



DOMAINES JOSEPH & PHILIPPE ROTY

2011 VINTAGE, EN PRIMEUR

Corney & Barrow has been fortunate to have worked not only with Domaine Joseph Roty for a great many years, but also for well over a decade with Domaine Philippe Roty. Philippe has overseen both estates for a long while, having taken over the reins quite some time before the sudden death of his father Joseph, five years ago.

Philippe now has the support of his younger brother, Pierre-Jean, in both the vineyards and cellar, and his sister Patricia and *Maman* with the administration. One senses that in Madame Roty today, we have the very bedrock of this traditional house, overseeing the logistics, allocations and the considerable, intricate bureaucracy which bedevils the average Burgundian producer.

Tasting at the Domaine, though a highlight of every trip, is also always a challenge, not least because of the number of wines we taste, which range from generic, through Marsannay to Charmes-Chambertin Grand Cru. Some of the wines bear similar names, some from Domaine Joseph and some from Philippe's independent business, Domaine Philippe Roty.

Keeping one's wits about one, taking notes and asking the odd question all in French, can be a challenge. What keeps tasters on track is the sheer quality of the wines, their sense of place and indeed the differences between wines which essentially come from very similar areas. It is a little like stepping back in time.

This is a Domaine where all of the wines are handled with a firmly-grounded sense of tradition, yet without becoming enslaved by that tradition. With their keystone philosophy taken as read, the family is free to evaluate any modern innovations which could add value. Recent changes, to that end, include a vibrating sorting table and a new pneumatic press. In all other aspects the Domaines Roty are bastions of tradition with subtle tweaks at the edges, in recent years, only improving the tried and-tested disciplines exercised in the vineyard and cellar.

Philippe, like his father and grandfather before him, does not rely on either a rule book or consultant to determine what needs to be done in the vineyard, or when. He has an unerring confidence in the vines themselves, which he knows intimately. They dictate when and how to prune; whether or not to remove leaves; when picking should begin and, indeed, what should or should not be done in the cellar. This may be an inexact science, but it works.

In this long line-up of wines it is impressive to discover, vintage after vintage, that the wines are all very clearly defined, offering authentic, unadorned translations of place.

LATE 2011 RELEASE

There are now very few producers who resolutely refuse to offer their wines until the wine has been safely bottled and, as they see it, their job is complete. However, at the two Domaines Roty, they are adamant that it is only right that they sell finished wines. This was once standard practice until, one by one, the producers were persuaded, most vociferously by the UK market, to offer the wines in January around 16 months after the harvest.

2011 VINTAGE CONDITIONS

The one thing that could be said, across the board, about 2011, is that it was a precocious vintage.

The winter of 2010/2011 was cold and grey and with snow as early as late November. January was also cold – conditions which were welcomed, as latent diseases and pests were thus eliminated.

Growers cite the weather in April as having been pivotal. Just as in 2007, spring appeared to have been superseded by summer, which arrived early. We had similar conditions here in the UK. The vines sprang into life as temperatures soared into the low 30s°C. Bud-break was early and initial growth was rapid. All was set in motion for an early harvest and the fair weather continued into May. June was then pleasant enough generally, if not particularly warm, apart from a heat spike at the end of the month, which inflicted sunburn on some of the grapes. July turned the tide, being positively autumnal, cool and wet, and this continued through to mid-August. There were plenty of glum faces, but then warm weather resumed and continued through to September.

The harvest, ultimately, went very well, despite the alternating weather patterns, producing a genuinely attractive vintage in both red and white and a very useful source of stock in the light of the dramatically reduced quantities of 2012 and 2013.



ALISON BUCHANAN

February 2014

DOMAINE JOSEPH ROTY

BOURGOGNE GRAND ORDINAIRE

This is not “*ordinaire*” by any manner of means. The appellation, *Bourgogne Grand Ordinaire* allows for Gamay in the blend. This example is, however, 100% Pinot Noir, from vines over 30 years old, a parcel just below the Gevrey-Chambertin boundary, planted by the late Joseph Roty himself. An attractive, deep, limpid ruby, this has a very pure, classical Pinot nose, rich in red and black, summer berry fruit, *crème de mûre* and crushed stone minerals. The palate is bright, upbeat and refreshing – really pretty with additional floral aromatics contributing to the mix. With clear focus throughout, this is a perfectly charming wine, with a long finish, supported throughout by well-integrated tannins – an insider’s wine.

CORNEY & BARROW SCORE

17 - 18

(RECOMMENDED DRINKING FROM 2014 – 2019+)

£110/CASE OF 12 BOTTLES, IN BOND UK

BOURGOGNE ROUGE CUVÉE DE PRESSONNIER

This parcel was originally classified as Gevrey-Chambertin, but its status changed in 1964, at the stroke of a pen, when boundary changes were effected. Since the innate quality of a wine cannot be disguised simply by changing its designation, this immediately created an insider’s wine of note. From the outset it presents itself as a more serious wine, brooding and rather avuncular, darker in colour and richly-textured. There is complexity too, with heightened citric notes complementing black fruit. The palate also offers dark fruit, allied to undergrowth and earthy, briny minerals through to a long, layered finish – impressive value.

CORNEY & BARROW SCORE

16.5

(RECOMMENDED DRINKING FROM 2015 – 2019+)

£140/CASE OF 12 BOTTLES, IN BOND UK

MARSANNAY ROUGE

Marsannay is a rather overlooked appellation, suffering somewhat from emerging out of Dijon's urban sprawl, as once had been the lot of Chenôve, the vines of which have now all but disappeared.

We are delighted that the Roty and Trapet families have a sound footing in the area, as the wines can be exceptional and offer tremendous value. When in the region, it is worth a detour, if only for the view, to see some really impressive slopes looking down over the city and the valley. This is a very pretty jet-ruby in colour. The nose and palate present violet-scented red and black fruit, with nuances of cigar box and cedar. Fresh, pure and long, this is richly-textured with a refined mineral element – a really elegant introduction to red Burgundy and extremely good value.

CORNEY & BARROW SCORE

17+

(RECOMMENDED DRINKING FROM 2015 – 2019+)

£185/CASE OF 12 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN

This is the fifth vintage since Philippe Roty acquired the vineyard. A lovely, deep, jet-ruby in colour, this presents a stunning combination of red and black fruit on the nose, allied to earthy, briny minerals. The palate is open and generous, concentrated and intense, with a vanilla cream backdrop. 60% of the oak is new, selected from 3 different coopers and with different degrees of toast for added complexity. The finish is long and layered, supported by well-integrated, very fine tannins.

CORNEY & BARROW SCORE

17

(RECOMMENDED DRINKING FROM 2016 – 2021+)

£315/CASE OF 12 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN CUVÉE DES CHAMPS CHENYS

This is from a number of different parcels of between 30 and 80 years old (50 on average). This is a very pretty colour, limpid and inviting. The nose offers benchmark Pinot aromatics – crystallised violet and rose, pink pepper, summer berries and cassis-poached pear. There is an almost magical purity of fruit and a distinctive drive and focus throughout – a really lovely wine, harmonious throughout and supported by ripe, well-integrated tannins and earthy minerals.

CORNEY & BARROW SCORE

18+

(RECOMMENDED DRINKING FROM 2016 – 2022+)

£175/CASE OF 6 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN CUVÉE DE LA BRUNELLE

La Brunelle is essentially the Rotys' 'back garden', being a very special, walled vineyard in the centre of the town of Gevrey-Chambertin. Although this is not a Roty *monopole*, the family owns the majority of the vines and, just beyond the tasting area window, the vines receive a great deal of attention. An attractive jet-ruby in colour, this has a very expressive nose and palate, rich in sweet, rounded fruit, with lovely, subtle, mineral undercurrents. Wild blackberry liqueur, kirsch and summer pudding berries vie for dominance on a perfectly pitched palate. Soft and silk-textured, this is a lovely wine, arresting attention throughout a protracted finish.

CORNEY & BARROW SCORE

18

(RECOMMENDED DRINKING FROM 2017 – 2022+)

£187.50/CASE OF 6 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN CLOS PRIEUR BAS

Clos Prieur Bas is planted on similar soils to Charmes-Chambertin – clay and Bajocian limestone. This has an intensely concentrated nose – really focused. Rich summer berry fruit, supple, silky and seductive is supported by elegant, fine-grained tannins. There is power here, all but obscured by a sensual, rather hedonistic opulence. Stylish and beautifully textured, this is a lovely wine.

CORNEY & BARROW SCORE

18+

(RECOMMENDED DRINKING FROM 2016 – 2025+)

£192.50/CASE OF 6 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN 1ER CRU LES FONTENYS

A very lovely jet-ruby/cherry in colour, this presents a nose with great character. The fruit profile is cherry-rich, bristling with pepper-spice, fresh and tantalising. The palate reveals similar aromatics with enriched fruit, as red and black berries emerge, together with notes of pastry and cream. There is a complementary smoky, savoury backdrop which Pierre-Jean suggests reflects its origins. This is a parcel within a warm hollow, consequently always picked in the morning. Somewhat enigmatic, the Roty's Les Fontenys defies the taster – so nuanced as to avoid easy categorisation, at once sweet, ripe, savoury, smoky and mineral coming together harmoniously on an elegant protracted finish.

CORNEY & BARROW SCORE

18.5

(RECOMMENDED DRINKING FROM 2019 – 2028+)

£357.50/CASE OF 6 BOTTLES, IN BOND UK

CHARMES-CHAMBERTIN GRAND CRU CUVÉE DE TRES VIEILLES VIGNES

Planted post-Phylloxera, this is the oldest of the Roty holdings. A really intense, deep, jet-ruby it delivers rich, sweet fruit on the nose and palate, with hints of Bakewell tart and cherry pie. There is a really lovely weight of old vine fruit, concentrated layers of *crème de mûre*, kirsch, warm pastries and violet-scented cream, allied to an underlying, savoury, mineral element, which adds even deeper complexity. Acidity is attractively pitched throughout and peppered seasoning heightens a chameleon-like personality through to a really long, poised, elegant finish – a hint at how the wine will develop, given a little time.

CORNEY & BARROW SCORE

19

(RECOMMENDED DRINKING FROM 2019 – 2030+)

£800.00/CASE OF 6 BOTTLES, IN BOND UK

MAZIS-CHAMBERTIN GRAND CRU

Tastings at Roty, as previously noted, are a challenge in terms of the sheer numbers of wines offered, but, as mentioned before, the quality and adherence to a sense of place refresh the taster throughout. Yet, just as we were about to run out of superlatives whilst tasting the 2011s, we tasted Mazis-Chambertin and were transported to a different quality level again. A really captivating jet-ruby in colour, this is as nothing to the attraction on the nose. Initially hit with a briny, savoury nose, hearty, robust, ripe fruit, dark and earthy, soon breaks through, packing a real punch. The palate offers a wonderful combination of crushed stone minerals, concentrated dark fruit, really intense, with complementary citrus peel freshness and mocha richness. There is a lovely toasted note which prevails throughout – multi-layered and rather lovely. Sadly, it is only available in tiny quantities.

CORNEY & BARROW SCORE

18.5

(RECOMMENDED DRINKING FROM 2020 – 2032+)

£900.00/CASE OF 6 BOTTLES, IN BOND UK

WHITE AND ROSÉ

BOURGOGNE BLANC

A shimmering, pale, straw-gold in colour, the nose finds orchard fruit here taking on a more unusual stone fruit character, peach and delicate apricot, with the more typical apples and pears in the background. There is a very marked mineral focus and clear citrus definition, echoed on the palate. Very controlled, yet nonetheless with a certain richness – attractively weighted and balanced.

CORNEY & BARROW SCORE

17

(RECOMMENDED DRINKING FROM 2014 – 2015)

£110.00/CASE OF 12 BOTTLES, IN BOND UK

MARSANNAY BLANC

This Marsannay comes from a different *terroir* to that which produces the generic Bourgogne Chardonnay. The grapes are from a parcel of 17-year-old vines lying at the top of the slope. Palest white-gold, almost water-white, this has more personality on the nose, delivering a blend of orchard and stone fruit, allied to pastry notes and minerals. The palate has a luscious style, whilst remaining precise and focused. There is good mineral definition and a savoury twist, with grilled fennel on the long finish – plenty of refreshing vitality and an attractive, alternative style.

CORNEY & BARROW SCORE

17+

(RECOMMENDED DRINKING FROM 2014 – 2015)

£175.00/CASE OF 12 BOTTLES, IN BOND UK

MARSANNAY ROSÉ

Marsannay is rarely on a must-have list and yet bargains can be found in this less well-known appellation. The Roty's rosé has a loyal following amongst customers, who have discovered that it is a rather serious wine, at its best with food. It is a very, very pale, alluring salmon pink in colour so that the characterful nature of fruit on the nose is something of a surprise – pear compote and cream. The palate is really pretty, accessible, silk-textured and opulent. The innate richness can be attributed to deep stony soils and old vine intensity. The palate is true to the nose, adding some smoky mineral elements which complement food beautifully – good wine.

CORNEY & BARROW SCORE

16+

(RECOMMENDED DRINKING FROM 2014 – 2016)

£99.00/CASE OF 12 BOTTLES, IN BOND UK

DOMAINE PHILIPPE ROTY

COTE DE NUITS-VILLAGES

This well-sited vineyard lies just outside Philippe Roty's home in Brochon, just beyond the Gevrey boundary, between Fixin 1er Cru La Perrière and Gevrey Les Evocelles. The vines, 49-years-old, receive more than their share of Philippe's attention as he can assess their progress on a daily basis, just by looking out of his kitchen window. Limpid ruby in colour, this presents a very individual nose, reminiscent of red and black fruit compote, but with a generous, heady dash of pepper. Lovely, upbeat and fresh, the pepper/spice character continues through to the palate, where it offsets a latent caramelised sweetness beautifully. With hints of liquorice and toffee, delicate citric notes and a persistent underlying mineral element give direction and focus – well-handled, it holds its own tasted between Marsannay and Gevrey-Chambertin.

CORNEY & BARROW SCORE

16.5

(RECOMMENDED DRINKING FROM 2015 – 2018+)

£215.00/CASE OF 12 BOTTLES, IN BOND UK

MARSANNAY ROUGE CHAMPS ST ETIENNE

Lustrous jet-shot ruby, this has a really lovely, tantalising nose – a blend of cigar box, red fruit and cream, laced with white and pink pepper with strawberry sherbet notes. The palate is extraordinarily accessible, early drinking with silken tannins and refined minerals supporting supple, gentle, soft fruits. This is a very fine ambassador for both the appellation and the vintage – a lovely wine.

CORNEY & BARROW SCORE

17.5

(RECOMMENDED DRINKING FROM 2015 – 2018+)

£195.00/CASE OF 12 BOTTLES, IN BOND UK

MARSANNAY ROUGE QUARTIER

Marsannay, too often overlooked, as we have already said, can offer extremely good value and is unique in the fact that the appellation covers red, white and rosé wines. Its relative anonymity is surprising as wine has been produced here since the 7th Century. To be fair, not all of Marsannay is first rate, there being too many vines planted on uninteresting alluvial lower slopes, but this, from near Couchey, planted on rocky calcareous-clay soil, rivals many better known names. Plum-ruby, this has a lovely colour and an evocative nose – a complex medley of vibrant fruit and flowers, candied rose and violet, cassis, kirsch and wild blackberry liqueur – *crème de mûre*, with cedar and cigar box subtlety. The palate mirrors these aromatics, with additional notes of grilled fennel and liquorice on a long, layered finish – pretty impressive really.

CORNEY & BARROW SCORE

17

(RECOMMENDED DRINKING FROM 2015 – 2019+)

£195.00/CASE OF 12 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN CHAMPS CHENYS CUVÉE DE VIEILLES VIGNES

This is a highly-prized parcel of extremely old vines, bordering Charmes-Chambertin. Intensity is immediately obvious in the glittering, jet-ruby colour. The nose reveals summer berries, perfumed and bright, juxtaposed with darker, earthy notes, hot earth and rich, warm fruitcake. The palate is slightly darker in profile, more serious and brooding, black fruit layered with grilled fennel, all punctuated by mineral and spiced notes. There is innate purity here and power - lovely Pinot definition, Gevrey-style.

CORNEY & BARROW SCORE

17.5 - 18

(RECOMMENDED DRINKING FROM 2017 – 2020+)

£360.00/CASE OF 12 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

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