



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



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HRH THE PRINCE OF WALES
WINE MERCHANTS
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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

DOMAINE DE LA ROMANÉE-CONTI

2010 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK

2010 "AN HOMERIC EPIC"

AUBERT DE VILLAINÉ





Aubert de Villaine

2010 VINTAGE OVERVIEW

It is sometimes difficult to reconcile the aching beauty of these 2010's with the frequently traumatic temperament of so much of the growing season. We have seen this difficulty before of course, notably in 2006 and 2007 the latter cruelly characterised by the broken promise of Palm Sunday when, as legend has it the wind on the day becomes the prevailing wind for the year. In 2007 it blew from the North and promised dry weather and luminosity but in the event gave little of either. At least in 2010 the prevailing wind was honest. It blew from the West and remained resolute in its malevolence. A west wind offers cloud and rain and this was to be tempered only fitfully by more clement surges from the North-West that *Chef de Culture* Nicolas Jacob played with quite exceptional skill in the vineyards. Perhaps this is what Aubert referred to as 'the prudence, craftiness and obstinacy of Ulysses'.

And yet, as we have seen before, on occasion greatness and triumph are born out of hardship and difficulty which is perhaps why the Domaine's 2010's exhibit all the hallmarks of a great vintage – intricately ripe fruit, subtle concentration, intensity and above all purity and transparent fidelity to their individual *terroirs*. These are fine, fine wines.

The price to pay of this is in the yield, as a glance at the table shows. Most of the very small volumes may be attributed to a difficult and protracted flowering in early June with both *coulure* (where the nascent berries are aborted) and *millerandage* (where the berries are irregularly sized). In addition the length of the flowering – a good week threatened uneven ripening sometimes even within individual bunches.

Nevertheless reduction in quantity is often favourable to quality as it takes less good weather to ripen a reduced crop. This was as well because June and July although frequently very warm and hot (good) were also occasionally humid (bad) and these alternating conditions never seemed to be quite in the right order. Relentless biodynamic treatments were necessary although as Aubert eloquently put it the "anti-cryptogenic fight can only prevent or protect but not cure, the risk of defeat was always present". Nicolas Jacob and his team did an extraordinary job to the extent that as *veraison* began in July (when the grapes change colour from green to red) the crop looked small but in excellent health. The qualitative structure of small berries and

thick skins was vital because both August and September offered a rollercoaster of heat and storms which, in other circumstances would have fanned botrytis. By early September, with the harvest anticipated to begin on the 20th, the weather remained uncertain offering observers a macabre, even surreal race between optimum maturity borne of intermittently hot and sunny weather conditions side by side with the spectre of rot and disease – progeny of equally intermittent humidity. As if this was not enough a hail storm over Santenay on September 12th brought heavy rain to the Montrachet area engendering rot – some of it happily noble – in the white wine vineyards.

Vosne Romanée, just a half hour's drive away was unaffected and benefitted from sunny weather. As if aware of time running out, sugars levels soared, offering physiological ripeness by the 20th September. The Domaine, in an exercise of brinkmanship elected to wait in particular because the lack of hydric stress throughout the earlier part of the season (useful for the complete ripening of phenolic compounds) allowed these sunny conditions to trip the berries into full maturity. Harvesting began in Corton on the 22nd of September and in Vosne Romanée on the 24th. As a further glance at the table shows it was protracted, with the end of the second picking on 5th October as the battle of attrition between superb ripeness and rot was played out in an atmosphere of febrile opportunism. Ripeness was not least because of the smallness and thick skins of the berries and the "haute couture" of endless deselection. It took *Maitre de Chai* Bernard Noblet and his team to put the finishing touches to the pickers' work by a final selection on the sorting table with only perfectly ripe and beautifully healthy grapes destined for the vats. And so ended an extraordinary year. The results are profound, a view echoed elsewhere by commentators. Better than 2009? Honestly I do not know. It is completely different and this is where both the greatness and, in time the answer to that question will lie.

In the interest of clarity and openness and at your request we continue to "lay our stall" as to how the allocation process works. This is even more important now that traditional world trade is being asked to sacrifice some of its own allocation for the emerging Asian and other markets. As always we ask for your patience as we try and deal with your orders as fairly as possible.

DOMAINE DE LA
ROMANÉE-CONTI

ALLOCATION PROCESS

We have now worked with the Domaine for over 20 years and have seen the combined efforts of Aubert de Villaine and Henry-Frédéric Roch take this great estate to a supreme level of quality and almost unimaginable demand. We therefore always aim to make our allocation process utterly transparent and fair. This is necessarily painstaking as each order is dealt with in minute detail – as it should be. We ask for your patience as we do this and, once again, thought it would be useful to set out the Domaine's and, by extension, Corney & Barrow's allocation criteria.

1. The Domaine's focus is on the private customer and as a consumer rather than the speculator.
2. The Domaine's wines are bought on the clear understanding that they will be stored and delivered in the UK only. 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. We will match or better total prices available elsewhere.
3. Priority will be given to the Domaine's and Corney & Barrow's long-standing and best customers.
4. 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 **20th February 2013**.

Allocations will be completed by **28th February 2013**. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve on payment and once the wines have arrived in the UK.

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 **28th March 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
January 2013



Aubert de Villaine, Henry-Frédéric Roch and tasting notes of Aubert de Villaine and Adam Brett-Smith - Dec 2012

TASTING NOTES

CORTON

Corney & Barrow Score 17++

The new star in the firmament, born from Domaine Prince Florent de Mérode and three tiny Grand Cru vineyards Clos de Roi (0.57 hectares) Bressandes (1.2 hectares) and Renardes (0.5 hectares) leased by the Domaine in 2008.

This is the second vintage therefore and profoundly different from the 2009. The focus in 2010 is more intense, the loyalty to the "sense of place" more insistent. Glinting, limpid ruby in colour and with a crystalline purity of perfume – red and black fruits – allied to a treacle rich earthiness, this is a world away from the opulence and flamboyance of 2009. The palate may indeed offer a certain chewy, toffeed richness but it is pure, fine, linear and elegant as well, with concentration certainly, but also with an elegance and cocktailed sweetness that is unique. A fascinating foil to 2009.

Recommended drinking from 2018–2025

£925.00/case of 6 bottles, in bond UK

£462.50/case of 3 bottles, in bond UK



ÉCHÉZEAUX

Corney & Barrow Score 17–18

Dark ruby. The nose, slightly reductive, is extraordinarily intense and compressed with clenched red and black fruit again and that characteristic – if subdued – flamboyance. The palate is concentrated and incisive with rich, fresh coulis fruits, a burly, focussed structure and a fine chewy length. An excellent Échézeaux.

Recommended drinking from 2019–2025+

£1,295.00/case of 6 bottles, in bond UK

£647.50/case of 3 bottles, in bond UK

£435.00/case of 1 magnum, in bond UK



GRANDS ÉCHÉZEAUX

Corney & Barrow Score 18+

As is often the case, this has a fractionally paler ruby colour than its younger brother but the colour is deceptive as this is a noble Grands Échézeaux. The nose is beautiful, rich, almost animal in its brawny, gamey intensity. The palate is calmer, more measured, sonorously seductive and concentrated with both mass and charm and profound structure and purity to the finish. A great Grands Échézeaux.

Recommended drinking from 2021–2030+

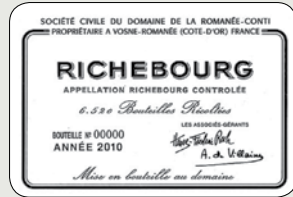
£1,850.00/case of 6 bottles, in bond UK

£925.00/case of 3 bottles, in bond UK

£620.00/case of 1 magnum, in bond UK



DOMAINE DE LA
ROMANÉE-CONTI



RICHEBOURG

Corney & Barrow Score 18++

To me this wine is always the Porthos of The Three Musketeers – all slashed velvet doublet, peacock richness and broad flamboyance. If so, then in 2010 there is also an aristocratic elegance and intensity to Richebourg that takes the wine onto a different level. You must decide for yourself which is Athos and Aramis but here with a firm linear, ruby colour is a sweet, lithe, muscular red fruited perfume, insinuatingly at ease but with an almost shocking intensity. The characteristic toffeed, velvety richness of the palate effortlessly assumes the nature of the vintage – dry, restrained, pure and fresh – qualities that lift this power into almost perfect balance and exceptional length. This is a courtier not a thug. Great wine.

Recommended drinking from 2023–2030+

£1475.00/case of 3 bottles, in bond UK

£985.00/case of 1 magnum, in bond UK



ROMANÉE-ST-VIVANT

Corney & Barrow Score 18–19

After twenty years of dedicated investment this vineyard, for so long considered the black swan of the family is now close to perfection. It is rarely a big wine but frequently possesses a haunting, unearthly quality that sometimes shadows Romanée-Conti itself. Bright, firm ruby colour. The nose is very lovely with a sherbet fresh perfume of creamy, red fruits, spice and flora. The palate is pure Romanée-St-Vivant with super fine tannins and extraction, a lacy, dry richness, perfect weight and density and a pure, waisted curve of supple and sensual concentration to the finish. Glorious wine.

Recommended drinking from 2022–2029+

£1,550.00/case of 3 bottles, in bond UK

£1,035.00/case of 1 magnum, in bond UK



LA TÂCHE

Corney & Barrow Score 19

I love this wine, for a time the greatest wine in Burgundy when the Prince of Conti kept the entire production of Romanée-Conti for his personal consumption. The very feel of its name is profound and somehow naughty. That apart it is a majestic wine in 2010. Fat, ruby colour. The nose is intensely sweet and perfumed, with creamy red and black fruits both decadently ripe and with astonishing purity and freshness. The palate possesses the same qualities with a layered, almost relentless concentration, density and richness, flawless extraction and seamless, velvety length. If this is hyperbolic then so, frankly is the wine. Quite lovely.

Recommended drinking from 2025–2035

£1,750.00/case of 3 bottles, in bond UK

£1,175.00/case of 1 magnum, in bond UK



ROMANÉE-CONTI

Corney & Barrow Score 19–20

Last year I referred to this vineyard as the one that seems to offer nothing and... everything. It is difficult sometimes to disassociate the legend from the reality, one becomes obsessively critical and objective largely because defining this wine is very, very difficult. My old Danish friend Peter Sisseck (Dominio de Pingus) on a recent visit to the Domaine was prompted to text me after tasting the 1956 Romanée-Conti (a decidedly dodgy vintage) as he referred to its “transparency, purity and almost a quality of light”. Nothing... everything. The task becomes much more difficult in a great vintage and 2010 is certainly that.

Slightly paler than La Tâche, the strands of all the other great growths come together in Romanée-Conti and are then casually, tenderly brushed aside. The nose is pure, sweet, surprisingly open and then profound, root-like, old vine fruited, spanning both the planted and the ethereal. The palate is silkily dry, apparently light, layered again with a persistently pure, fine boned concentration, subliminal richness and a measured, weightless length that is quite magical. A very, very lovely Romanée-Conti.

Recommended drinking from 2026–2035+

£5,475.00/case of 3 bottles, in bond UK

£1,825.00/case of 1 bottle, in bond UK



LE MONTRACHET

Corney & Barrow Score 18–18+

This, my second of three tastings of the 2010's was alone with Aubert de Villaine (the third was solo after a caisse-croute lunch in which if truth be told I was like a child alone in a sweet shop) there was a fractional release of silent concentration as we tasted the Le Montrachet and we both decided that the 2004 vintage like the 2008 beforehand imposed itself wonderfully on the wine. 2010 is of course a great white wine vintage as well and this Le Montrachet embraces that greatness effortlessly. Rich, gold green colour. The nose has a linear, muscular but restrained perfume of rich, sweet, subtly ripe, golden fruit. The palate is tautly flavoured with fabulous tension, a clean, mineral, zesty power subliminal concentration and a broad, sustained elegance to the finish. This is a Montrachet of finesse as well as profound depth. Lovely wine which will take long cellaring.

Recommended drinking from 2016–2025+

£3,125.00/case of 3 bottles, in bond UK

£1,042.00/case of 1 bottle, in bond UK

DOMAINE DE LA
ROMANÉE-CONTI

VINEYARD HOLDINGS

DOMAINE DE LA ROMANÉE-CONTI 2009 VINTAGE	AVERAGE AGE OF VINES	AVERAGE PRODUCTION (doz)	TOTAL PRODUCTION 2010 (doz)	YIELD (Hectolitres per Hectare)	HARVEST DATES 2010
Le Corton	45	-	433	17,5hl/ha	22 nd September
Échézeaux	35	1340	1247	24hl/ha	30 th September
Grands Échézeaux	55	1150	903	23hl/ha	29 th September
Romanée-St-Vivant	37	1500	1159	22hl/ha	27 th September
Richebourg	45	1000	943	24hl/ha	23 rd September
La Tâche	50	1870	1313	21hl/ha	26 th September
Romanée-Conti	56	450	386	19hl/ha	25 th September
Le Montrachet	65	250	169	22,5hl/ha	23 rd September



MAP OF VINEYARDS

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 (e.g. 14–16) which 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.

TO ORDER

Please call us:
020 7265 2430 (London)
01875 321 921 (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*

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Vineyards of Domaine de la Romanée-Conti

RECOMMENDED DRINKING DATES

We are regularly asked for more specific drinking dates for Burgundies, in particular the great Domaines. Here, therefore, are specific recommendations of drinking dates for every vintage. Of course taste is an extremely personal thing but having tasted and analysed these wines extensively over the last few years, we absolutely believe that opening these wines at the dates indicated will ensure maximum enjoyment. For your interest and reference we have included our original recommendations made at the launch of the new vintages below.

REVISED DRINKING DATES	Vosne-Romanée 1er Cru Cuvée Duvault Blochet	Echézeaux	Grands Echézeaux	Richebourg	Romanée-St-Vivant	La Tâche	Romanée-Conti	Le Montrachet
1995	N/A	Now-2015	Now-2017	Now-2018	Now-2017	Now-2019+	Now-2025+	Now-2014
1996	N/A	Now-2015	Now-2016	Now-2017	Now-2018	Now-2019+	Now-2025+	Now-2015
1997	N/A	Now-2017+	Now-2018+	Now-2018+	Now-2020+	Now-2021+	Now-2024	Now-2015
1998	N/A	Now-2019+	Now-2020+	Now-2022+	Now-2023+	2012-2022+	2015-2030+	Now-2016
1999	Now-2017	Now-2019+	Now-2020+	Now-2022+	Now-2023+	2012-2024+	2015-2030+	Now-2016
2000	N/A	Now-2018+	Now-2019+	Now-2020+	Now-2020+	Now-2023+	Now-2027+	Now-2018
2001	N/A	Now-2020+	Now-2021+	Now-2022+	Now-2023+	Now-2023+	Now-2029+	Now-2019
2002	Now-2016	Now-2020+	Now-2022+	Now-2023+	Now-2023+	2012-2023+	2015-2028+	Now-2020
2003	N/A	Now-2015+	Now-2017+	Now-2018+	Now-2019+	Now-2020+	Now-2025+	Now-2015
2004	N/A	As below	As below	As below	As below	As below	As below	As below
2005	N/A	As below	As below	As below	As below	As below	As below	As below
2006	As below	As below	As below	As below	As below	As below	As below	As below
2007	N/A	As below	As below	As below	As below	As below	As below	As below
2008	As below	As below	As below	As below	As below	As below	As below	As below
2009	As below	As below	As below	As below	As below	As below	As below	As below

ORIGINAL DRINKING DATES	Vosne-Romanée 1er Cru Cuvée Duvault Blochet	Echézeaux	Grands Echézeaux	Richebourg	Romanée-St-Vivant	La Tâche	Romanée-Conti	Le Montrachet
1995	N/A	From 2003	From 2005	From 2006	From 2005	From 2006	From 2008	From 2007
1996	N/A	From 1999	From 2000	From 2003	From 2001	From 2004	From 2006	From 2004
1997	N/A	From 2002	From 2003	From 2005	From 2005	From 2005	From 2007	From 2004
1998	N/A	From 2004	From 2005	From 2006	From 2005	From 2008	From 2008	From 2003
1999	From 2003	From 2006	From 2008	From 2010	From 2009	From 2012	From 2015	From 2006
2000	N/A	From 2004	From 2006	From 2009	From 2007	From 2009	From 2009	From 2007
2001	N/A	From 2005	From 2006	From 2007	From 2007	From 2008	From 2010	From 2008
2002	From 2006	From 2008	From 2009	From 2009	From 2009	From 2012	From 2015	From 2010
2003	N/A	From 2008	From 2009	From 2011	From 2010	From 2011	From 2012	From 2009
2004	N/A	From 2013	From 2015	From 2017	From 2016	From 2018	From 2020	From 2012
2005	N/A	From 2015	From 2020	From 2020	From 2020	From 2020	From 2025	From 2014
2006	From 2010-2015	From 2011-2016	From 2012-2017	From 2015-2020	From 2013-2020	From 2016-2022	From 2017-2025	From 2015-2020
2007	N/A	From 2012-2017	From 2015-2018	From 2016-2021	From 2016-2020	From 2017-2022	From 2020-2025	From 2012-2020
2008	From 2015-2020	From 2016-2020+	From 2018-2025+	From 2022-2027+	From 2017-2022	From 2018-2026+	From 2020-2030	From 2018-2020+
2009	From 2015-2020	From 2018-2025+	From 2020-2030	From 2022-2030	From 2020-2028	From 2025-2035	From 2025-2035+	From 2015-2025

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