



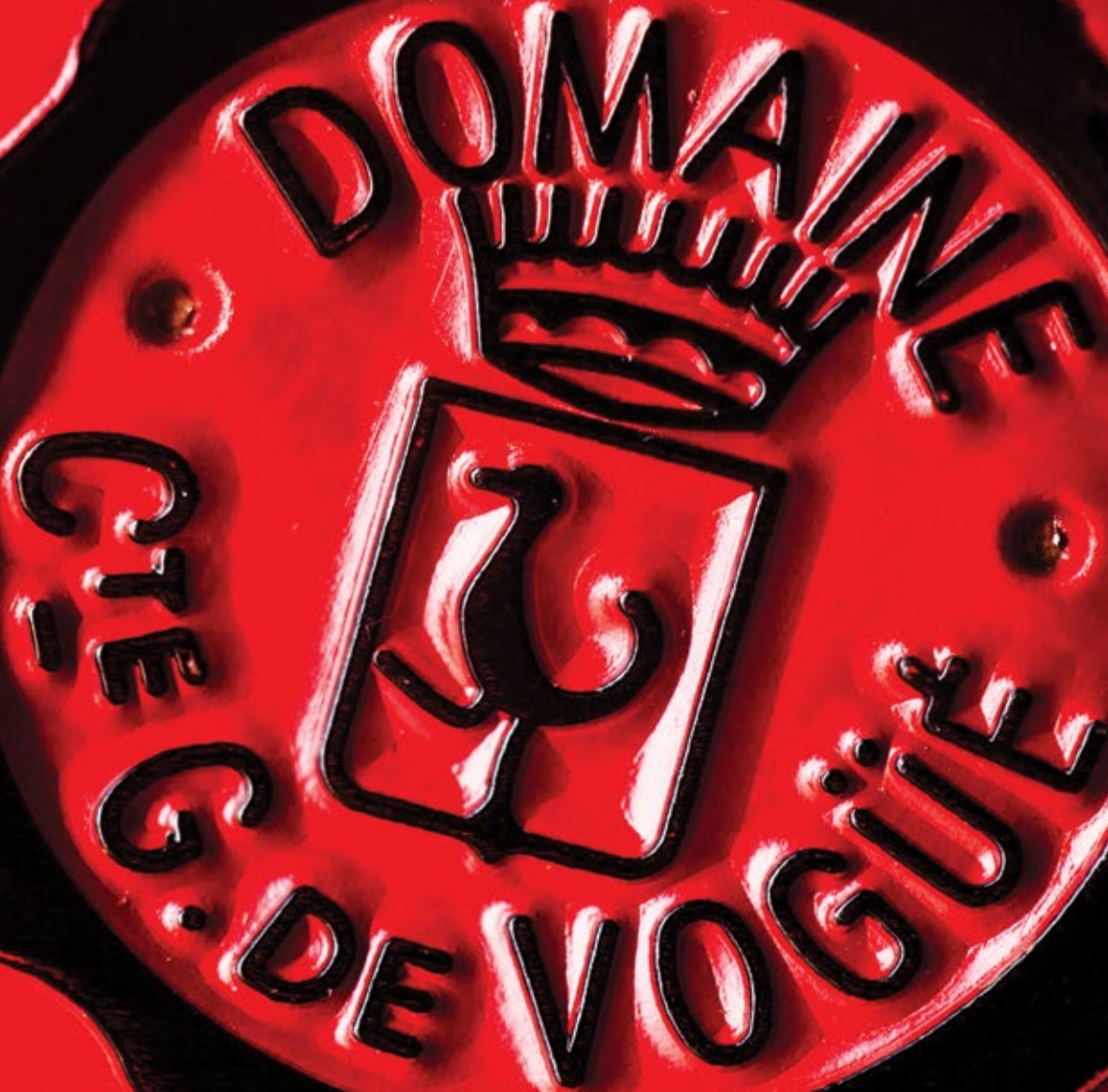
BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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

CORNEY &
BARROW


INDEPENDENT WINE MERCHANTS-1780



DOMAINE COMTE
GEORGES DE VOGÜÉ

2015 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK



*“Opulent and lavish, it allures
with its natural sweetness,
balancing harmoniously
and surprisingly a preserved
‘transparent’ freshness.”*

JEAN-LUC PÉPIN, COMMERCIAL DIRECTOR
MARCH 2017

2015 VINTAGE

Over and above the natural beauty and challenges of 2015 there are perhaps two reasons why these de Vogüé wines assume the mantle of greatness with such expressive authority.



Jean-Luc Pépin (Commercial Director)



Eric Bourgogne (Chef de Culture)

The first was the picking date, 3rd September, one of the earliest on record and which lasted just five days. The fruit was clearly ripe but the decision to pick earlier than most meant that the freshness and acidity was preserved. The second reason was François Millet's (*Chef de Cave*) sensitive interpretation of these qualities in his winemaking allowing the wines to express both the natural qualities of a great vintage and above all those of each individual *terroir* and in a near perfect balance. These wines are both opulent, seductive even and with a transparent freshness and purity that lifts the obvious power and concentration into another level altogether. They are indisputably great.

Jean-Luc Pépin's (Commercial Director) concisely eloquent report detailed the winsome but occasionally challenging nature of a lovely year. Some useful winter frost – in February – so necessary in ridding the vineyards of any latent pests and diseases – punctuated a generally mild end of season and this was followed by a dry spring, above average temperatures and high pressure days in March and April. Bud burst in the Chardonnay and young Pinot Noir vineyards was seen around the middle of the month and summer temperatures permitted quick growth in the vines so that 2015, now rivalled the precocious growing season of 2014. Intriguingly there was an early, heavy pressure from oidium, for some two months combatted naturally and effectively by Eric Bourgogne (*Chef de Culture*) and his team to such an extent that flowering began on the 1st June, uniformly and at speed. It was over within one week, with the “closing of the clusters” some three weeks later making 2015 (with 2003, 2011 and 2007) one of the four most precocious vintages.

If June was very warm, July was hot, sometimes dangerously so, with over two weeks in which the

temperatures exceeded 35°C (95°F). It was the third hottest July since 1900, *véraison* – where the grapes change colour from green to red – was blocked and in some plots the grapes themselves began to raisin in the heat. Mercifully the early August rains and more average temperatures kick-started *véraison* which was completed on the 17th and the 89mm of rain that did fall in August allowed the sugar levels to soar and maturity to accelerate. Now the sun was beneficial, the leaf canopy abundant (excellent for photosynthesis) and a south wind combined to boost alcohol levels. The grapes were small to medium sized, intense with sugars, with thick skins and in perfect health. Even more benevolently, harvesting began and continued under ideal anticyclonic weather, induced by a wind that now blew from the north-east.

Vinification, given the cleanliness and health of the grapes was relatively simple and straightforward with only very gentle extraction and subsequently malolactic fermentation generally swift and uncomplicated. The only sadness was yield, low at around 20-25 hectolitres per hectare (see table): the result of the intense July heat but the quality, the quality is... quite lovely.

As always, and after detailed guidance from you, we lay out our allocation process to help you with your order. Do please speak to our sales team on 0207 265 2430 for further help and advice. We will do our best for you.

ADAM BRETT-SMITH
March 2017



ALLOCATION PROCESS

We are often asked by customers for guidance on the quantities they should order.

All of the Domaine's wines are allocated. 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. 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.
4. Priority will be given to the Domaine's and Corney & Barrow's best, most loyal and most regular customers.
5. 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 Wednesday 22nd March 2017.

Allocations will be completed by Monday 27th March 2017. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve on payment.

As outlined, all orders are conditional upon UK storage only.

May we please request that invoices are paid in full by Friday 28th April 2017. 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.

TASTING NOTES



MUSIGNY

GRAND CRU

APPELLATION MUSIGNY CONTRÔLÉE

CUVÉE VIEILLES VIGNES

Domaine Comte Georges de Musigny

CHAMBOLLE - MUSIGNY (CÔTE D'OR)

Étiquette numérotée

01009

Signature of François Millet

2015

13.5% vol. 750 ml



PRODUCE OF FRANCE

MUSIGNY BLANC GRAND CRU

I used to feel a little like the “boy who cried wolf” in my continuing reference to this wine once again becoming what it actually (officially) is – Musigny Blanc, the rarest of all *Grand Cru* White Burgundies. Perhaps if I shut up... (Cries of “Yes!” all around me). But no. It has finally happened and this 2015 and now wears the label of the iconic Musigny Blanc.

It is gorgeous in 2015, the purists of course will prefer 2014, the hedonists, this lovely wine. Tasted once only in cask and on my last visit, it was being racked so I could not taste again. Usual firm, yellow-green colour. On the nose the minerality is more subdued, the golden white peachy fruit more overt along with a delectable, creamy rich perfume of new leather. The palate is richly flavoured but bears the weight of this great vineyard quite effortlessly, is concentrated, densely perfumed on the finish with a lick of acidity in the fine, fine length.

Corney & Barrow Score 17.5 - 18
Recommended drinking from 2018 - 2024

£1,395.00/case of 3 bottles, in bond UK
£465.00/case of 1 bottle, in bond UK

CHAMBOLLE-MUSIGNY

...And here is a wine that is indeed a mere “village” appellation but which achieves a quality way above that through the inclusion of two small parcels of *Premier Cru* “Les Baudes” and “Les Fuées” which themselves straddle the mighty Grand Cru Bonnes Mares (see map). This may be the finest young Chambolle Musigny I have so far tasted. Full, almost opaque ruby colour. Dark, liquoriced nose of spicy, black and red fruits far beyond the relative simplicity of a village wine. The palate is sweetly dense, heavy with fresh fruit, cocktailed, powerful and structured with super concentration to the finish. “Sorbet fruit in the summer, lots of vibration” said François Millet (Cellar Master).

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

£360.00/case of 3 bottles, in bond UK
£240.00/case of 1 magnum, in bond UK

CHAMBOLLE-MUSIGNY 1ER CRU

The Domaine elects to call this, culled from the young (25 years old!) vines of Musigny itself, a *Premier Cru*. Officially it is a *Grand Cru* and one of the great values in Burgundy. Effortlessly big ruby colour, virtually opaque. The nose is fathomlessly deep, darkly perfumed, silkily rich, powerful. The palate by contrast is almost lithe, full and generously fruited for sure, but with such a beautifully fresh structure that the power is carried lightly to a long, concentrated finish.

“Moment of current, like a river flow, generosity but always freshness. Sweet sorbet, beautiful flamboyance.”
François Millet

Corney & Barrow Score 18
Recommended drinking from 2019 - 2030+

£532.50/case of 3 bottles, in bond UK
£355.00/case of 1 magnum, in bond UK

CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES

“Les Amoureuses” – what a romantic name for a vineyard – after the 1er Cru Chambolle-Musigny its is like tasting Romanée-St-Vivant after Richebourg, a move towards the ethereal from the terrestrial – at least that is what I scribbled in the margin... but there is an atmospheric quality to this wine in 2015 which we see later in Musigny itself. Even the colour is lighter, firm ruby for sure but, lighter. The nose is infinitely subtle, with a super refined, intoxicating richness of bright red fruits almost mentholated in their freshness and with that same quality of perfume that persists even as you run out of breath. The palate is finely extracted, intricate rather than massive in structure, with intensely flavoured red fruits, liquorous but dry and a super long finish.

“Go up to the skies before you dive into the lake and, in 2015 go ahead, the temperature is perfect, the seduction of 2015...”
François Millet

Corney & Barrow Score 18
Recommended drinking from 2020 - 2030+

£445.00/case of 1 bottle, in bond UK





VINEYARD HOLDINGS

2015 Vintage	Average Age of Vines	Average Production (doz)	Total Production 2015 (doz)	Yield (hectolitres per hectare) 2015	Vineyard Holdings (hectares) 2015
Musigny Blanc	25 years	180	175	24.23	0.65
Chambolle-Musigny including Chambolle-Musigny 1er Cru	40 years 62/53 years (Les Baudes/ Les Fuées)	500	400	17.22	2.09
Chambolle-Musigny 1er Cru	17 years	800	350	30.58	1.03
Chambolle-Musigny 1er Cru Les Amoureuses	40 years	200	112	18	0.56
Bonnes-Mares Grand Cru	43 years	600	550	18.61	2.66
Musigny Grand Cru Vieilles Vignes	46 years	850	1100	18.2	5.44

BONNES-MARES GRAND CRU

There was a time when I suggested that the planted, burly, four-square presence of this wine was one that you would undoubtedly want on your side on a fight. If so then this great Cru has morphed from Gimli into Aragorn (what is he talking about?*). This is a great Bonnes-Mares. Deepest ruby. The nose, still nascent, nevertheless has a piercingly bright red and black fruit perfume. The palate is naturally powerful, rich, full and concentrated but with a grip that is born of super refined, powder dry tannins of real authority and...elegance, not a word often used to describe Bonnes-Mares. But there it is. Great presence, huge length.

“The paradox of 2015, so approachable, so reserved. Take away the acidity and you have 1985. But... 1985 does not have the acidity of 2015. So... 2015 is... 2015.”
Francois Millet

Corney & Barrow Score 18,5 to 19+
Recommended drinking from 2020 - 2036+

£1,062.50/case of 3 bottles, in bond UK
£710.00/case of 1 magnum, in bond UK

*Lord of the Rings, Gimli a warrior dwarf, Aragorn Isildur’s heir and great King.

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

MUSIGNY GRAND CRU

You will have noticed my increasing use of François Millet’s (*Chef de Cave*) cryptic, stream of consciousness words which, out of context are sometimes existentially bizarre and yet, in the benign gloom of the de Vogüé cellars, curiously apposite. For those who know him and have experienced them and perhaps for those who haven’t, they are compelling, legendary even...in particular when one remembers Clive Coates MW in his great book “The Wines of Burgundy” and how he described Musigny as “Majesty itself”.

Profoundly deep ruby colour, opaque. The palate somehow combines the physical – spicy, dark, and intense – with the almost atmospheric perfume of musk, rose petal and almost shocking youth of ancient vines. The palate is coated with seductive, insinuatingly rich fruits, an impression rather than a mere physical manifestation of huge length, and a sweetness of concentration which is in perfect balance. Lovely, lovely wine.

“Juicy sorbet, black fruits, very floral, the second generation rose of summer” says François Millet. And then, as if compelled towards the garrulous “Brunch on the deck on a Sunday morning, but you don’t suffer from the heat on the deck because its fresh, you could be in the garden in the shade.”

Corney & Barrow Score 19 to 19+
Recommended drinking from 2027 - 2037+

£1,475.00/case of 3 bottles, in bond UK
£985.00/case of 1 magnum, in bond UK

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 are regularly asked for more specific drinking dates for white and red burgundies, in particular those of 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. For your interest and reference we have included our original recommendations made at the launch of the new vintages. 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 them at the dates indicated will ensure maximum enjoyment.

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REVISED DRINKING DATES

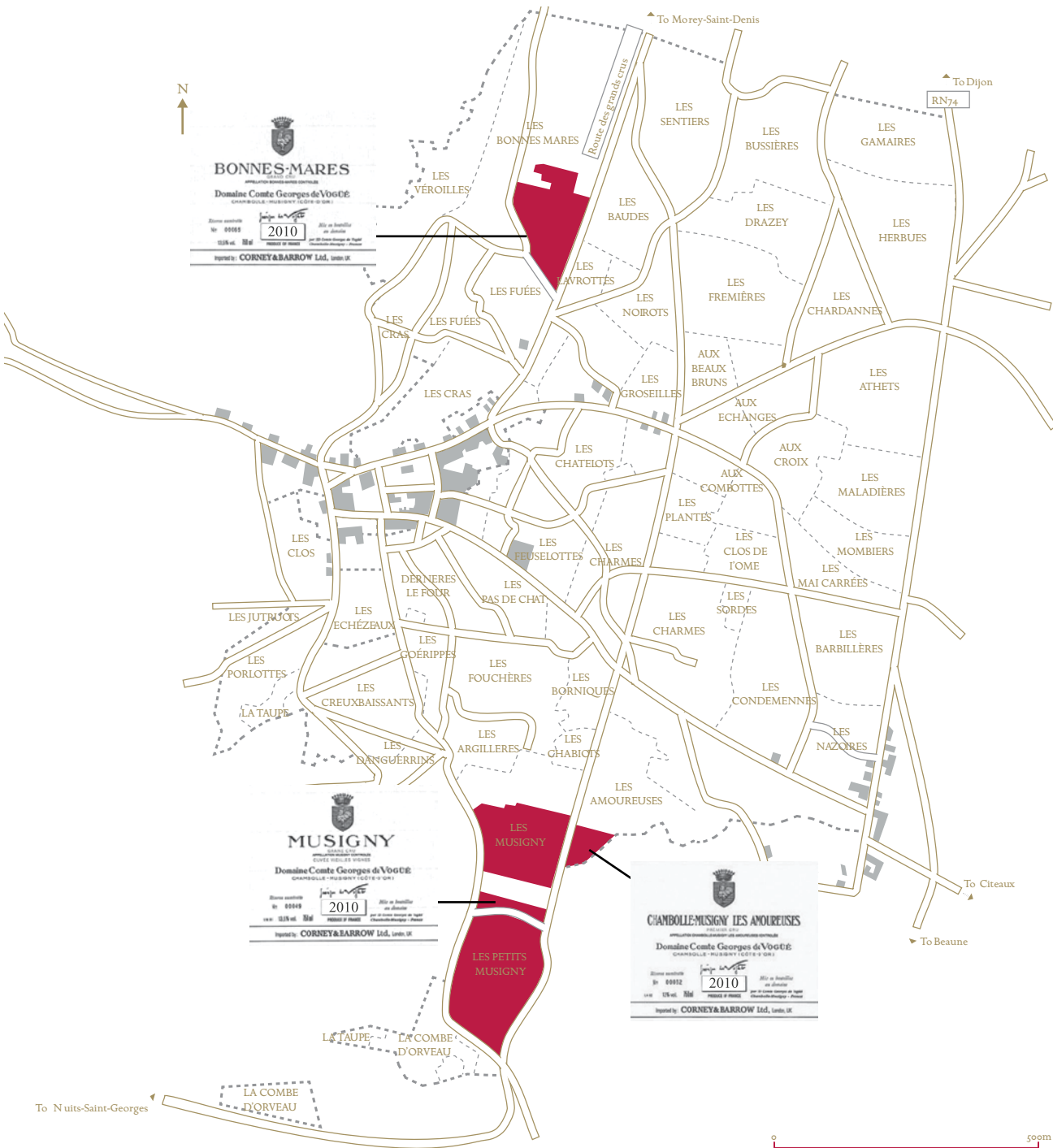
	Bourgogne Blanc	Chambolle Musigny	Chambolle Musigny 1er Cru	Chambolle Musigny 1er Cru Les Amoureuses	Bonnes-Mares Grand Cru	Musigny Grand Cru Vieilles Vignes
2003	Now	Now	Now	Now - 2018	Now - 2018	Now - 2020+
2004	Now	Now	Now	Now - 2018	See below	See below
2005	Now	Now	Now - 2020	Now - 2020+	See below	See below
2006	Now	Now	Now	See below	See below	See below
2007	Now	Now	Now	See below	See below	See below
2008	Now	Now - 2018	Now - 2020	See below	See below	See below
2009	Now	See below	See below	See below	See below	See below
2010	Now - 2020	See below	See below	See below	See below	See below
2011	See below	See below	See below	See below	See below	See below
2012	See below	See below	See below	See below	See below	See below
2013	See below	See below	See below	See below	See below	See below
2014	See below	See below	See below	See below	See below	See below

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	Now - 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+
2011	2016 - 2021+	2017 - 2025	2016 - 2030	2020 - 2026	2023 - 2030+	2022 - 2033
2012	2017 - 2022	2018 - 2026	2018 - 2030	2021 - 2030	2020 - 2035	2024 - 2040
2013	2017 - 2021	2017 - 2025	2017 - 2027	2019 - 2028+	2020 - 2030+	2025 - 2035
2014	2017 - 2023	2018 - 2026	2018 - 2030	2019 - 2028+	2025 - 2035+	2016 - 2035+



MAP



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TO ORDER

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US SIGNNY
APPELLATION D'ORIGINE PROTÉGÉE
GRAND CRU
MUSIGNY
VÉE VIEILLES
AND

