



## DOMAINE MARQUIS D'ANGERVILLE 2014 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, as his father had been 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 deal with his own grief but 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 every aspect 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 can be passed on to future generations in a perfect state. This goal underpins all the 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, this is now complete.

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

### 2014 VINTAGE NOTES

*"We had a superb potential crop ahead of the June 30<sup>th</sup> hailstorm. The hail reduced the volume of the crop, but quality was preserved and is intact. The wines are classy and powerful, clean and complex at the same time."*

### GUILLAUME D'ANGERVILLE October, 2015

The wines of 2014 are both elegant and powerful, the fruit clean and fresh, with tannic structure which is firm without being overwhelming. The wines are well balanced, energetic and tense. Once again, the wines respect their individual *terroir*, revealing distinctive characteristics, in spite of a challenging season.

The year began with autumn 2013 and winter 2013-2014 being exceptionally mild and wet, with higher than normal temperatures – difficult conditions for those working in the vineyard. The first quarter of 2014 was again mild, but also cloudy. The vintage looked to be precocious, yet again.

March and spring were quite warm and dry, with rainfall down more than 50%, compared with the average, leading into spring. The vines made rapid progress during a warm April and, although May was dry, it was also cooler, slowing down growth. Flowering at the domaine was uneventful. June saw almost perfect conditions, little rain and higher than average temperatures. With consistently dry conditions, the vines were in perfect health, foliage very sound, and yields appeared highly satisfactory. The vineyard had apparently not suffered from the previous two years of hail.

Sadly, on June 30, another hail storm hit Volnay, just as the village was celebrating its “*Élégance des Volnay*” festival. Damage, for the third year running, was significant. “*Jamais deux sans trois*” (disasters always come in threes). The damage was, however, uneven within Volnay, and the domaine’s Clos des Ducs was barely hit in 2014, being protected by the village. The team took no chances. They were back in the vineyards immediately, treating the plants with a spray of valerian and arnica, then copper, sulphur and finally clay, hoping to absorb excess humidity.

Early in July, the weather became colder and wetter, the plants’ development slowed, and *véraison*, when the grapes change colour, was protracted, lasting until August. On the positive side, the vines were in perfect condition and disease kept at bay. August was positively autumnal, quite cold and wet, but September, thankfully, brought both better weather and a much appreciated northerly wind, which both concentrated the grapes and helped prevent botrytis. Temperatures were perfect, gently helping the grapes towards full maturity.

Harvest began on September 16<sup>th</sup>, almost 3 weeks ahead of 2013, in good weather conditions. As in 2012 and 2013, we were prepared for a small crop due to the June hailstorm, but yields per hectare were higher than 2013 and, of course, 2012. Clos des Ducs’ yield was in line with historical averages. As ever, 100% of the crop was de-stemmed.



**ALISON BUCHANAN**  
January, 2016

## **DOMAINE MARQUIS D'ANGERVILLE HOLDINGS**

<b>VINEYARD</b>	<b>HECTARES</b>	<b>AVERAGE AGE OF VINES (YEARS)</b>
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 Taillepieds	1.07	35
Volnay 1er Cru	N/A	35
Pommard 1er Cru Combes Dessus	0.38	30
Volnay Villages	0.54	
Meursault 1er Cru Santenots	1.04	

## TASTING NOTES

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### **POMMARD COMBES DESSUS**

Combes Dessus is, by rights, *a premier cru*, but the Domaine Marquis d'Angerville releases it as a *village* wine. It is on the boundary with Volnay, which perhaps explains a charm more commonly associated with its neighbour. This 2014 has a simply gorgeous nose, really lovely, savoury, spiced and grippy, yet pretty, fresh and upbeat.

**CORNEY & BARROW SCORE 16.5 to 17**

**RECOMMENDED DRINKING FROM 2018 - 2023**

**£280/CASE OF 6 BOTTLES, IN BOND UK**

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### **VOLNAY**

Slender and charming, pure and sensual on the nose, this wine shows greater intensity than anticipated on the palate; it is sweet, floral and berried. Characterful, with a determined focused streak throughout, it has a very pure, elegant, charm. This is particularly marked on the long, firm, toasted finish.

**CORNEY & BARROW SCORE 17**

**RECOMMENDED DRINKING FROM 2019 - 2023+**

**£185/CASE OF 6 BOTTLES, IN BOND UK**

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### **VOLNAY 1er CRU**

This is a blend of small, parcels. The nose is a delight, attractively perfumed with caramelised, grilled fennel depth, red berry vivacity and crushed petals on the nose – enticing. The palate reflects the aromatics of quintessential, pure, Pinot - elegant, charming and set within a poised, silken frame. This wine has a lovely fluidity, energy and drive, which appears to be characteristic of the vintage.

**CORNEY & BARROW SCORE 18+**

**RECOMMENDED DRINKING FROM 2019 - 2028+**

**£210/CASE OF 6 BOTTLES, IN BOND UK**

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### **VOLNAY 1ER CRU CLOS DES ANGLES**

A brilliant, limpid ruby, immediately endearing, this is fresh and pure on the nose, if a little closed initially. There is a saline, mineral tension, a certain perfumed character, which hints at future potential, albeit currently reticent. Bright and upbeat and supported by firm tannins, this has such promise.

**CORNEY & BARROW SCORE 16.5 - 17**

**RECOMMENDED DRINKING FROM 2019 - 2027+**

**£270/CASE OF 6 BOTTLES, IN BOND UK**

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**VOLNAY 1ER CRU LES FREMIETS**

This vineyard lies just across the road from Les Angles, but mid-slope, where there is greater potential for complexity. Truly lovely, this has a wonderfully expressive nose and palate, rich in summer berry fruits, complemented by heady floral notes, violet and rose, all laced with cream. Fresh and exuberant, this has real style – a lovely wine.

**CORNEY & BARROW SCORE 17.75 to 18.5**  
**RECOMMENDED DRINKING FROM 2020 - 2029+**

**£275/CASE OF 6 BOTTLES, IN BOND UK**

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**VOLNAY 1ER CRU LES CAILLERETS**

This presents real intensity on the nose from the outset and rather surprising complexity, with fresh red berries allied to darker fruit, pastry notes and savoury depth. The palate reflects the aromatics offered by the nose, all supported by a clear mineral seam, offering good energy and drive ... focused.

**CORNEY & BARROW SCORE 17.75 to 18++**  
**RECOMMENDED DRINKING FROM 2021 - 2028+**

**£330/CASE OF 6 BOTTLES, IN BOND UK**

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**VOLNAY 1ER CRU TAILLEPIEDS**

Here we find full-blown blueberry and cherry on the nose, high-toned and very intriguing. The palate, reflecting the aromatics presented on the nose, is complex, the fruit coming in waves, primary and berried, floral, then savoury and mineral. Extraordinarily cool, fresh and upbeat – zesty, yet reserved and poised.

*“Very Taillepieds... distinction and breeding”.*  
Guillaume d’Angerville

**CORNEY & BARROW SCORE 17.5+**  
**RECOMMENDED DRINKING FROM 2021 - 2029+**

**£330/CASE OF 6 BOTTLES, IN BOND UK**  
**£340/CASE OF 3 MAGNUMS, IN BOND UK**

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**VOLNAY 1ER CRU CHAMPANS**

This offers a lovely, rounded, ripe nose, caramelised fruit and crushed rose petals. The palate is rather more straight-laced than the perfumed nose suggests, quieter, with ripe, firm, tannic grip, yet remaining fluid and vibrant through to an elegant, composed, finish. This is a more serious wine, beautifully balanced and perhaps more academic at this stage, promising to age gracefully and well, rewarding the patient.

**CORNEY & BARROW SCORE 18.5 - 19**  
**RECOMMENDED DRINKING FROM 2021 - 2029+**

**£330/CASE OF 6 BOTTLES, IN BOND UK**  
**£340/CASE OF 3 MAGNUMS, IN BOND UK**

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### **VOLNAY 1ER CRU CLOS DES DUCS**

As ever, anticipation is heightened when we taste Clos de Ducs – such a special, historic, vineyard. What a translation of vineyard and vintage! This wine offers an absolutely gorgeous nose, set apart in its combination of floral summer berries, savoury and spiced notes, with hints of tea and stony minerals. The palate is ripe, focused and mineral, fluid and sensual – so pure, scented with red berries and rose. Seductive, with persistence and drive, this has discreet power allied to poise and elegance – a lovely wine.

**CORNEY & BARROW SCORE 19+**  
**RECOMMENDED DRINKING FROM 2022 - 2030+**

**£600/CASE OF 6 BOTTLES, IN BOND UK**

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### **WHITE**

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#### **MEURSAULT 1er CRU SANTENOTS**

This is super-decadent on attack, even in this embryonic phase. The nose and palate present buttery pastry, *crème brûlée*, poached orchard and fresh stone fruit – joyful and upbeat, yet with a welcome mineral tension. There is attractive fluidity, and an underlying energy. This wine possesses opulence balanced by citrus zest freshness and stony minerals – very complete and long.

**CORNEY & BARROW SCORE 17.5+ to 18.5**  
**RECOMMENDED DRINKING FROM 2017 - 2020+**

**£295/CASE OF 6 BOTTLES, IN BOND UK**

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### **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.

### **TO ORDER**

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<b>PLEASE CALL</b>	<b>020 7265 2430</b>	<b>LONDON</b>
	<b>01638 600 000</b>	<b>EAST ANGLIA</b>
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	<b>+65 6809 3900</b>	<b>SINGAPORE</b>
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