



Domaine Marquis d'Angerville, Burgundy 2011 Vintage, En Primeur

"2011 was again an unusual season but the vintage produced beautifully fresh wines, with a lot of character and vivacity. We expect the wines to mature relatively quickly."

Guillaume d'Angerville, November 2012

It is quite something to be able to say that some of the vineyards, which comprise today's Domaine Marquis d'Angerville, were once owned by the Dukes of Burgundy. Clearly the historic owners were either enormously perceptive or incredibly fortunate in acquiring such formidable sites. The Domaine lies right at the very heart of Volnay, a portfolio of really beautifully positioned parcels.

More recent history, drawing in today's incumbents, saw the property being left to Sem, Marquis d'Angerville, by his uncle Eugène du Mesnil. Eugène had died without direct descendants. Sem took over in earnest at the end of the 19th Century, just after the phylloxera crisis had decimated the vineyards. Grasping the mettle, knowing that the task would not be easy, he was determined, above all, to produce honest, high-quality wines here.

His first task was to get to grips with vineyards which were in desperate need of restoration. He replanted with specially-selected Pinot Noir vines – stage one. He also questioned the, at best, *laissez-faire* attitude of the established merchants (*négociants*). The established norm, at that time, saw the *négoce*s taking care of both the *élevage* and bottling of all wines. For the Marquis, it made no sense whatsoever for him to take meticulous care over his vineyard and harvest only to pass the results of his labours to someone else – particularly when he questioned their scrupulousness.

Stage two – a bold move: as a result of his concerns, he felt forced to begin not only *élevage* and bottling but also to commercialise the vines himself. This was rather a shock to the time-honoured rules of play at the time, whereby everything went through the traditional merchant houses.

Given the solidarity and innate conservatism of the region, we should not underestimate just how courageous and risky this was and, indeed, it created a deep rift between the Domaine and the *négociants*.

In time, however, even the most cynical came to respect the Marquis' decision and his rationale.

As we turn towards more recent times, Sem's grandson Guillaume d'Angerville suddenly had to take up the helm, in 2003, upon the unexpected death of his father, Jacques d'Angerville – a man held in the highest regard, just as his father before him.

For Guillaume, a banker based in Paris, these were particularly big shoes to fill and at such an awful time personally. Not only did he have to handle dealing with his grief but now also faced a stratospheric learning curve.

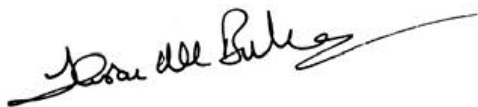
Fortunately Guillaume was not alone. He had the help of his brother-in-law Renaud de Villette, who had worked with Jacques for a great many years. He also made an inspired appointment in talented François Duvivier as *régisseur* (manager).

A lot of water has gone under the bridge since 2003 and Guillaume has been meticulous in questioning all aspects within the vineyard and cellar. He now runs the Domaine, balancing a modern edge with a profound respect for tradition. The fundamental philosophy centres on a desire to sustain the Domaine so that it might be passed on to future generations in a perfect state. This goal underpins all vineyard practices so chemicals have long since been condemned to the past and in 2006 the Domaine began the process of conversion to biodynamic viticulture which is now completed.

The harvest is collected in small boxes – *cajettes* – to avoid any crushing, is meticulously sorted, then totally destemmed and has a period of cold maceration before fermentation.

The aim is to make wine in as natural a way as possible, avoiding over-extraction and treating the wine gently, using gravity to fill the barrels. Guillaume limits new oak to about 20% to avoid any oak imbalance in the finished wine.

This is a truly exceptional estate with a wonderful rapport between respect for tradition and an openness to change.



Alison Buchanan, Associate Director
January 2013

2011 Vintage

Winter began somewhat savagely, with a lot of snow and record low temperatures in December, however that ferocity did not continue for long. In fact, the season began similarly to 2007, with a precocious start and a promised early harvest. Similarities in climate notwithstanding, the two vintages' wine styles are totally different - 2011 leaving 2007 on the side-lines here in terms of character and precision.

It is generally agreed that the climate was rather topsy-turvy in 2011 with summer arriving in April. Warm, dry conditions, averaging 15°C, brought on a surge in growth of the vines. May at the Domaine continued the benign conditions although some Volnay vineyards began to show signs of hydric stress. By the beginning of June the vines were a full month ahead of 2010. Although essentially pretty average in terms of temperatures and rainfall, June did have a heat spike at the end of the month, with temperatures reaching 37°C.

At that point, Guillaume concedes, he was looking at one of the earliest growing periods in one of the most precocious vintages ever experienced in Volnay. Then came the change in the weather as it lurched into a positively autumnal summer, both wet and chilly. July saw colder weather and rain, though the vines continued to mature with the grapes starting to change colour (*véraison*) in the middle of the month. The cycle was slowed down a little by cool and wet weather towards the end of the month but the start of the harvest was still anticipated at the end of August. Guillaume reflects that this was the second time in seven years that the harvest had been so early yet, before this the last time at the Domaine had been 1893!

In spite of adverse weather conditions, the vineyard resisted disease well, thanks perhaps to a gradual strengthening of the vines' constitution through the move towards organic viticulture.

Harvest began on the 1st September, with good weather conditions. The natural sugar content was below that of 2010, marking an end to a trend towards ever increasing natural sugar levels - a welcome development. Yields were higher than in 2010 but remained lower than normal (in the high 20s/low 30s as measured in hl per hectare).

Domaine Marquis d'Angerville Holdings

| Premier Cru Vineyards | Hectares | Average Age of Vines (years) |
|---|----------|------------------------------|
| Volnay 1er Cru Clos des Angles | 1.07 | 40 |
| Volnay 1er Cru Fremiet | 1.57 | 30 |
| Volnay 1er Cru Champans | 3.98 | 35 |
| Volnay 1er Cru Clos des Ducs | 2.15 | 45 |
| Volnay 1er Cru Caillerets | 0.65 | 10 |
| Volnay 1er Cru Taillepiets | 1.07 | 35 |
| Volnay 1er Cru | N/A | 35 |
| Pommard | | |
| Pommard 1 ^{er} Cru Combes-Dessus | 0.38 | 30 |
| Volnay | | |
| Volnay Villages | 0.54 | |
| | | |
| Meursault 1 ^{er} Cru Santenots | 1.04 | |

2011 Tasting Notes

Pommard 1er Cru Combes-Dessus

Corney & Barrow Score 17 - 17+

This tiny 0.38 hectare parcel is a designated *premier cru* vineyard which, historically the family felt did not quite make the grade, declassifying it to *villages*. We have always felt that they were overly harsh though in all honesty,

it may be too atypical. It exudes charm and balance which is often hard to find in young Pommard. This, as it happens, was the first of the d'Angerville vineyards to have been converted to biodynamic viticulture. The 2011 is dark and rather brooding with dried violets and roses on the nose, allied to red and black fruit compote. Exuding a rather serious, avuncular air initially, this nonetheless is rounded, soft and inviting. Guillaume avoids punching down, which would perhaps give a more Teutonic style. Instead we have a Pommard with more than a passing glance at Volnay characteristically.

Recommended drinking from 2015 - 2020+

£475/case of 12 bottles, in bond UK

Volnay

Corney & Barrow Score 17 - 18

This is from two different parcels, added to which are wines from young *premier cru* vines, across the portfolio. Generally production of wines from up to 8 year-old vines will be declassified in this way. This is a very lovely jet-ruby. The nose offers a particularly textbook medley of violet, rose and white pepper – gorgeous Pinot Noir purity. The palate is similarly aromatic with summer berries complemented by mineral notes. This reveals exceptional precision allied to background ethereal hints of white and pink peppercorns and suggestions of tea.

Recommended drinking from 2015 - 2020+

£315/case of 12 bottles, in bond UK

Volnay 1er Cru

Corney & Barrow Score 17+ - 18+

This is from three distinct, tiny terraces – Pitures, Angles and Mitans, too small to allow viable single *premier cru* but affording greater complexity to this blend. Shimmering ruby, reminiscent of Venetian glass, this provides a delightful array of summer berry fruit suffused with violet and rose. Wonderfully perfumed, the palate is similarly effusive, adding hints of chocolate and *crème de mûre*, a bit of punch and an intriguing seam of minerals.

Recommended drinking from 2015 - 2021+

£360/case of 12 bottles, in bond UK

Volnay 1er Cru Clos des Angles

Corney & Barrow Score 17+

This one hectare plot is situated just on the outskirts of Pommard, heading towards Volnay, with the vines rising from the bottom of the hill on clay-rich soils. A pretty deep ruby, this has an extremely focussed nose with wonderfully expressive, poised fruit, which is very pure. The palate is perfumed, violet and rose complementing summer berries, supported by a lacy, refined structure. This is very precise and supremely elegant – a lovely wine.

Recommended drinking from 2016 - 2023+

£425/case of 12 bottles, in bond UK

Volnay 1er Cru Fremiet

Corney & Barrow Score 17.5 - 18

Fremiet is a significant 1.57 ha parcel lying about 100m above Les Angles on a steep, stony slope facing south-east, on the Pommard side of Volnay. The soil is very shallow limestone set over rock, denying access to nutrients except to those vines which forage deeply with their roots. This accounts for the exceptional minerality we find here – very different from Clos des Angles. This is much more structured though still perfumed, heady violets and red berries to the fore on both the nose and palate, complemented by briny minerals.

Recommended drinking from 2016 - 2026+

£450/case of 12 bottles, in bond UK

Volnay 1er Cru Caillerets*

Corney & Barrow Score 18.5

Guillaume has further added to the Domaine Marquis d'Angerville estate, with an additional 0.2 hectares of Caillerets, taking the grand total from 0.45 to 0.65 hectares. Caillerets, with a south-east exposure, lies to the south of the village of Volnay planted on shallow soil. This is a lovely wine, rich in red and black fruit – very vinous, generous and inviting. A wonderful seam of purity gives focus throughout and crushed stone minerals add definition – a real charmer with a long, controlled, elegant finish – very fine.

Recommended drinking from 2017 - 2025+

£530/case of 12 bottles, in bond UK

Volnay 1er Cru Champans

Corney & Barrow Score 18+ - 19

The Domaine has 3.98 hectares here – about 4/10 of the appellation – which include a number of different soil types. These, in turn, produce a complex set of ingredients from which to forge the finished wine. The vineyard is next to Caillerets, closer to the village and the d'Angerville holdings traverse all of the profiles of the slope. The steeper, upper area has very thin topsoil over limestone - this contributes elegance. Lower down, deeper soils contribute body and structure. Guillaume vinifies everything together so that the wine starts to marry from the

outset. This is all about charm and seduction. The nose offers a beguiling melange of berried fruit, layered with mocha cream – lovely. The fruit is sensual, fresh and silk-textured. There is a weightless quality which, allied to violet-scented aromatics, is really impressive, all supported by fine-grained tannins – a benchmark Volnay.

Recommended drinking from 2018 - 2028+

£530/case of 12 bottles, in bond UK

£550/case of 6 magnums, in bond UK

£250/case of 1 jeroboam, in bond UK

Volnay 1er Cru Taillepieuds*

Corney & Barrow Score 18.5 - 19

There is just over one hectare here, beautifully sited on fairly impoverished white and rocky soil, situated at around the same height as Clos des Ducs, albeit on another slope. The d'Angerville parcel is high on the slope and, as the name suggests, the soil is really stoney. The nose in 2011 combines a herbal dimension with crushed stone minerals, rather restrained and buttoned up at this early stage yet with a little time, it reveals more rounded notes, with hints of mocha, toast and vanilla cream. This has great potential even if it's hiding its light under a bushel at this juncture.

Recommended drinking from 2018 - 2028+

£265/case of 6 bottles, in bond UK

£275/case of 3 magnums, in bond UK

Volnay 1er Cru Clos des Ducs Monopole*

Corney & Barrow Score 19 - 19+

This beautifully-sited, walled vineyard is essentially the back garden of the d'Angerville house, wholly owned by the family *monopole*. It comprises some 2.15 hectares, which can be traced directly back to the Dukes of Burgundy. The soil here is chalky and stony with a lot of white clay, on a brilliant southeast-exposed, well-draining slope. A rather incongruous mound of earth, topped by a tree, offers extra protection – the product of excavating the cellar some generations back. It was certainly lack of money, rather than intuition, which led to the mound being left there, but it was nonetheless fortuitous. The 2011 Clos des Ducs furrows a very different path from the outset. A beautiful colour, a rather flamboyant ruby-scarlet, it offers incredible complexity of red and black fruit, which is concentrated and intense, and supported by sturdy, ripe tannins. This is a serious, opulent wine and yet it dances - pepper-spiced and punctuated by stony minerals. It has a very distinctive personality demonstrated throughout, lingering long into a protracted, layered finish. A vinous *millefeuille* with layer after layer of nuanced complementary aromatics refusing to be pigeon-holed – this is really impressive for the vintage.

Recommended drinking from 2018 - 2028+

£395/case of 6 bottles, in bond UK

£405/case of 3 magnums, in bond UK

£325/case of 1 jeroboam, in bond UK

* Tiny quantities & large demand mean these are severely rationed/allocated, please speak to your salesperson

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.

- A definitive score of a young wine is almost always impossible. We usually offer a 'spread'

(e.g. 14 - 16) which relates to the 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.

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