



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



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

INDEPENDENT WINE MERCHANTS-1780



BONNEAU DU MARTRAY

2015 VINTAGE, EN PRIMEUR



MARTRAY

*“Les vendanges 2015, parmi les plus précoces que nous ayons connues, resteront dans nos annales tellement les fruits, beaux et gourmands, expriment la plénitude, quand bien même les quantités obtenues ne sont pas totalement à la hauteur de nos attentes.”*

*“The 2015 harvest will be remembered as one of the earliest we have ever known, and will remain in our records for the beautiful and luscious fruit expressing... fullness.”*

JEAN-CHARLES LE BAULT DE LA MORINIÈRE  
November 2016



4

## A LITTLE HISTORY...

The Burgundy historian Camille Rodier confirms that the current Bonneau du Martray Corton-Charlemagne vineyard is exactly the same as that donated by the Emperor Charlemagne to the Abbey of Saulieu in 775.

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It is said that the Emperor's wife, mindful of her husband's majesty being compromised by the staining of his beard with red wine, caused white grapes to be planted on the section of the hill between Pernand-Vergelesses and Aloxe-Corton that now bears his name.

It would appear to have been a wise decision if not made with entirely profound motives. The church owned the property for just over a thousand years until the French revolution when it was acquired by René Bonneau du Martray's family, direct descendants of Nicolas Rolin who implemented the construction of the Hospice de Beaune in Beaune in 1443. In the 19<sup>th</sup> Century, the Bonneau du Martray family held almost 24 hectares of vines including the entirety of the Charlemagne "climat"

in the commune of Pernand.

It was later René Bonneau du Martray, born in 1886 who, childless, bequeathed his estate to his niece, Comtesse Alice le Bault de la Morinière whose husband, Jean, took over in 1969. It was Jean who laid the foundations of the estate's renaissance and restoration of the property. He enlarged the cuverie and cellars, perfected the vinification and implemented the use of special small steel tanks for temperature control. Above all, he decided to estate-bottle the wine (hitherto it had been sold to négociants) thus giving him absolute control of quality and underwriting the reputation of his wine.

Jean's son, Jean-Charles, has managed the Domaine since 1994.

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# THE VINEYARDS...

Bonneau du Martray lies in one entire parcel at the heart of the Charlemagne “*climat*” and is the largest single holding at 11.09 hectares.

6

The hill of Corton offers a layering of Jurassic soil over limestone and is one of the most famous and familiar landmarks in Burgundy described eloquently by Alexis Lichine as akin to a “well formed breast”. The Domaine’s holdings are categorised by 16 different parcels, each of which gives a particular quality to the wine. Those higher up the hill are of limestone, marl and clay and provide more elegant floral aspects to the wine. The mid section offers more full bodied aspects and the lower plains of limestone and iron topsoil greater sweetness and alcohol. Each parcel is vinified separately.

The average age of the vines is very high – around 50 years – and yields are correspondingly low, though the average is 40 hl/ha and under 30 hl/ha for the red Corton (see opposite). Herbicides and fertilisers are banned and yields, whilst naturally controlled

by the age of the vines are further reduced by severe pruning in the early part of the growing season and green pruning (*éclaircissage*) when necessary in the final approach to the harvest itself. The Domaine converted to biodynamics in 2016.

The Domaine is highly unusual in its aspect, facing as it does west and southwest. This guarantees long, slow maturation of the grapes helped by the heat reflective and distinctive white colour of the marl soil. Its elevated position on the hill allows for excellent drainage at the same time as allowing cold humid air to slide through the bottom of the slopes. The wood that circles the hill protects the highest parcels from the cold of the plateau. It is this feature that perhaps more than any other influences the character of the wines and gives them both richness and supreme elegance.



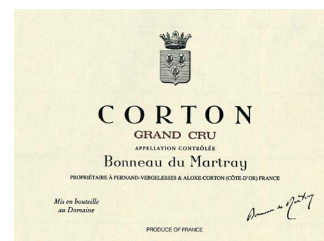
## CORTON-CHARLEMAGNE GRAND CRU

Grape Variety  
Chardonnay

Vineyard Holding  
9.5 Hectares (23.47 Acres)

Average Age of Vines  
54 Years

Average Production  
3990 cases



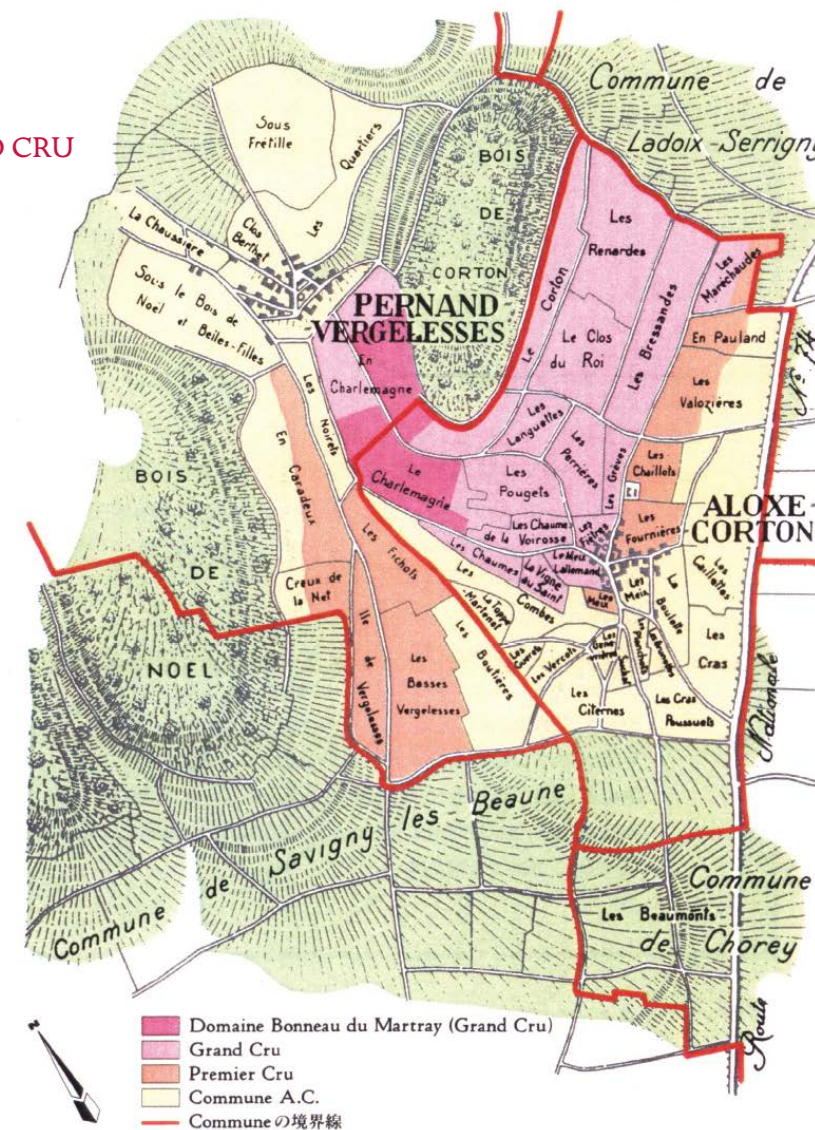
## CORTON GRAND CRU

Grape Variety  
Pinot Noir

Vineyard Holding  
1.59 Hectares (3.93 Acres)

Average Age of Vines  
52 Years

Average Production  
500 cases



7

Map showing 'en Charlemagne' and 'le Charlemagne' vineyards



# INTRODUCTION

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To most, Domaine Bonneau du Martray is Corton-Charlemagne - one of the very greatest of all Grand Cru white Burgundies, synonymous with a style that combines an aching richness, length and concentration with an incomparable finesse and purity.

8

Jean-Charles le Bault de la Morinière, whose family is only the third set of owners in over twelve centuries, calls his wine the product of light rather than heat – a consequence of the Domaine's unique aspect, facing west and south west, that formidably increases the influence of light on the vines particularly in the afternoon and early evening without running the risk of excessive heat.

It is also the only other domaine in Burgundy, apart from Domaine de la Romanée-Conti, to produce uniquely Grand Cru wines with the further advantage of its vineyards being sited in a contiguous block stretching between 'En Charlemagne', next to Pernand-Vergelesses, and 'Le Charlemagne', reaching towards Aloxe-Corton.

The estate remains the single largest holding in

Corton-Charlemagne at just 9,5 hectares, with a tiny 1.59 hectare parcel dedicated to Pinot Noir producing Grand Cru Corton of an extraordinary, rich minerality.

The weight of some twelve centuries of stewardship rests lightly on Jean-Charles le Bault de la Morinière, who has been running the Domaine since 1994. His engaging charm and languid demeanour mask an almost febrile attention to detail, a restless pursuit of perfection and an acknowledgement that that same tradition relies on change, sometimes broad, sometimes finely tuned but always fluid. He is proud to have finally gone public on the Domaine's now official biodynamic certification, a process that began in 2004 and was finally ratified in 2014. This Domaine is one of Burgundy's greatest estates.

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# BONNEAU DU MARTRAY

2015 VINTAGE

“The sun is the shadow of God.”

(Michelangelo)

It is as if the Puritans have run for cover, hands held helplessly in front of their eyes against the almost blinding beauty and light of the Domaine's 2015 Corton-Charlemagne. Or something...

But it is a lovely wine born with apparently effortless ease from a growing season that was equally beautiful and offers an almost sensuous sanctuary from the turbulent years through which Burgundy has steered itself since 2010.

Of course the Puritans will cite and side with the loftier 2014s but I suspect there will be some revisionist views on that vintage when the two are placed side by side over the next few years.

2015 is, on the hill of Corton a pleasure giver but with greatness. The tasting notes attempt to put this across. If there has been a price to pay for this quality then it lies in the yield, 20% down for the Corton-Charlemagne, 50% for the Corton, frightening enough figures. This time the cause was not hail or frost but a spike of heat at the beginning of June – specifically on the 5<sup>th</sup> – in the middle of flowering which led to a high rate of *millerandage* or uneven fruit set. That apart, the growing season was about sun, lots of it and most of it in the right place at the right time...

And that is why after the leaf fall of October 2014 as

the vines prepare for the long rest, the heavy, almost tropical rains of November were to be a blessing as the soils continued damp right the way through into April. That apart the weather remained overcast, often foggy, with a few snow showers and light frosts.

The swallow's return – always the clearest indication of awakening sun and warmth – was seen on 8<sup>th</sup> April and thereafter the landscape changes as the bright green of young leaves dusts the vineyards and the nascent buds break on the 26<sup>th</sup>. It is an exciting time and the season picks up its skirts and just flies. The immense work in the vineyards is no longer about damage limitation as in previous years, now it is about gently curbing the exuberance of growth, through shoot thinning and later, control of the leaf canopy.

May, June, July and August were seamlessly warm and dry, occasionally very hot in July where temperatures exceeded 30°C (86°F) for 18 days with a high of 37°C (98.6°F) on the 4<sup>th</sup>, 7<sup>th</sup> and 17<sup>th</sup>. *Véraison* – when the grapes change colour started on 23<sup>rd</sup>, almost two weeks earlier than 2014 and ended on August 7<sup>th</sup> and 14<sup>th</sup> for Corton and Corton-Charlemagne respectively.



*“Sensuous and taut.  
Quite something.”*

ADAM BRETT-SMITH  
NOVEMBER 2016

These high temperatures did cause some foliage loss and the risk of, realised in some cases, burnt berries.

August saw a return to more normal temperatures with even some much needed light rain and a beautiful burst of heat at the end of the month allowing one of the earliest harvests on record to start on September 1<sup>st</sup> with the tiny red Corton and then then plots of Corton-Charlemagne as they skipped happily into maturity. No mildew, no botrytis just beautiful, beautiful grapes with the only sorting required being the 2<sup>nd</sup> generation grapes in the red Corton – a loss of 1%.

Fermentations, in oak barrels in Jean-Charles' words were “magnifiques et régulières”, with the malolactics (spiky malic acids converted into creamier lactic acids) completed between February and the end of June 2016 for the Corton-Charlemagne and a slower May to mid-September for the red Corton. Bottling will be in Spring 2017.

Yields are down. Simple as that. Just 31.8 hl/hectare for the Corton-Charlemagne and a pathetic 16.8 hl/hectare for the Corton.

As always we will do our best to meet your requirements. Do please speak to your usual salesperson or any member of the Sales team on 020 7265 2430 for further help and advice.

*Adam Brett-Smith*

ADAM BRETT-SMITH  
November, 2016

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## 2015 TASTING NOTES

### CORTON-CHARLEMAGNE GRAND CRU

Characteristic pale green-gold in colour. The nose is lovely, with peachy white fruits and a kick of subtly tropical, creamy perfume, zesty, intense and lush at the same time. The palate has this delectable creamy quality as well, full flavoured, sensuously ripe and silken but with that tell-tale lift of acidity and minerality on the finish. Beautiful wine.

Corney & Barrow Score 18

Recommended drinking from 2018 - 2022

£595/case of 6 bottles, in bond UK

£605/case of 3 magnums, in bond UK

### CORTON GRAND CRU

We rather wish we had more of this...

A privileged allocation is one thing but when it is drawn from a tiny 1.59 hectare plot producing a bare 500 cases, privilege becomes quite a burden...

Corton is a huge success in 2015, about as good as it can be perhaps. Limpid, firm ruby colour. The nose is... juicy, sweetly fruited with the restrained power of perfect ripeness, treacle rich. The palate has a silken density with powder fine tannins (the so called grit in the oyster here is reduced to a speck), broad generous flavours and delectable balance to the finish. This reminded me of the lovely 2009 but perhaps with a looking glass.

Corney & Barrow Score 18

Recommended drinking from 2020 - 2025

£297.50/case of 3 bottles, in bond UK

### TO ORDER

Please call

020 7265 2430 (London)

or

01875 321 921 (Edinburgh)

Please email

[sales@corneyandbarrow.com](mailto:sales@corneyandbarrow.com)

Please note: 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.

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.





# RECOMMENDED DRINKING DATES

We have been offering these updates for quite some time.

Almost without exception our revised drinking dates are merely a reminder of what we recommended upon original release. We do not say that you cannot drink wines older if you wish, merely that we cannot continue to guarantee them if you ignore our recommendations!



The hill of Corton



## REVISED DRINKING DATES

Vintage	Corton-Charlemagne	Corton
2000	Now	Now
2001	Now	Now
2002	Now	Now
2003	Now	Now
2004	Now	Now
2005	Now	Now - 2020
2006	Now	Now - 2017
2007	Now - 2018	Now
2008	See Below	Now - 2018
2009	Now - 2019	See Below
2010	Now - 2020	2016 - 2025
2011	Now - 2020	See Below
2012	2016 - 2021	See Below
2013	See Below	See Below
2014	See Below	See Below

## ORIGINAL DRINKING DATES

Vintage	Corton-Charlemagne	Corton
2000	From 2006	From 2005
2001	From 2005/6	From 2005
2002	From 2008	From 2006
2003	From 2007	From 2008
2004	From 2012	—
2005	From 2015	—
2006	From 2014	From 2014
2007	2012 - 2015	2013 - 2015
2008	2014 - 2017	2014 - 2020
2009	2014 - 2018	2014 - 2020
2010	2017 - 2020	2018 - 2025
2011	2016 - 2019	2016 - 2022
2012	2017 - 2020	2017 - 2021
2013	2018 - 2022	2018 - 2022
2014	2019 - 2023	2019 - 2024



# TO ORDER

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**CORION-CHARLLEMAGNE**  
**GRAND CRU**  
APPELLATION D'ORIGINE PROTÉGÉE  
**Bonneau du Martray**  
BERNARD VERGÉLIER & MOUILLON, (CÔTE-D'OR)-FRANCE  
**2015**

*Bonneau du Martray*

