



DOMAINE MARQUIS D'ANGERVILLE

2013 VINTAGE, EN PRIMEUR

BACKGROUND

Guillaume d'Angerville suddenly had to take the helm of this outstanding estate 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) who oversees both the vineyards and the *élevage*.

A lot of water has passed 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.

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

2013 VINTAGE NOTES

"There was reason for despair in Volnay in 2013, after a violent hailstorm hit the village for the second year running. Indeed, 2013 volumes are still very low, but at least we are blessed with a very energetic and tense vintage, with a beautiful texture and ripe tannic structure."


GUILLAUME D'ANGERVILLE
January 2015

As widely reported elsewhere, the start of winter 2012/2013 was relatively benign, mild and wet, with slightly higher than normal temperatures, despite there being less sunshine than in 2012. Following a more average weather trend initially than in 2012, a warm March seemed set, as in 2011, for a precocious start. This was reversed in April with the arrival of rain and cold weather, which retarded growth. May followed suit being both wet and with low temperatures – even causing concerns over potential frost – thankfully unwarranted. The cold conditions helped later by disturbing the incubation period of mildew. By the end of May the vines were about two to three weeks behind. June was better, warmer, with less rain and more sun, and flowering started in the middle of the month. July saw a return to more seasonal temperatures and the plants responded well, catching up for lost time. Both oidium and mildew were well-contained.

At last everything looked positive until 16:00 on the 23rd July when there was, once again, a violent hailstorm, with significant damage, for the second year running Volnay was again amongst the hardest hit villages of the Cote d'Or. With almost every bunch damaged, and attendant leaf destruction, remedial action was both prompt and decisive at the Domaine.

Disappointment behind them, there was then a sunny, dry, summery August. September saw above average temperatures, but also rain, so the grapes matured slowly. Harvest began on the 3rd October, with decent weather. Much is made of the vintage being late. The last vintage picked in October was 1984 – though thankfully there will not be any other comparison with that particular year.

All was set for a small crop - fortunate in a sense, as it was able to ripen. Everyone hoped that at least there would be an increase in production over 2012! Indeed there was, though only achieving the mid to high teens of hectolitres per hectare (hl/ha) rather than the Domaine's (already low) average of 35hl/ha. After all of the ups and downs of a challenging year, the wines show a lot of energy and vitality, ripe tannins and good balance. The reduced quantities produced in two successive vintages are the only disappointments.



ALISON BUCHANAN

January 2015

DOMAINE MARQUIS D'ANGERVILLE HOLDINGS

VINEYARD	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 1 ^{er} Cru Combes Dessus	0.38	30
Volnay Villages	0.54	
Meursault 1 ^{er} Cru Santenots	1.04	

TASTING NOTES

POMMARD COMBES DESSUS

Combes Dessus is by rights a premier cru but Marquis d'Angerville chooses to release it as a *village* wine to reflect its relative standing. It is right on the boundary with Volnay, which perhaps explains its attractive red perfume, more commonly associated with its neighbouring appellation. Bright ruby colour with purple tints. The nose opens in a crescendo of rose petals and violets, which mix with raspberry and morello cherries, finely ground earth and a gentle spiciness. The palate combines freshness with a surprisingly corpulent and structured body, although the tannins remain supple and it is really the red berry density which carries the palate.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2018 - 2023)

17+

£280/CASE OF 6 BOTTLES, IN BOND UK

VOLNAY

This Volnay *villages* has a classical feel, good depth and acidity. The nose is appetising, berries, cherries and rose aromatics to the fore complemented by crushed stone minerals. The palate offers good intensity, in race form, peppery, bright and perfumed, supported by rather fine tannins through to a high-toned finish.

CORNEY & BARROW SCORE

17

(RECOMMENDED DRINKING FROM 2018 - 2022+)

£185/CASE OF 6 BOTTLES, IN BOND UK

VOLNAY 1ER CRU

Tasted immediately after the *villages*, this was a little more restrained at first on the nose, hinting at subtle violet and rose notes, gradually opening up on the palate, which is more ebullient, lightly spiced, peppery and showing some savoury mushroom notes. Again rather racy on the palate, there is lovely mineral tension throughout.

CORNEY & BARROW SCORE

17 - 17.5+

(RECOMMENDED DRINKING FROM 2018 - 2026+)

£210/CASE OF 6 BOTTLES, IN BOND UK

VOLNAY 1ER CRU CLOS DES ANGLES

This was slightly reductive when we tasted, but presents a savoury and sweet combination with an attractive linear focus, a pinpoint of salinity within layered, concentric layers of violet, rose, bramble, and *crème de mûre*. This is very precise on the finish, with a slight citric twist.

CORNEY & BARROW SCORE

16.5 - 17

(RECOMMENDED DRINKING FROM 2018 - 2026+)

£270/CASE OF 6 BOTTLES, IN BOND UK

VOLNAY 1ER CRU LES FREMIETS

Met immediately on the nose by red and black berried fruit and cream, mineral rich and spiced with pink pepper, this has real character. There is a gentle savoury edge though lovely freshness and purity. The palate overall delivers a more rounded, cream-textured style albeit driven, energised and focused.

CORNEY & BARROW SCORE

17 - 17.5

(RECOMMENDED DRINKING FROM 2018 - 2026+)

£275/CASE OF 6 BOTTLES, IN BOND UK

VOLNAY 1ER CRU CAILLERETS

This is from a blend of young and ancient vine fruit. François Duvivier, *régisseur*, talked us through a gradual change of style here as the younger vines increasingly come of age. A wine which in the past was more ethereal now has substance and intensity. In fact today the average age of vines is 50 years, the oldest of which are 100 years old. The nose, in line with the vintage, has a red berry focus, joined

by darker fruit on the palate, savoury notes and spice, all underpinned by firm tannins and a saline, mineral seam – real character and personality, really good, well-integrated and long.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2020 - 2026+)

17+ - 18+

£330/CASE OF 6 BOTTLES, IN BOND UK

VOLNAY 1ER CRU TAILLEPIEDS

This reveals an intriguing, stony, mineral nose dried violet, dark cherry, kirsch and liquorice, with hints of black pepper. The palate, cool and bright, is almost crunchy - *crocante* – and deliciously juicy. The structure steps up a notch here with firm, gripping tannins and there is a ferrous, mineral seam, all adding complexity – long and polished on the finish.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2020 - 2028+)

17.5 - 18.5

£330/CASE OF 6 BOTTLES, IN BOND UK

VOLNAY 1ER CRU CHAMPANS

This offers a pretty nose, very lovely, perfumed with violet and rose, all echoed on the palate, which is rich in bright berry fruit, supple in texture and underscored by pepper spice and briny minerals. This is very attractive indeed, an intriguing marriage of sweet and savoury, supported by well-integrated, noble tannins.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2020 - 2028+)

18.5 - 19

£330/CASE OF 6 BOTTLES, IN BOND UK

VOLNAY 1ER CRU CLOS DES DUCS

There is always great anticipation before tasting Clos des Ducs, regardless of the quality of the wines preceding it. The 2013 was, in fact, more restrained on the nose yet delicious in its aromatic complexity, albeit understated. Both nose and palate offer quintessential Pinot notes of violet and rose, dried, fresh and crystalised, cherries, cedar and cigar box melding with gentle spice. There is such lovely, pure, primary sweetness – stunning, given time.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2020 - 2028+)

18+ - 19

£600/CASE OF 6 BOTTLES, 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.

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 (eg. 14-16) that 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

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020 7265 2430
01638 600 000
01748 828 640
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LONDON
EAST ANGLIA
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OR EMAIL

SALES@CORNEYANDBARROW.COM