



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



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

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780



MAISON TRAPET PÈRE & FILS
GEVREY-CHAMBERTIN

MAISON GEVREY-CHAMBERTIN CONTRÔLÉE

2015

Jean & Jean-Louis TRAPET

MAISON GEVREY-CHAMBERTIN, CÔTE-D'OR, FRANCE

Trappet

DOMAINE TRAPET

2015 VINTAGE, EN PRIMEUR

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We were running late for Jean-Louis Trapet, so I made the customary phone call from the car, rehearsing the well-used “so sorry... *en retard*... there as soon as possible.” Jean-Louis’ charming mother answered – “*Ne vous inquiétez pas Monsieur*, he has so much to do – just arrive when you can!” I had forgotten that this is a domaine for whom time is a relative concept.

Seemingly chaotic at ground level, especially when one arrives as the next season’s reds are being pressed, you then descend into the cellar. The heavy oak doors shut behind you and the machinery of the domaine is muted. As the customary Burgundian cool humidity envelopes you, Jean-Louis is visible crouched by a barrel at the far end of the cellar, illuminated in a faint beam of light. An island of good natured calm in a sea of activity.

Jean-Louis is rather revered for his biodynamic credentials. In practice, these are tempered with a healthy dose of realism. He enjoys telling how he made a couple of village wines in 1996 without the protective sulphur dioxide, with good results – he was “so proud”. The next year he trialled this on some batches of premiers crus, which was, in his words, “a grave mistake”. That was the end of zero-sulphur winemaking at Domaine Trapet (although even today, a small dose at bottling is the extent of the domaine’s sulphur regime). Despite its forward-looking approach, this domaine has its feet firmly on the ground.

Last year, Alison Buchanan revealed that Jean-Louis is a secret petrol-head. I didn’t see any sign of his Caterham this year, but his sense of humour is very much intact, shining out from behind his new red-rimmed spectacles. He mischievously translated the Marsannay lieu-dit *Les Grasses Têtes* for us as “fatheads”. Later, watching me tap away on my laptop after one particularly good wine, he asked “Are you the next Charles Dickens?”

I was asked recently what is unique about the Trapet wines. Whilst easy answers roll off the tongue – ‘biodynamic’, ‘partial destemming’, ‘seventh generation’ – it made me think. There is something very special here, perhaps best described as ‘luminosity’. Part of that is an energy: these are wines which thrill the palate. Another part is a clarity of expression: there is an immediacy of both fruit and *terroir*, a seeming shortcut to the essence of these old vineyards. Tasting Trapet – even better, drinking Trapet – is a buoyant, refreshing and often illuminating experience.

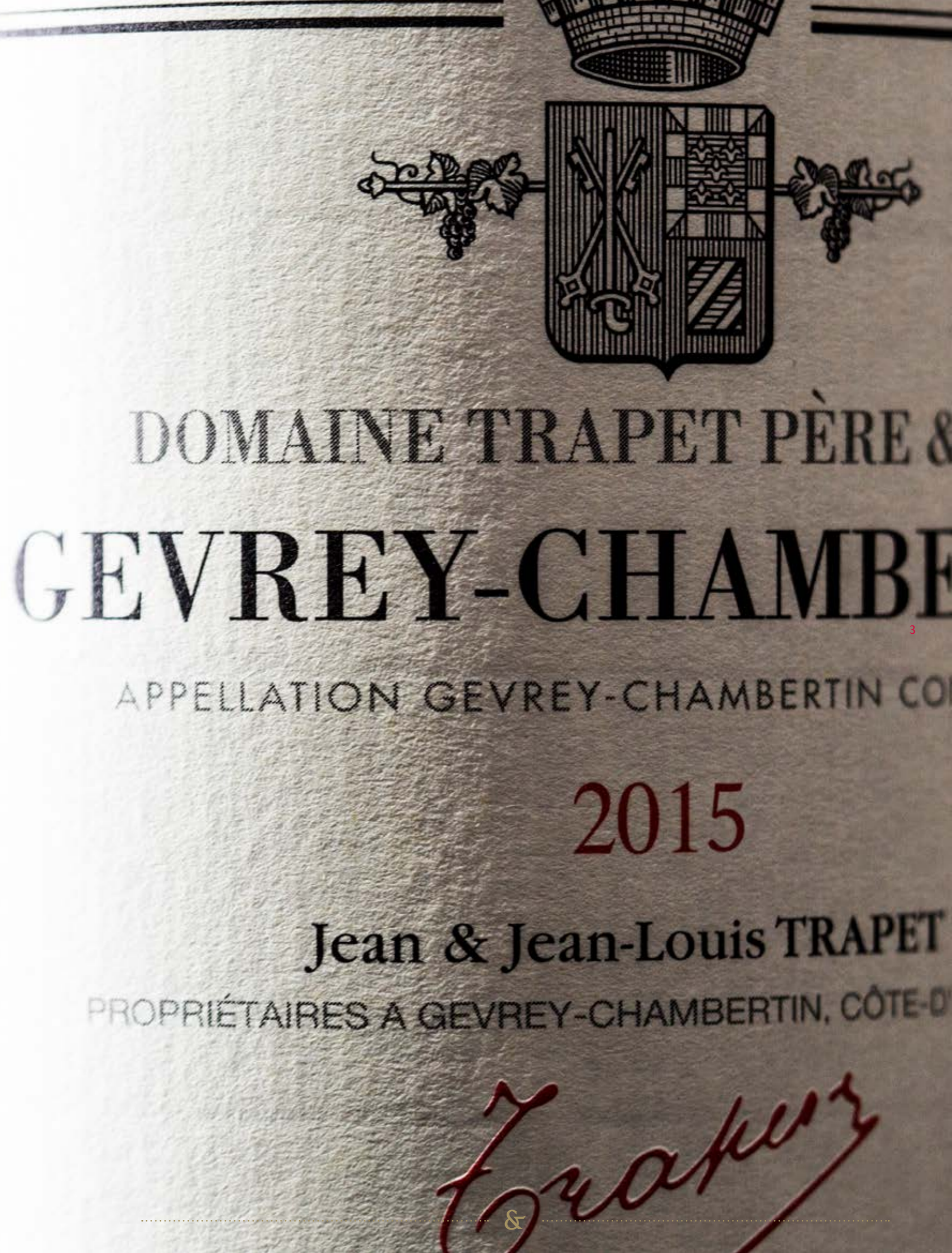
We are proud to be exclusive UK agents, having imported the domaine’s wines since the 1960s.



GUY SEDDON
December, 2016

To find out more about Corney & Barrow visit
www.corneyandbarrow.com

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“2015 is quite a beautiful vintage, bathed in that soft light that suits Burgundy so well. What grapes! Aided by an early, quick flowering, they were small and evenly sized. Ripeness was equally homogenous and the acidity was fine and chiselled. The 2015 vintage carries an enchanted stamp of Burgundy.”

JEAN-LOUIS TRAPET, DECEMBER 2016



2015 VINTAGE REPORT

The 2015 season was a meeting of extremes. The fruit character has been sculpted by the heat of the summer. The wines' poise owes thanks to the water reserves built up over a wet winter, which allowed the vines to hold out until the August rains.

Winter 2014-15 was moist but mild. Spring heralded a change, bringing sunny, warm, mostly even weather which ensured an early flowering passed largely without incident.

Summer was particularly dry. May, June and July were very hot, with temperatures over 35°C in July. *Véraison* (colour change) started in mid-July but barely progressed until the beginning of August, despite

some sporadic rain. Heavier August rains were much needed, accelerating *véraison*, which then shot through in a matter of days.

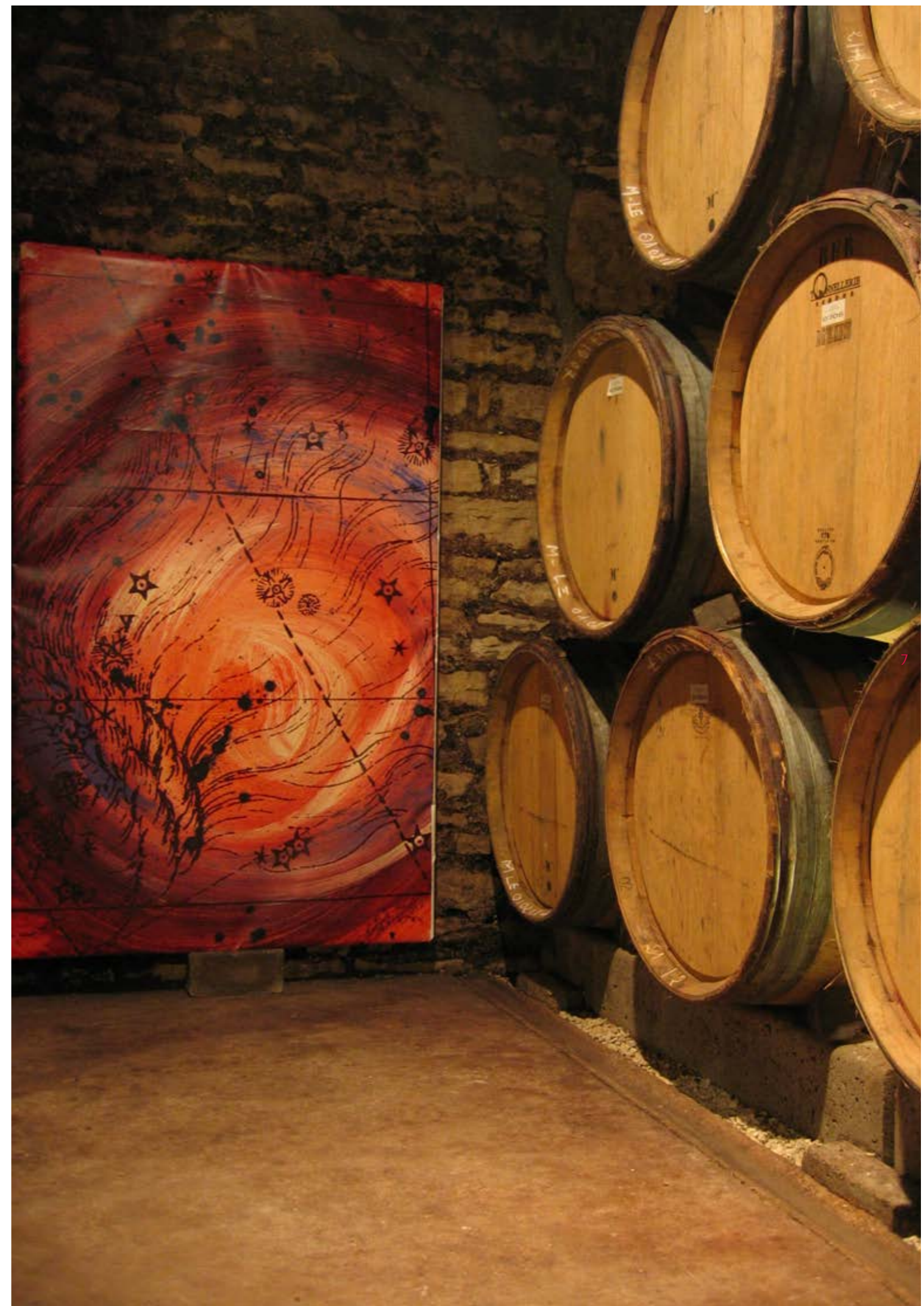
Harvest, under a radiant sun, was carried out in the first fortnight of September. There was no sunburn or botrytis in 2015. The berries reached a uniform maturity, which made for a smooth transition to the cellar with minimal sorting required.

6

THE HOLDINGS

APPELLATION	HECTARES	PLANTED
Chambertin Grand Cru	1.90	1919*
Latricières-Chambertin Grand Cru	0.75	1938*
Chapelle-Chambertin Grand Cru	0.60	1945*
Gevrey-Chambertin Clos Prieur Premier Cru	0.40	1965
Gevrey-Chambertin Petite Chapelle Premier Cru	0.40	1965
Gevrey-Chambertin Village	3.00	1913*
Gevrey-Chambertin Ostrea Village	2.50	1913*
Marsannay Rouge Village	1.50	1979
Marsannay Blanc Village	0.50	1979
Various Bourgogne	3.85	Various

* Refers to original date of planting, although due to the age of these plots, a significant number of vines have been replanted.



7

2015 TASTING NOTES

8



WHITE WINES

BOURGOGNE BLANC

This comes from two limestone-rich parcels within Marsannay. The soils are easy-draining and the slopes are well exposed with plenty of surface pebbles. Pale golden in colour, this has a blend of peach and apricot on the nose, with decadent hints of pastries and lemon zest. Very accessible, with a lightness of touch and a fine mineral definition.

Corney & Barrow Score 16.5+
Recommended drinking from 2017 - 2020+

£175/case of 12 bottles, in bond UK

MARSANNAY BLANC

From a lieu dit called Grasses Têtes – as mentioned above, helpfully translated by Jean Louis as “fatheads”, which were it not for the slightly unflattering connotations, might be the new nickname for this wine. Ripe and ebullient on the palate, with sherbet and masses of energy. Fresh and mineral, vibrant. A pick.

Corney & Barrow Score 17
Recommended drinking from 2017 - 2021+

£225/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

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.

9



RED WINES

BOURGOGNE PASSETOUTGRAINS A MINIMA

This is from a vineyard just outside the Gevrey-Chambertin boundary, a blend of 50% Gamay and 50% Pinot Noir. The vines were planted in 1965 as two separate parcels by Louis and Jean Trapet, Jean-Louis' grandfather and father respectively. 'A minima' aims at purity with minimal intervention. Bright red cherries, with a touch of creamy density. Supple and playful – everything a Passetoutgrains should be.

Corney & Barrow Score 16.5
Recommended drinking from 2017 - 2022+

£145/case of 12 bottles, in bond UK

BOURGOGNE ROUGE

Dark fruited and surprisingly rich for its modest place in the hierarchy. This has a suppleness and approachability that is quite disarming. Around a quarter whole bunches, the stems giving a sappy lift which works rather well. We understand there will be no Bourgogne Rouge in 2016 so stock up on this now!

Corney & Barrow Score 16.5
Recommended drinking from 2017 - 2022

£185/case of 12 bottles, in bond UK

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MARSANNAY

Marsannay is a dynamic appellation. Land is cheaper here, meaning young growers have colonised this previously unloved village. Could this be the Hoxton of the Cote d'Or? As Jean-Louis has said, Marsannay and Gevrey-Chambertin are extremely similar in terms of soil composition, even if Marsannay has a little more clay. Dark fruited, textured and smoky, with rounded supple tannins, this is a great value buy.

Corney & Barrow Score 16.5
Recommended drinking from 2018 - 2023+

£235/case of 12 bottles, in bond UK

GEVREY-CHAMBERTIN VILLAGES

The Trapet family's Gevrey holdings cover three hectares, with eight individual parcels dotted across various *terroirs*. This has dark, spherical, pure Pinot Noir fruit, with what Alison Buchanan described last year as "Gevrey edginess" – a great term, on which there is no point trying to improve. More overt than reticent, this will be a pleasure giver.

Corney & Barrow Score 17.5
Recommended drinking from 2017 - 2028+

£435/case of 12 bottles, in bond UK

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GEVREY-CHAMBERTIN CUVÉE OSTREA

Ostrea comprises two hectares and 50 rows over four parcels in the north of Gevrey, towards Brochon. The oldest vines, having been planted in 1913, contribute really attractive intensity. This is dark, with lovely texture and freshness. Smoky depths and earthy, briny minerals complement dark fruit, bitter chocolate and black cherry compote. Pretty red fruited aromatics soar above and a seam of acidity ensures a long finish.

Corney & Barrow Score 17,5+
Recommended drinking from 2018 - 2032

£525/case of 12 bottles, in bond UK
£275/case of 3 magnums, in bond UK

GEVREY-CHAMBERTIN 1ER CRU CLOS PRIEUR

Very pretty perfume – violets and rose petals. The palate is rather unexpectedly structured, with a savoury density and rigour, making you sit up and pay attention. Beautifully ripe fruit, although the body is taut and ‘ripped’. An agile specimen: in automotive speak, more nippy roadster than SUV – streamlined and built for speed.

Corney & Barrow Score 17,5
Recommended drinking from 2022 - 2032

£850/case of 12 bottles, in bond UK

GEVREY CHAMBERTIN 1ER CRU PETITE CHAPELLE

Floral, counterbalancing the ripeness of this naturally warm site. Very pure on the attack, which is sustained throughout, with fine, fine texture and a touch of salinity from the mid-palate onwards. Some real structure here, with a gently extracted but extensive tannic framework supporting the palate. No destemming – this is 100% whole bunches, conferring an attractively lifted character.

Corney & Barrow Score 17,5+
Recommended drinking from 2022 - 2032

£850/case of 12 bottles, in bond UK

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GEVREY CHAMBERTIN 1ER CRU CAPITA

A super cuvée! 100% whole-bunch premier cru fruit, made only when conditions permit. The first vintage was 2005. This is a blend of the best premier cru sites, the name Capita being a Latin derivation of 'head'. As Jean-Louis said, "when you do 100% whole bunch, that is a different world" – he is right, it is. The whole bunches give a sappy tension to the dark, gradated berry fruit. Rarefied stuff and precarious to make, but this is a resounding triumph.

Corney & Barrow Score 18+
Recommended drinking from 2022 - 2032

£895/case of 12 bottles, in bond UK

CHAPELLE-CHAMBERTIN GRAND CRU

The 1937 plot was finally replanted last year, meaning around a third of production is currently 'off stream'. Exotic spices and tea leaf on the nose – in Joe Muller's words, "intoxicating" (and this was before he had a sip). Jean-Louis returned from the other end of the cellar with a twinkle in his eye – "c'est sympa non?" Wow, it certainly is – soaring, silky and so graceful. If this wine could sing, it would sound like Ella Fitzgerald.

Corney & Barrow Score 19
Recommended drinking from 2022 - 2035+

£795/case of 6 bottles, in bond UK

LATRICIÈRES-CHAMBERTIN GRAND CRU

Bought in 1904 by Jean-Louis' great-grandfather, in the year of his son's birth, this was the first of the domaine's *grands crus*. It is beautifully sited on gravel soils, close to a side valley through which air currents flow. This makes for a longer growing season than elsewhere, and this, in turn, enhances intensity and complexity. Beautifully, thrillingly immediate, this has its (delicate) feet on the ground at present – red fruited, corporeal but lithe... just getting ready to learn to fly, it will surely soar. Lots of mineral depth – "more vertical" in Jean-Louis' words.

Corney & Barrow Score 18.5+
Recommended drinking from 2022 - 2035+

£795/case of 6 bottles, in bond UK

CHAMBERTIN GRAND CRU

Bought in 1919, this is an extraordinary site. Down deep, there is limestone and marl, then fine clay and higher up, white marl. 100% whole bunch, as usual, this is so fine as to appear fragmented into a million pieces – but pieces which pull together to contribute to a harmonious whole. Powerful and tannic from the mid palate onwards, it is at once muscular and yet so, so delicate – yin and yang pulling perfectly against each other. Ripe fruit builds in the mouth, conducting the mineral charge.

Corney & Barrow Score 19+
Recommended drinking from 2025 - 2035+

£1,195/case of 6 bottles, in bond UK
£1,215/case of 3 magnums, in bond UK

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