



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



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HIS THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
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CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780



DOMAINE TRAPET PÈRE ET FILS

2014 VINTAGE, EN PRIMEUR

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“Domaine Trapet has a magic in the air, inspired by Jean-Louis Trapet himself, messianic biodynamicist and Caterham 7 owner.”

GUY SEDDON, NOVEMBER, 2015

Adam Brett-Smith and I were so delighted to see that car, lurking secretly in one of the cellars. Jean-Louis, quietly spoken, still resembling the last Tsar, speaks with great authority on biodynamic viticulture and is totally convinced that it is the way forward. In this, he is subservient to Nature's will and hearing him talk about the vineyards and what he is doing there is a humbling experience. He may therefore, on paper, seem almost monastic in his adherence to biodynamic disciplines, constantly studying, striving to learn even more. We lesser mortals might feel a little unworthy alongside such a paragon.

That, however, would mean ignoring his quiet sense of humour and fun and the warmth of the welcome we receive. The pressure to reach perfection whilst sustaining and improving his vineyards must be fierce and then we arrive, usually tearing him away from the vines, taste the results of a year's work and promptly spit it out again, whilst silently writing notes – enough to try the patience of a saint...but then there is that car!

Jean-Louis Trapet believes every element in the process from vine to bottled wine ought to be questioned, albeit in the context of his inherent respect for his forebears. He balances tradition and innovation, working them in parallel, taking the best from both and always experimenting to improve his vineyards and his wines.

Corney and Barrow has enjoyed a long relationship with the Trapet family, dating back to the 1960s. In recent years, the Domaine has benefitted from a well-documented surge in quality under the stewardship of Jean-Louis, the 7th generation. We are delighted and proud to represent their wines exclusively in the UK.

To find out more about Corney & Barrow visit

www.corneyandbarrow.com



*“C'est une grande et rare vertu que la patience,
que de savoir attendre et mûrir, que se corriger,
se reprendre et tendre à la perfection”*

*“Patience is a great and rare virtue, knowing
to wait and grow, to know how to correct
oneself, to recover and strive for perfection”*

ANDRÉ GIDE

2014 VINTAGE REPORT

First and foremost, we must announce that Domaine Trapet has produced a lovely translation of this vintage, juicy, appetising and fresh.

We are extremely fortunate in our producers who seem to rise to the vagaries of nature and, on paper, against the odds, produce some lovely wines.

2014 offered all that is wanted, rain, sun, heat and wind... if not necessarily in the desired order.

Patience: that was what we needed in 2014, according to Jean-Louis, with so many climatic challenges – both sudden and severe.

Everything had started well, after a rather wet and exceptionally mild winter. 2014 began as the antithesis of 2013, the latter having a cold, wet spring whereas 2014 was warm and very dry, ideal conditions with extraordinary luminosity. Budding was correspondingly early and flowering was rapid, so that the Domaine's vines were about three weeks ahead.

At the beginning of June however, there were heat spikes and troughs, the days at heat wave level, the nights cold, even close to freezing. The resulting *coulure* (poor fruit set) for another year, set limits on the potential harvest. Intense sunshine then followed, giving the emergent berries a brief respite. Jean-Louis believes that within this helter-skelter period lies the key to understanding the 2014 vintage.

Summer *chez* Trapet was no easier. In July they were essentially deluged, with more than 100mm of rain. Indifferent weather continued. August was dreary, rainy and cold, just allowing maturation and very gradual, uneven *veraison*, when the grapes change colour. The end of August however brought a game changer, with an intensifying north wind and lovely sunshine, allowing the grapes to mature and gain definition before a storm in early September threatened once again to destabilise the progress of the vintage.

Domaine Trapet has, of course, their choice of viticulture in their armoury. Healthy vines are more resilient to Nature's excesses and this may well have played a role

The Trapets felt that they were perpetually on a tightrope in 2014, challenged by the climate and yet, ultimately, the vintage forged its own way through the chaos to present wines which are harmonious, complex and, in the opinion of the Corney & Barrow team, rather joyous wines.

Jean-Louis Trapet

ALISON BUCHANAN
November, 2015

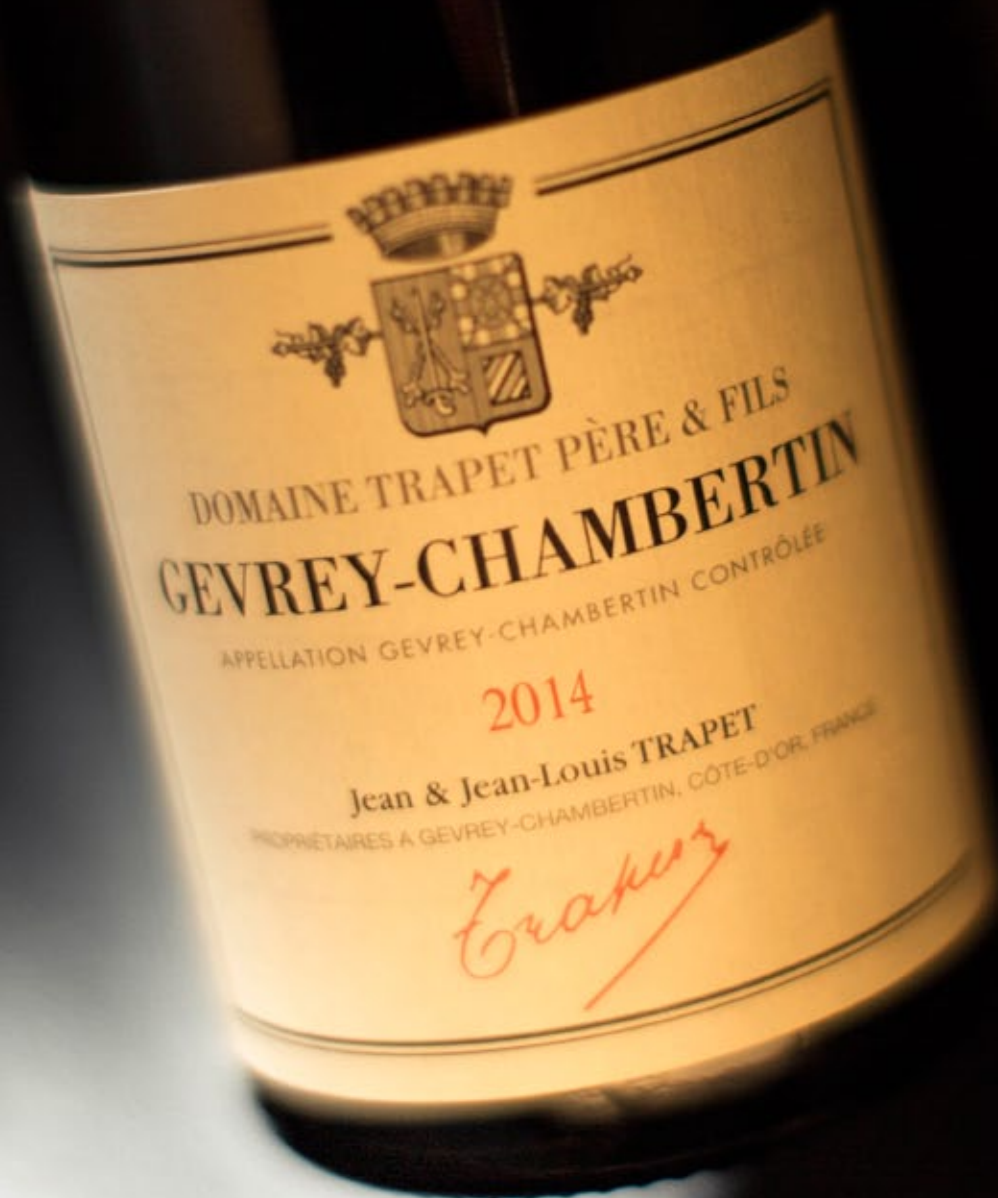
THE HOLDINGS

APPELLATION		HECTARES	PLANTED
Chambertin	Grand Cru	1.9	1919 onwards
Latricières-Chambertin	Grand Cru	0.75	1938 onwards
Chapelle-Chambertin	Grand Cru	0.6	1945 onwards
Gevrey-Chambertin Clos Prieur	Premier Cru	0.4	1965
Gevrey-Chambertin Petite Chapelle	Premier Cru	0.4	1965
Gevrey-Chambertin Capita	Premier Cru	0.6	1965
Gevrey-Chambertin	Village	3.0	1913 onwards
Gevrey-Chambertin Ostrea	Village	2.5	1913 onwards
Côtes de Nuits Villages Le Meix Fringuet	Village	40 ares	
Marsannay Rouge	Village	1.5	1979
Marsannay Blanc	Village	0.5	1979
Others (Bourgogne)	Regional	3.85	Various



2014 TASTING NOTES

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BOURGOGNE PASSETOUTGRAINS A MINIMA

This plot was planted by Jean and Louis Trapet in 1965. It lies just one metre outside the Gevrey-Chambertin boundary. The aim here is for purity, with as little intervention as possible. This, unlike most of the wines tasted, had already been bottled. Limpid ruby, it presents both a savoury and sweet nose, cherries, berries and wild blackberry, allied to a darker, headier, backdrop and earthy minerals. The palate is fresh and lively, super-perfumed and bright. Violet and rose aromatics dominate. Ripe fruited, there is also plenty of energy. A historic combination of varietals, 50% Gamay, 50% Pinot, makes for an upbeat food wine.

Corney & Barrow Score 16.5+
Recommended drinking from 2016 - 2019+

£125/case of 12 bottles, in bond UK

CÔTES DE NUITS VILLAGES LE MEIX FRINGUET

This parcel is new to the family, inherited from Jean-Louis' mother's family, and managed by one of Jean-Louis' cousins. Since taking over, viticulture of the small plot of just 40 ares has been converted to biodynamics. It is an early ripening site. The nose exudes a lovely purity of aromatic black fruit, berries and cherries and traces of dark chocolate. Similar aromatics are reflected on the palate, which has a very pretty balance; a persistent, mineral seam and a very broad palate of fruit and flowers, violet scented on the finish - a lovely addition to the family.

Corney & Barrow Score 17 to 17+
Recommended drinking from 2018 - 2022+

£195/case of 12 bottles, in bond UK

TO ORDER

Please call

020 7265 2430 (London)

or

01875 321 921 (Edinburgh)

Please email

sales@corneyandbarrow.com

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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.

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MARSANNAY

Jean-Louis’ father, Jean, bought his first vines here in 1984. The family now owns three parcels. Historically, the wines were viewed alongside Nuits-Saint-Georges and Gevrey-Chambertin in terms of quality. This wine is a great buy. Pretty ruby in colour, it is structured, yet perfumed, with violet, rose, cherries and wild herbs very clear on the nose, allied to wild herbs and mocha notes on the finish. It is layered, peppered and rather lovely.

Corney & Barrow Score 16.5 to 17
Recommended drinking from 2018 - 2022+

£195/case of 12 bottles, in bond UK

GEVREY-CHAMBERTIN VILLAGES

The Trapet family’s Gevrey holdings cover 3 hectares, with eight individual parcels dotted across various *terroirs*. This offers fresh, pure Pinot Noir, with Gevrey edginess and depth.

This is a much more serious wine, which is apparent from the outset, with dark fruit supported by graphite minerals. The palate reveals both black and red fruit, rather taut, yet bold, with both ripe and well- integrated tannins, together with blueberry and cherry notes. There is then a heady hint of marmalade leading to chocolate orange *segments* on the finish. Long, expressive, concentrated, yet ‘light on its feet’.

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

£375/case of 12 bottles, in bond UK

GEVREY-CHAMBERTIN CUVÉE OSTREA

Ostrea comprises two hectares and 50 rows over four parcels in the north of the appellation, towards Brochon. The oldest vines, planted in 1913, contribute really attractive intensity. The nose presents a serious combination of toasted notes and briny minerals. The palate is more expressive, with a combination of layers with hints of authentic black forest gâteau, macerated cherry, chocolate sponge and vanilla cream. Layered and accessible, though more muscular than the straight Gevrey *villages*, there is considerable gravitas and a structure to be admired, which supports the palate through to a protracted finish. Needs time.

Corney & Barrow Score 18+ to 18.5
Recommended drinking from 2019 - 2027+

£425/case of 12 bottles, in bond UK
£225/case of 3 magnums, in bond UK

GEVREY-CHAMBERTIN 1ER CRU PETITE CHAPELLE

There is definitely a sense of place in this vintage, each wine having a very precise character. This is a step up in terms of its complexity, presenting red berries on the nose, together with violet and crystallised rose, all underscored by crushed stone minerals. The palate initially offers a lovely, intriguing focus of layered black and red fruit, but also a rather adolescent, brooding, character, with savoury notes and plenty of grip. Then, somewhat unexpectedly, it reverts to perfume on the finish – admirable. Warrants patience!

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2022 - 2030+

£670/case of 12 bottles, in bond UK

GEVREY-CHAMBERTIN 1ER CRU CLOS PRIEUR

Dark chocolate and espresso coffee is the initial ‘hit’ here, accompanied by dark fruit, spice and hints of tea. The aromatics suggest a preponderance of oak at this time – so early – yet red and black fruit do emerge on the palate. It is slightly stilted but framed by firm tannins. Although rather difficult to taste initially, the mid-palate reveals a little more richness. This is a powerful wine, with a long finish, suggesting an extremely promising future.

Corney & Barrow Score 17.5 to 18.5
Recommended drinking from 2022 - 2032+

£670/case of 12 bottles, in bond UK

GEVREY-CHAMBERTIN 1ER CRU CAPITA

Deep ruby in colour, this presents a blend of red berry, dark fruit, wood and stony minerals on both the nose and palate. Initially rather reticent, with a firm tannic armour, it opens up to show opulent black fruit, savoury notes and minerals. Teetering on being a little hefty on caramelised oak character, it ultimately comes good, offering a long, layered and rather lovely, perfumed, finish with cocoa, dry tannins and a coffeed backdrop. The oak ‘issue’ is but a phase.

Corney & Barrow Score 18.5+
Recommended drinking from 2022 - 2032+

£685/case of 12 bottles, in bond UK

CHAPELLE-CHAMBERTIN GRAND CRU

This was planted by Jean-Louis’ grandfather on 50 metres of limestone. Tantalising and bright, there is immediately tension between intensity and reticence, *crèmes de cassis* and *mûre* gradually come to the fore. These aromatics are echoed on the palate, which rather explodes with very pure berries, red and black, bitter orange and stony minerals. The finish is indecently silky in texture, sensual, layered and long. This will be absolutely lovely, given time.

Corney & Barrow Score 19
Recommended drinking from 2024 - 2036+

£675/case of 6 bottles, in bond UK

LATRICIÈRES-CHAMBERTIN GRAND CRU

This parcel is very close to Jean-Louis’ heart. Bought in 1904 by his great-grandfather, this was the first of the Domaine’s *grands crus*. It is beautifully sited on well-drained, gravel soils, very close to a side valley (*combe*) through which air currents flow, refreshing the grapes. This makes for a longer growing season than elsewhere, which, in turn, enhances the intensity and complexity. An attractive, burnished ruby, it begins with dark chocolate caramel on the nose, together with mocha, allied to focused red and black fruit and shades of violet. The palate is rounded and rather lovely, complex and layered, with textured tannins and briny minerals in support. A powerful wine currently held in a vice, it gives the barest of hints of what is to come, before really blossoming throughout a long, controlled, perfumed finish.

Corney & Barrow Score 19 to 19+
Recommended drinking from 2024 - 2034+

£675/case of 6 bottles, in bond UK

CHAMBERTIN GRAND CRU

This is where it all started for the Trapet family, when, in 1919, Arthur Trapet, Jean-Louis’ great, great-grandfather, bought his first parcel of Le Chambertin. It is a very special site indeed, with highly complex geological foundations. Lower down we find limestone and marl, then fine clay and, higher up, there is white marl. This combination slows down the growing cycle which, in turn, makes for a later harvest, intensifying the aromatics in the grapes. The wine has a gorgeous nose – the epitome of fine Burgundy, summer pudding berries, perfumed with violet and rose, with gentle mocha notes. The palate offers an explosive attack, both driven and focused, gaining in texture on the mid-palate, whilst retaining a lovely tension and precision. Impeccably balanced, with fresh acidity complementing inherent richness, this rises to a crescendo on the long, mineral finish – extraordinary and very beautiful.

12 Corney & Barrow Score 19+ to 19.5
Recommended drinking from 2024 - 2034+

£925/case of 6 bottles, in bond UK
£935/case of 3 magnums, in bond UK

BOURGOGNE BLANC

The Trapet Bourgogne Blanc comes from two specific, limestone-rich parcels within Marsannay – a commune which is attracting a great deal of attention currently – excellent value is to be had here. With well-drained soils, well-exposed slopes and plenty of surface pebbles, the wine has a real personality which reflects its origins and we have a terrific, characterful Bourgogne Blanc as a result. This offers bright fruit, vivacious grapefruit, green orchard fruit and peach notes. It is fresh, oozing vitality, yet with a creamy underlying richness. Embryonic, bottled in July, it has lovely tension and a refined mineral edge – rather lovely really and a bit of a steal!

Corney & Barrow Score 17
Recommended drinking from 2016 - 2018+

£160/case of 12 bottles, in bond UK

MARSANNAY BLANC

Brilliant clear gold in colour, this is fresh and mineral, presenting vanilla and biscuit, with peach and orchard fruit on both the nose and palate, the latter revealing inherent richness. There is a lovely acidity and bright citrus fruit, with no hard edges. A steely minerality shows some resemblance to the Bourgogne Blanc, yet this is so obviously more grown up, richer in texture and still great value.

Corney & Barrow Score 17+
Recommended drinking from 2016 - 2019

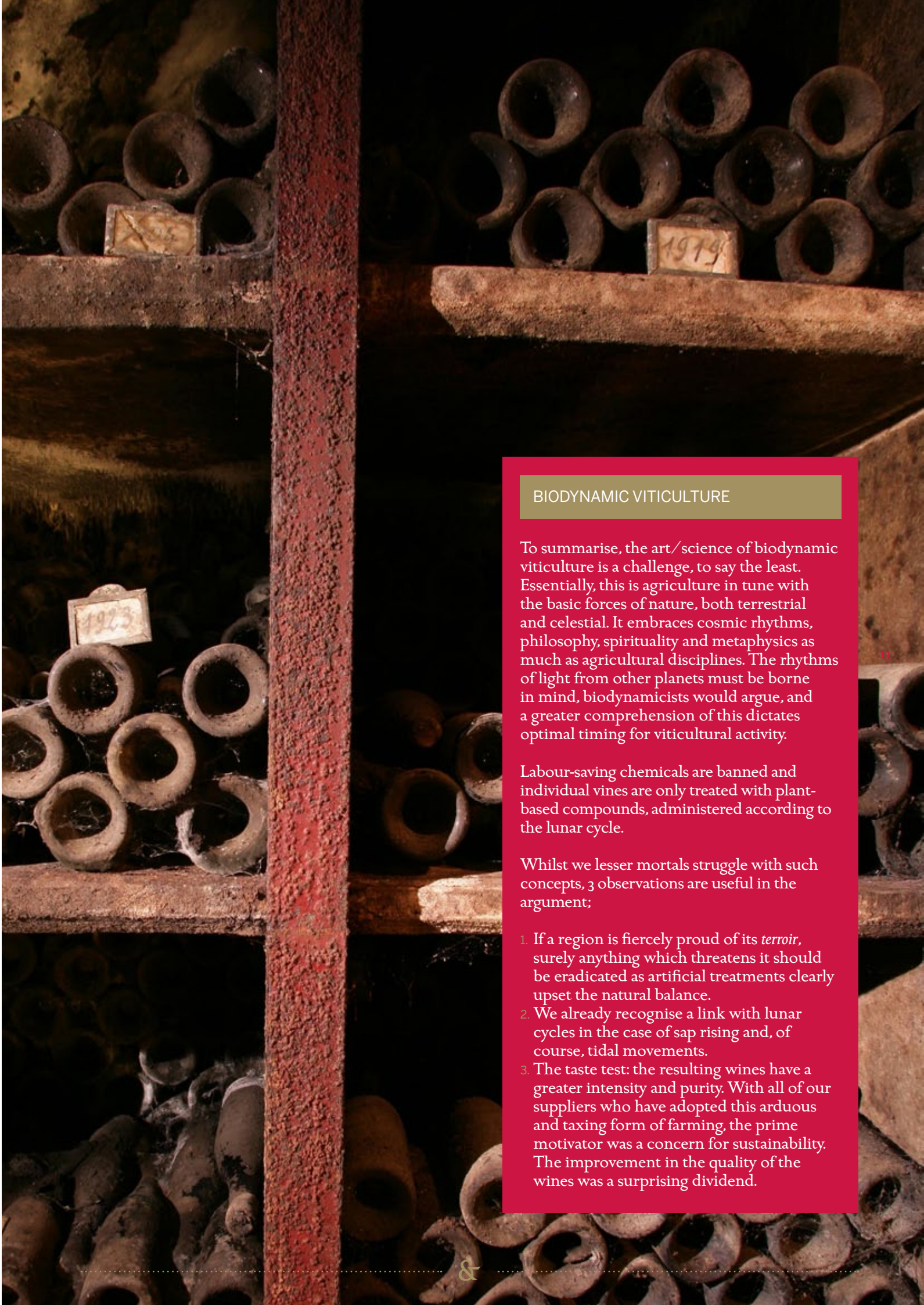
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BIODYNAMIC VITICULTURE

To summarise, the art/science of biodynamic viticulture is a challenge, to say the least. Essentially, this is agriculture in tune with the basic forces of nature, both terrestrial and celestial. It embraces cosmic rhythms, philosophy, spirituality and metaphysics as much as agricultural disciplines. The rhythms of light from other planets must be borne in mind, biodynamicists would argue, and a greater comprehension of this dictates optimal timing for viticultural activity.

Labour-saving chemicals are banned and individual vines are only treated with plant-based compounds, administered according to the lunar cycle.

Whilst we lesser mortals struggle with such concepts, 3 observations are useful in the argument;

1. If a region is fiercely proud of its *terroir*, surely anything which threatens it should be eradicated as artificial treatments clearly upset the natural balance.
2. We already recognise a link with lunar cycles in the case of sap rising and, of course, tidal movements.
3. The taste test: the resulting wines have a greater intensity and purity. With all of our suppliers who have adopted this arduous and taxing form of farming, the prime motivator was a concern for sustainability. The improvement in the quality of the wines was a surprising dividend.

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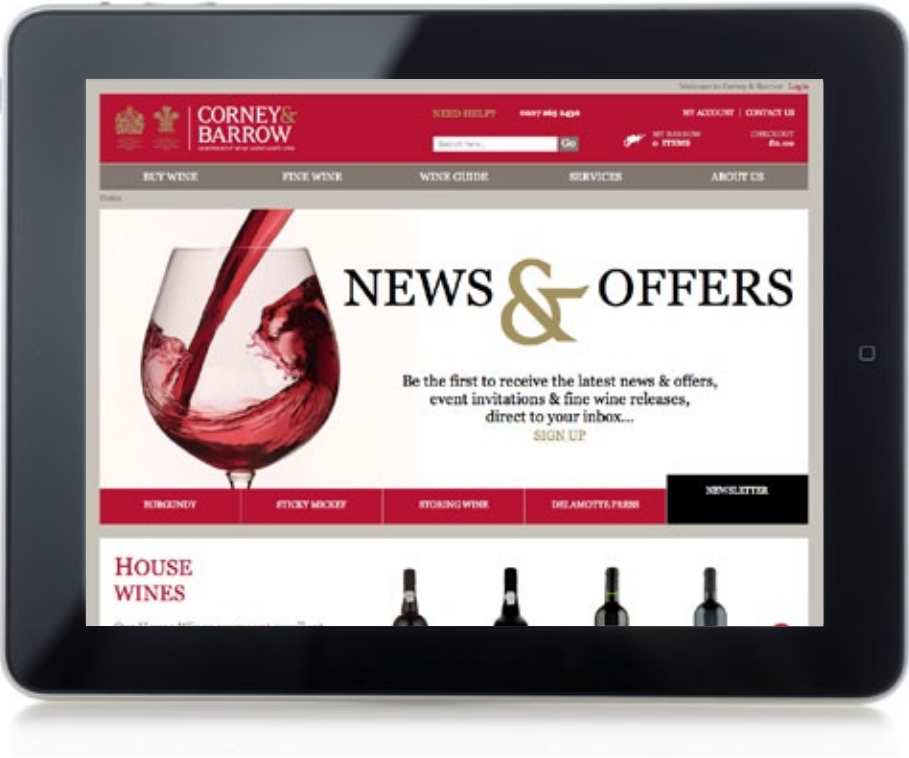
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