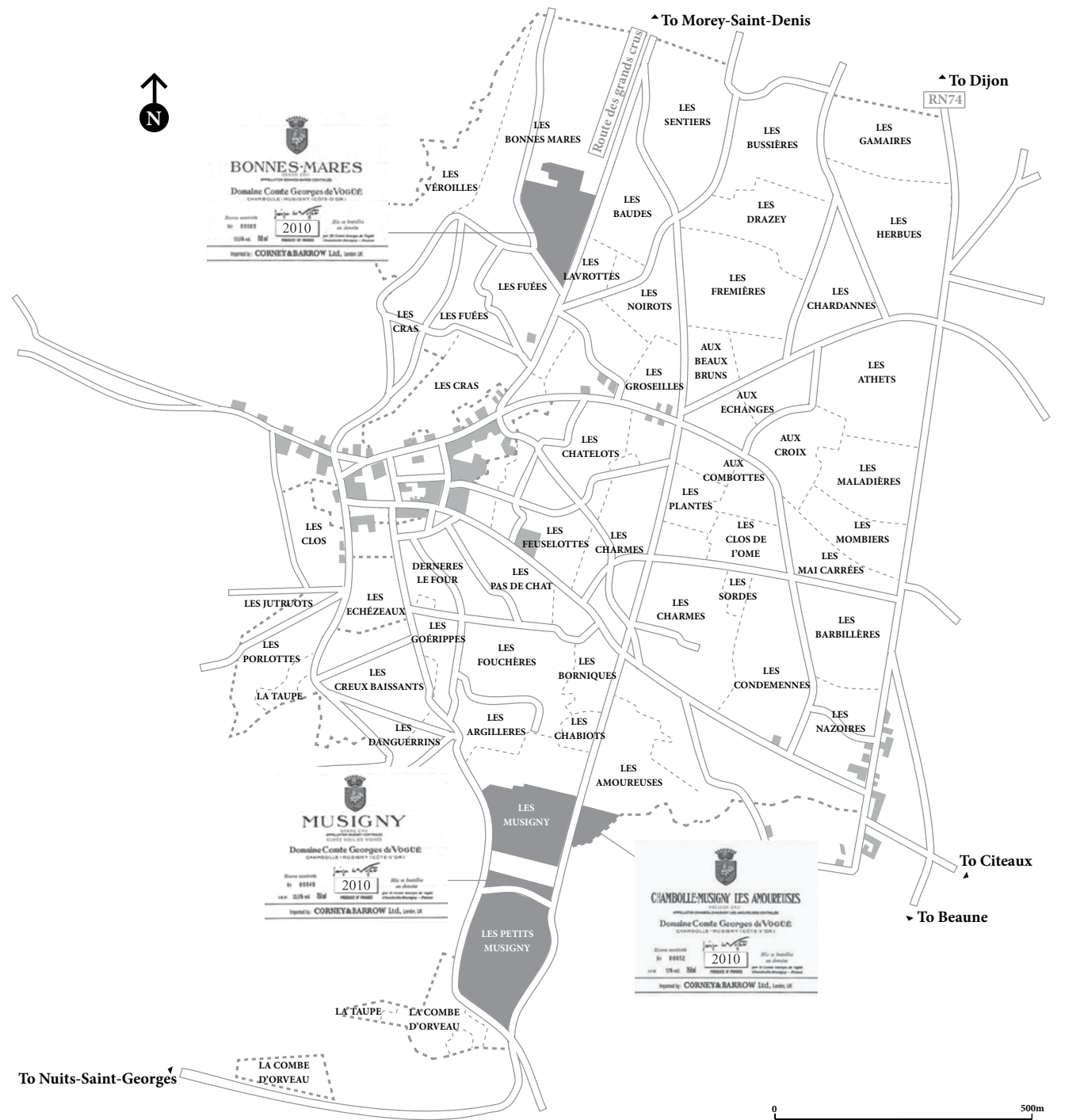
Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection:

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



THE MAJORITY OF OUR WINE PRODUCERS ARE COMMITTED TO SUSTAINABLE AGRICULTURE TO VARIOUS LEVELS: *LUTTE RAISONNÉE* (NO SYSTEMIC TREATMENTS BUT RESERVE THE RIGHT TO TREAT IF ABSOLUTELY NECESSARY), ORGANIC, CERTIFIED ORGANIC, BIODYNAMIC AND CERTIFIED BIODYNAMIC. WE ENCOURAGE AND SUPPORT THEIR EFFORTS. ENVIRONMENTAL POLICY AND SUSTAINABILITY IS ONE KEY ASPECT WE CONSIDER WHEN TAKING ON NEW WINE PRODUCERS.

#### CONTACT US

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