

LATE RELEASE  
2007 VINTAGE

2007



GRAND VIN

DE BOURGOGNE

*Gevrey-Chambertin*

APPELLATION GEVREY-CHAMBERTIN CONTRÔLÉE

RED BURGUNDY WINE

*Ce vin a été récolté, élevé et mis en bouteille à la propriété*

**JOSEPH ROTY**

PROPRIÉTAIRE-VITICULTEUR A GEVREY-CHAMBERTIN (CÔTE D'OR) FRANCE

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## DOMAINES

### JOSEPH AND PHILIPPE ROTY

We are fortunate to have worked with the wines from these two Estates for a great many years and were extremely saddened and shocked by the death of Joseph Roty – a legendary character – last year. A great loss to Burgundy. Joseph's son Philippe is now fully in charge of both the family Domaine and his own, Domaine Philippe Roty. He is ably supported by the whole family; younger brother Pierre-Jean in the vineyard / cellar and *Maman* and Philippe's sister Patricia on admin duty and the making of delicious, homemade gougère!

These are very traditional houses, following the tried and tested practices of Joseph, his father and his grandfather before him. Here *terroir* and ancient vines, allied to very disciplined viticultural practices, are key. Philippe relies on the vine to dictate his methodology; how he should prune, when he should remove leaves for additional exposure, when he should pick and how, in fact, he should make the wine. However there have been some elements of modernity making their way, by stealth, into what we had always considered a bastion of traditionalism.

A state of the art pneumatic press and a vibrating sorting table are just two innovations which prove that the family is open to change, whilst respecting long-established practices. Attention to detail is paramount and this, in line with the vintage conditions, accounts for the intensity and depth found here, year on year. All of the wines, from both Estates, bear the Roty hallmark of elegance, richness and underlying, understated power. The same level of care applies from *grand ordinaire* through to grand cru – and this comes through in the glass.

#### 2007 Vintage

The winter of 2007 was rather uneventful and mild, with no extremes. April was both atypically hot and dry – giving an early kick-start to the growing season which would prove invaluable later in the year.

Fair conditions prevailed through to a hot and dry May, when the more advanced vines started flowering. After the 20th May, however, the weather changed dramatically, becoming much cooler. The later vines then had a much more protracted and uneven flowering (*millerandage*). Rain in June allowed the grapes to swell and ripening began in mid-July.

The cloudy and stormy weather was simply not good enough to allow the winemakers to sleep easily. Despite this, the vines rallied and were in rude health. Mid-August, at last, changed the fortunes of the vintage, bringing in lovely weather, warm and bright, which lasted right through to the end of September. The vintage, therefore, had a great start and a fine flourish at the end. Yields were very low as success lay in arduous work in the vineyards, allied to really rigorous selection.

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## DOMAINE

### JOSEPH ROTY

#### Bourgogne Grand Ordinaire

Corney & Barrow Score 16 to 17

Despite the appellation laws allowing the inclusion of Gamay, the Rotys' grand ordinaire is 100% Pinot Noir, from 30-year-old vines, planted by Joseph Roty himself. A brilliant limpid ruby in colour, this is immediately appealing, with wonderfully pure, fresh primary overtures and wild berries initially on the nose and palate. It gradually develops darker, spiced notes and an earthy, mineral character. This has innate power and structure, more akin to a slightly rustic Gevrey than a grand ordinaire – an insider's wine.

Recommended drinking from 2010 to 2014 plus  
£95/case of 12 bottles

#### Bourgogne Rouge Cuvée de Pressonnier

Corney & Barrow Score 16 plus to 17

Deep ruby in colour, this presents a rich offering of ripe black cherries on the nose, allied to a fennel character. This so obviously pushes above its appellation, with an innate power and a persistent, noble, minerality. It transpires that this was AC Gevrey-Chambertin until a re-drawing of boundaries in 1964, which saw this vineyard lose out to Brochon. The palate is equally impressive for this classification, serious, with profound fruit character complemented by a robust, earthy structure. Fresh, pure and concentrated this has a protracted, focused finish – deeply impressive and another insider's wine.

Recommended drinking from 2011 to 2014 plus  
£125/case of 12 bottles

#### Marsannay Rouge

Corney & Barrow Score 17 to 17 plus

Deep, limpid cherry-ruby in colour, this is very pretty. The nose presents a profusion of stunning red and black primary fruit, suffused by violet aromas. This is a blend of five parcels with vines at between thirty and sixty years, deeply rooted, which adds intensity. The palate mirrors the aromatics presented by the nose, adding old vine richness and mineral refinement. This is a lovely wine and a tremendous ambassador for an often overlooked area.

Recommended drinking from 2011 to 2015 plus  
£175/case of 12 bottles

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## DOMAINE JOSEPH ROTY CONT.

### Marsannay Rouge en Ouzelois

Corney & Barrow Score 17 to 17 plus

This is an exceptionally pretty, limpid, cherry-ruby in colour, very enticing. The nose is slightly toffee-ed, heady with rich old vine fruit, sweet with liquorice tones. The vines here are a really impressive, hearty eighty years and more in age. The palate is complex and layered, marrying richness with a pronounced, well-integrated structure, spice and savoury notes – extraordinary wine at this price level.

Recommended drinking from 2012 to 2015 plus  
£195/case of 12 bottles

### Gevrey-Chambertin

Corney & Barrow Score 16 plus to 17

Limpid ruby in appearance, this presents beautifully ripe fruit on the nose, ripe and bright primary berries complemented by floral notes, roses and violets. The palate is similarly aromatic, red and black fruit supported by an assertive structure, firm, ripe tannins balancing innate richness. This is new to the Roty portfolio and is a welcome addition, a fine ambassador for the appellation.

Recommended drinking from 2012 to 2017 plus  
£295/case of 12 bottles

### Gevrey-Chambertin Cuvée de Champs Chenys

Corney & Barrow Score 17 to 18

This is from a well-sited parcel, next to Charmes and Mazoyères-Chambertin. A radiant, shimmering ruby in colour, this presents a really appetising nose and palate, sweet, with an earthy backdrop, pepper-spiced and slightly smoky, all underscored by a ferrous minerality. The palate is structured and very mineral, giving focus to opulent fruit, perfumed with violets. Philippe has assembled a beautifully balanced wine here, with lots of personality which extends through a long, characterful finish.

Recommended drinking from 2013 to 2017 plus  
£325/case of 12 bottles

### Gevrey-Chambertin Cuvée de la Brunelle

Corney & Barrow Score 17 to 18

This attractive, walled vineyard is essentially the Roty's garden – overlooked by the tasting area. It was, in fact, planted by Philippe's grandfather in 1954, helping out his neighbour, the then owner. The Roty family bought the vineyard in 1987. This 2007 is deep ruby in colour, limpid and inviting. The nose is lovely, concentrated, focused and intense, with wonderful purity of fruit. The palate is layered and complex, combining primary berried character, floral notes, in the form of crystallised violets and roses, and an earthy backdrop. This is very fine, offering exemplary balance.

Recommended drinking from 2013 to 2018 plus  
£335/case of 12 bottles

### Gevrey-Chambertin Clos Prieur Bas

Corney & Barrow Score 17 plus

This vineyard parcel is around 40 years old. Deep jet-shot ruby, the nose here is extraordinarily mineral, offering crushed stones refreshed by floral notes – a pot pourri of dried violets and roses. The palate is much more effusive than the nose, offering richness, wonderfully pure summer berry fruit and cherries, supported by a well-integrated structure. Perfumed throughout, it finishes with a quirky dash of pepper – a lovely wine, beautifully balanced, available sadly in tiny quantities.

Recommended drinking from 2014 to 2018 plus  
£350/case of 12 bottles

### Gevrey-Chambertin 1er Cru Les Fontenys

Corney & Barrow Score 18

From parcels of vines which are an impressive thirty, forty and eighty years of age, this is an intense jet-ruby in colour. It presents an enticing combination of sweet and savoury on the nose, effusive red berries allied to delicate fennel notes, refreshed with violets and roses – very pure Pinot fruit. The palate mirrors the aromatics on the nose, adding an earthy backdrop. Seductively textured, complex and layered, this is very fine – beautifully handled and extremely stylish.

Recommended drinking from 2014 to 2020 plus  
£660/case of 12 bottles

### Charmes-Chambertin Grand Cru Cuvée de Très Vieilles Vignes

Corney & Barrow Score 18 to 19 plus

This is a very pretty jet-ruby in colour. The nose reveals almost candied red fruit, liquorice notes and vanilla cream – intriguing. The palate is rich, very pure, fresh and ripe. It offers a delightful, layered complexity, with primary fruit, cream, savoury and mineral dimensions – impressive throughout. It finishes with an exuberant flourish, persistent and focused – a stunning wine with the hallmark Roty balance of innate power and elegance.

Recommended drinking from 2016 to 2022 plus  
£1250/case of 12 bottles

### Mazis-Chambertin Grand Cru

Corney & Barrow Score 18 plus to 19

Deep jet-ruby, this throws down the gauntlet with a flourish of seductive, candied red fruit and ferrous minerals on the nose. The palate rises to the challenge with an abundance of concentrated fruit, just restrained by a substantial, mineral structure. More reserved and sedate than the nose suggests, with fruit heading towards the darker end of the spectrum, this is rather masculine in style with tannins which are ripe yet firm, warranting patience. This is a very fine Mazis though, very sadly, available in tiny quantities.

Recommended drinking from 2015 to 2020 plus  
£1395/case of 12 bottles

## Marsannay Rosé

Corney & Barrow score 16 to 16 plus

Marsannay is rarely on a must-have list and yet bargains can be found in this less well-known appellation. This rosé has acquired a certain following with our customers and is at its best with food, being rather too grown up to assume quaffing wine status. It is attractive, characterful on the nose, with some savoury intrigue – slight smoky notes. Ripe and fresh on the palate, there is an attractive mineral foundation, with aromatic notes; fennel allied to orchard fruit.

Recommended drinking from 2010 to 2011  
£99/case of 12 bottles

## Bourgogne Blanc

Corney & Barrow Score 16 plus to 17

Lustrous straw-gold in colour, this provides a very fresh nose, bright with green apples and citrus notes – grapefruit and lime marmalade. Really attractive, with good fruit, the palate echoes the aromatics of the nose, prettily balanced through to a honeyed, acacia finish, complemented by refined minerality – well handled.

Recommended drinking from 2010 to 2012  
£110/case of 12 bottles

## Marsannay Blanc

Corney & Barrow Score 16 to 17

This parcel of 15-year-old vines lies at the top of the slope, a very different terroir from that which produces the generic Bourgogne Chardonnay. Pale white-gold, it has a rather subdued nose, just hinting at stone fruit, citrus freshness and stony minerality. Soft, gentle and ripe there is nonetheless a clear focus – a pretty food wine, with real personality.

Recommended drinking from 2010 to 2012  
£180/case of 12 bottles

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## DOMAINE PHILIPPE ROTY

### Côte de Nuits-Villages

Corney & Barrow Score 17 to 18

The first vintage from this new acquisition was 2005. In fact, this is from a vineyard alongside Philippe's house in Brochon, just beyond the boundary of Gevrey-Chambertin. The vines here, around 47 years old, receive a great deal of attention from Philippe as he can watch their progress from his kitchen window. This offers a lovely nose, very fine, beautifully pure and rich in intense red and black fruit. The palate is rich and ripe, evenly textured and seductive, supported by a firm, well-integrated tannic structure. Fresh and accessible, this is a lovely example of a Côte de Nuits-Villages.

Recommended drinking from 2012 to 2016 plus  
£195/case of 12

## Marsannay Rouge Champs St Etienne

Corney & Barrow Score 17

The Roty family were delighted when Philippe acquired this 45 to 50 year old parcel of vines – a rare find – and just seven rows of vines under different ownership prevents this being a *monopole*. Limpid ruby in colour, this presents a characterful nose, red fruits to the fore, with an additional ferrous, volcanic minerality and a savoury layer. The palate is rather more sedate and reserved, dark fruit and spice held in check, for now by a firm, tannic structure – very grown up. The finish is protracted and layered, giving an insight into what the future holds.

Recommended drinking from 2013 to 2018 plus  
£185/case of 12

## Marsannay Rouge Quartiers

Corney & Barrow Score 17 to 18

Marsannay enjoys a very varied collection of terroirs. This parcel, near Couchey, is on rocky calcareous soil. Limpid ruby in colour, it has a decisive nose, very mineral, focused and pure, with bright, attractive Pinot fruit – red berries perfumed with violets. The palate is beautifully structured, balancing a good, ripe tannic structure and rich, concentrated red and black fruit, spiced with pepper. This has a layered complexity which ought to silence anyone questioning Marsannay as an appellation – a serious insider's wine.

Recommended drinking from 2012 to 2017 plus  
£185/case of 12 bottles

## Gevrey-Chambertin Champs Chenys Cuvée de Vieilles Vignes

Corney & Barrow Score 18 plus

Philippe acquired this parcel just a few years ago. Such opportunities come about very rarely in Burgundy and are hard fought. The vines here are far older than those of Domaine Joseph Roty, at around eighty years. Production is naturally constrained by the age of the vines but, in return, they produce wonderfully concentrated wines with intense aromatics, depth and complexity. This 2007 is a lovely colour, a lustrous plum-cherry. It offers intriguing old vine complexity on the nose, very pure, focused red fruits, with violet notes, spice and hints of tea. The palate reflects these aromatics, set within a firm, dense structure. Beautifully proportioned and balanced, with a persistent mineral focus, this has been very sensitively handled by Philippe – very impressive.

Recommended drinking from 2015 to 2019 plus  
£325/case of 12 bottles

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