



## **DOMAINES JOSEPH AND PHILIPPE ROTY 2012 VINTAGE, EN PRIMEUR**

These two estates have been run by Philippe Roty for many years. He now has the support of his younger brother, Pierre-Jean, in both the vineyards and cellar, with his sister Patricia and *Maman* looking after the not inconsiderable administration.

One senses that, in Madame Roty today, we have the very bedrock of this traditional house, overseeing the logistics, allocations and the 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 Bourgogne, through Marsannay to Charmes-Chambertin Grand Cru. To add complexity, there are wines with distinctly similar names.

These are two estates where all 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 appraise any modern innovations which add value.

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 RELEASE – THE REASON WHY**

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

### **2012 VINTAGE NOTES**

2012 produced remarkable wines, some breath taking in their balance of texture, intensity and purity. Such levels of perfection cannot have been foreseen during the 2012 growing season. “Challenging” is something of an understatement. 2012 was a year when wine merchants were reminded how fortunate they are not to be growers.

The end of 2011 and beginning of the New Year were drier and warmer than average. February was cold. March was mild and, with early bud-break, an early harvest was anticipated.

May and June were, in the main, pretty dire, cold and wet, although this at least alleviated concerns about low water reserves. With ideal conditions for diseases such as oïdium and mildew, the Roty brothers fought a constant battle, treating the vines.

The end of May saw a turnaround, with summer-like conditions, but this was followed by storms, some violent and some accompanied by hail, badly affecting flowering. The crop, already reduced through *coulure* (poor fruit set), *millerandage* (aborted nascent berries), disease and sometimes hail, was further affected by sunburn, caused by uncharacteristic heat spikes.

The end of August and the month of September were fair, with long sunny days and an intensifying wind: ideal in fact, allowing a much reduced crop to ripen.

Pierre-Jean reports that 2012 worked well for the Domaines Roty, though they are aware that others had difficulties. There were potential problems with disease, but these were managed and curtailed. They were happy with the maturity of the crop, with crunchy, ripe pips.



**ALISON BUCHANAN**

February 2015

## **DOMAINE JOSEPH ROTY**

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### **COTEAUX BOURGUIGNONS**

Following a decree passed in late 2011, this new appellation, Coteaux Bourguignons, replaced Bourgogne Grand Ordinaire (which this wine had been known as previously) and Bourgogne Ordinaire. This was never “ordinaire” by any means. The appellation allowed for Gamay in the blend, but Roty’s wine was, and is, 100% Pinot Noir. It is from vines over 30 years old, a parcel just below the Gevrey-Chambertin boundary, planted by the late Joseph Roty himself. This is a serious wine, presenting dark and red fruit, intense, with a savoury, mineral backdrop. Concentrated, it has good potential.

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2016 – 2018)

**16 - 16+**

**£110/CASE OF 12 BOTTLES, IN BOND UK**

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### **BOURGOGNE 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. It is a lovely limpid ruby in colour, with good fruit and floral intensity on the nose, allied to crushed minerals. It offers tremendous value, combining clear Gevrey credentials with a lesser price tag. More grown up it may be, but there is also real sweetness to the fruit and good length.

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2016 – 2020+)

**16.5**

**£140/CASE OF 12 BOTTLES, IN BOND UK**

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### **MARSANNAY ROUGE**

Marsannay is a rather overlooked appellation, suffering somewhat by emerging from 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 2012 has a quirky nose, both sweet and savoury, with hints of wild herbs and minerals, cigar box and red and black berry fruit. The sense is more of rich fruitcake than the usual summer pudding - serious for a Marsannay and leading through to a toffee finish.

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2016 – 2020+)

**16.5 - 17**

**£185/CASE OF 12 BOTTLES, IN BOND UK**

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### **GEVREY-CHAMBERTIN**

This is the sixth vintage since Philippe Roty acquired the vineyard. Very pure, limpid, ruby in colour, there are perfumed notes from the outset, with stony, mineral depth. The palate is structured with a lovely concentration of earthy fruit and minerals, violet and rose potpourri and black fruit aromatics through to a long, caramel finish, with refined, well-integrated tannins.

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2017 – 2022+)

**17**

**£315/CASE OF 12 BOTTLES, IN BOND UK**

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### **GEVREY-CHAMBERTIN CHAMPS CHENYS**

From a number of different parcels of between 30 and 80 years of age (50 on average), this is wonderfully inviting and complex on the nose, with peppery potpourri, violet and rose in evidence. There is a big step up here, with clear, old vine fruit intensity, particularly marked on the long, structured, finish.

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2017 – 2022+)

**17+**

**£175/CASE OF 6 BOTTLES, IN BOND UK**

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### **GEVREY-CHAMBERTIN CUVÉE DE LA BRUNELLE**

La Brunelle is essentially the Roty's '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 plot and, situated just beyond the tasting area window, the vines receive a great deal of attention. This is a lustrous crimson-ruby, rich and sweet, with violet and rose aromatics to the fore. The palate exudes darker fruit, rich and ripe, structured, long and layered - a unique vineyard and a supremely impressive wine, although only tiny quantities are available.

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2018 – 2024+)

**17+**

**£190/CASE OF 6 BOTTLES, IN BOND UK**

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### GEVREY-CHAMBERTIN CUVÉE CLOS PRIEUR BAS

Clos Prieur Bas is planted on similar soil to Charmes-Chambertin – clay and Bajocian limestone. The nose here was very clean and pure, a little restrained when we tasted in November, though powerful and rich on the palate, with controlled, dark fruit perfume as a backdrop; concentrated, dark and long, bitter chocolate giving way to dried violets and cherry liqueur on the finish.

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2018 – 2026+)

**17+ - 18**

**£195/CASE OF 6 BOTTLES, IN BOND UK**

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### GEVREY-CHAMBERTIN 1ER CRU LES FONTENYS

This comes from a parcel within a warm hollow, making it more than a little special. There is a lovely opulence on the nose, pure violet and rose, with punchy, pink pepper spice. The palate mirrors the aromatics presented on the nose, set within a beautifully-balanced frame. There is an added, smoky, savoury, layer on both the palate and finish, with clear mineral definition.

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2018 – 2026+)

**18**

**£370/CASE OF 6 BOTTLES, IN BOND UK**

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### CHARMES-CHAMBERTIN GRAND CRU TRÈS VIEILLES VIGNES

Planted post-Phylloxera, this is the oldest of the Roty holdings. Jet-plum in colour, with sweet, rich and pure fruit dominating the attack. Warm fruitcake, complex, savoury and mineral nuances follow through on the palate. This is an exceptional *vin gourmand*, counterbalanced by minerals, herbs and spice. The fruit profile is both fresh and primary, with darker, dried berries on the palate, which is warming and curiously advanced, through to a noble, poised finish.

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2022 – 2029+)

**18+**

**£850/CASE OF 6 BOTTLES, IN BOND UK**

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### MAZIS-CHAMBERTIN GRAND CRU

As already stated, tasting the entire Roty range is a challenge, yet there are so many different nuances between the wines that the palate is kept alert. Year on year, this Mazis-Chambertin is a real wake-up call, combining depth and purity at the highest level. Deeply-coloured, this presents morello cherries on the nose, allied to earthy minerals and spice, albeit very restrained at this embryonic phase. The palate is equally reined-in, but there is a sense of an innate power, which will reward the patient – very complex and layered on the finish. Sadly, quantities are extremely limited.

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2022 – 2032+)

**18+**

**£975/CASE OF 6 BOTTLES, IN BOND UK**

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## WHITE AND ROSÉ

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### BOURGOGNE BLANC

The colour of pale gold straw, this has hints of peach and almond on the nose, very mineral, pure fruit, with good acidity, all rather restrained and subtle at this stage, but underpinned by crushed stone minerals. A serious wine, set apart from its contemporaries and growing in intensity with a little bottle age.

#### CORNEY & BARROW SCORE

16

(RECOMMENDED DRINKING FROM 2016 – 2019+)

£110/CASE OF 12 BOTTLES, IN BOND UK

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### MARSANNAY BLANC

This Marsannay comes from a different *terroir* from the one producing the generic Bourgogne Blanc. The grapes are from a parcel of 18-year-old vines, lying at the top of the slope. We have already alluded to Marsannay as generally being overlooked, but the white is very much an insider's wine. White-gold in colour, this has a great deal of personality on the nose, with orchard and stone fruit, peach and crushed stone minerals. The palate reflects the aromatics, adding a crisp levity and fine focus – a very fine wine.

#### CORNEY & BARROW SCORE

17+

(RECOMMENDED DRINKING FROM 2016 – 2019)

£175/CASE OF 12 BOTTLES, IN BOND UK

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### MARSANNAY ROSÉ

Marsannay ought to be on every must-have list, as great bargains can be found in this too often overlooked appellation. The Roty's rosé is more grown-up, better with food than as a 'poolside quaffing wine'. Very pale salmon in colour, it reveals a much restrained Pinot character, with hints of orchard fruit - pear, complemented by stony minerals, the latter very marked on the mid-length finish - a good wine and great with salmon and seafood.

#### CORNEY & BARROW SCORE

16+

(RECOMMENDED DRINKING FROM 2016 – 2019)

£99/CASE OF 12 BOTTLES, IN BOND UK

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## DOMAINE PHILIPPE ROTY

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### CÔTE DE NUITS-VILLAGES

This well-sited vineyard can be overlooked from Philippe's kitchen window, so receives the best possible attention. The vineyard in Brochon lies just beyond the Gevrey boundary, between Fixin 1er Cru La Perrière and Gevrey Les Evocelles. The vines are around 50 years old. A beautiful, limpid, jet-ruby, this wine reveals rich, intense, old vine, sweet fruit on both the nose and palate - ripe mineral and focused, very pure Pinot.

#### CORNEY & BARROW SCORE

(RECOMMENDED DRINKING FROM 2016 – 2019+)

16+

£215/CASE OF 12 BOTTLES, IN BOND UK

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### MARSANNAY ROUGE CHAMPS SAINT-ETIENNE

There are records here from 632 AD, when monks tilled the soil and cultivated what was probably Gamay. The soil is very specific, clay and lava-rich, planted mid-slope. There is constant deliberation about creating premier cru status within Marsannay. Stiffly contested, were it ever to come about, this wine is a recognised contender. It makes its advances with rich, sweet, ripe fruit – very pure, mineral and fresh too. This is very pretty, primary Pinot, beautifully handled.

#### CORNEY & BARROW SCORE

(RECOMMENDED DRINKING FROM 2016 – 2019+)

16.5+ - 17

£195/CASE OF 12 BOTTLES, IN BOND UK

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### MARSANNAY ROUGE QUARTIER

This is a quite different site, planted on rocky, calcareous-clay in a vineyard near Couchey. Limpid in colour and very attractive, it presents a lovely nose, marrying both sweet and savoury notes. With its shades of damson, cherries, berries and summer pudding, there is both freshness and punch. The palate, mirroring the perfumed elements on the nose, is attractively weighted and impressive in its balance and mineral definition. Not a 'body-builder', this wine is ideal as a complement to food.

#### CORNEY & BARROW SCORE

(RECOMMENDED DRINKING FROM 2016 – 2019+)

16.5

£195/CASE OF 12 BOTTLES, IN BOND UK

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### GEVREY-CHAMBERTIN CHAMPS CHENYS VIEILLES VIGNES

These are very old vines, bordering Charmes-Chambertin and replanted in 1935. Presenting intense, dark fruit, pastry and cream on the nose, the palate is complemented by earthy minerals. All the elements of Black Forest gâteau play a part, kirsch-marinated cherries, dark chocolate, black and red fruit perfume and mocha fudge – delectable and too, too, rare.

#### CORNEY & BARROW SCORE

(RECOMMENDED DRINKING FROM 2017 – 2021+)

17 - 17.5

£370/CASE OF 12 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.

**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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