



## DOMAINE JOSEPH ROTY

### 2014 VINTAGE, EN PRIMEUR

Domaine Joseph Roty is a tiny estate with a large range of wines. It has a rather fearsome reputation among wine journalists, which in my happy experience does not extend to wine merchants. If there is guardedness, I suspect it stems from an overriding preoccupation with making authentic wines, rather than wines which play well to a certain audience.

Based in the heart of Gevrey-Chambertin, the domaine buildings are more a home than a château, the courtyard lying immediately behind a sliding metal gate giving onto the road. The vinous plethora here takes in red and white (and rosé), ranging from generic Bourgogne, via Marsannay, to Charmes-Chambertin Grand Cru.

#### What is special here?

I shall spare you the poetics and mention instead two facts.

Firstly, we have customers for whom the Roty Charmes Très Vieilles Vignes and Mazis are among the must-have wines of the vintage. (Yes, I know I am doing us no favours by acknowledging this.) Those who miss out have been known to take it rather hard, meaning we usually allocate these wines down to individual bottles.

Secondly, the less hallowed echelons of the Roty range are regularly among the top staff buys for own consumption. Trawl the Instagram feeds of the sales team (yes those sad people who take pictures of their dinner) and you will find a good sprinkling of Roty labels.

Along with the likes of Domaine de la Romanée-Conti, Domaine Joseph Roty is one of the few producers who choose to release bottled wines, rather than wines still in barrel. Waiting an extra year to be paid is not something most small family producers would contemplate. For me, this highlights an admirably stubborn drive for quality and authenticity which permeates the domaine.

#### Recent changes

The beneficent figure of the late Joseph Roty, who I regret never having met, seems to hang over the domaine. Joseph was by all accounts a large personality, renowned for chain-smoking through tastings. Nearly a decade after his death, his influence (and name) still looms large at the domaine.

Joseph was succeeded officially by his son Philippe in 2008. In his late 30s at the time, Philippe had in fact run the domaine for several years previously. Tragically, Philippe himself died in 2015, aged 46, meaning these 2014s are the last wines he made.

Philippe had been increasingly assisted by his younger brother Pierre-Jean, who is now running the domaine, and with whom we tasted last November. Madame Roty, mother to Philippe and Pierre-Jean, is a constant presence before and after tastings (although she rarely tastes with us herself). It feels like she is the glue which holds this resilient family unit together.

Until this vintage, some *cuvées* had been bottled as Domaine Joseph Roty and others as Domaine Philippe Roty. From the 2014 vintage onwards, the decision has been taken to make all wines under the label Domaine Joseph Roty.

## Vineyard and cellar

During the course of our extensive tasting, Pierre-Jean Roty showed himself to be a deep thinker with strong but considered opinions. For example, horses: the accessory *du jour* in vineyards throughout the region, but a subject of some scepticism at Domaine Roty. Pierre-Jean pointed out that (1) horses can inflict more damage on vineyards than tractors (depending on the horse, presumably), (2) it is not unknown for producers to bring heavy machinery into their vineyards after a first pass with a horse and (3) you have to till the soil deeper with horses.

Elsewhere in the vineyard, whilst others hedge their bets against frost by leaving longer canes than are actually needed when pruning, Domaine Roty leaves only around six buds per cane. The domaine has a high proportion of *millerand* (i.e. smaller) berries, due in part to the age of the vines.

In the cellar, everything is destemmed. Pierre-Jean argues that stems are faddish and believes that people will go back to destemming eventually. A cold pre-fermentation maceration lasts one week, following which fermentation starts naturally at 11-12°C. 40-60% new oak is used for *village* appellations, a little more for the *lieux-dits* and 100% for the *grands crus*. There is no filtration.

*“Purity and elegance are the keys to the 2014 vintage at Domaine Roty. I love the colour of the 2014s – full of life... quite simply magnificent.”*

**PIERRE-JEAN ROTY**

October 2016

## 2014 VINTAGE NOTES

Compared to the two years to come – a tiny 2016 vintage and a small 2015 – the 2014 harvest at Domaine Roty was “normal”, according to Pierre-Jean Roty. The average yield was 48 hectolitres per hectare across the domaine’s holdings, although this figure is skewed by the higher yields in the entry-level wines.

The 2013-2014 winter was mild. Temperatures were 7°C above average, with December being the only month with any significant frost. Spring was warm and dry from early March. Budburst began early, in the last week of March. April remained dry, albeit cool from the middle of the month, thereby slowing growth.

An early summer arrived in May, with flowers appearing in the final week of the month, flowering finishing by the second week of June. June was dry and hotter than average, with temperatures of 30°C and above. Sanitary conditions were largely excellent, with low humidity keeping mildew at bay.

July and early August were cool and damp. Fortunately the second half of August recovered magnificently. The heat returned and, crucially for maturation, the sun came back out, together with a northerly wind, which dried the grapes. A beautiful end to the season. Harvest conditions were optimal, with negligible disease pressure and low humidity.



**GUY SEDDON**

January 2017

## TASTING NOTES

### REDS

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#### COTEAUX BOURGUIGNONS

The Coteaux Bourguignons appellation was created in 2011, replacing Bourgogne Grand Ordinaire, the previous name of this wine. The Roty version was never “*ordinaire*” in any case. The appellation allowed for Gamay in the blend, but the Rotys’ wine has always been 100% Pinot Noir. It is from vines over three decades old, a parcel just below the Gevrey-Chambertin boundary, planted by Pierre-Jean’s father Joseph. Bright, juicy red berries, lightly textured and playfully fruity. Delicious.

**CORNEY & BARROW SCORE 16.5**  
**RECOMMENDED DRINKING FROM 2018 – 2020**

**£125/CASE OF 12 BOTTLES, IN BOND UK**

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#### BOURGOGNE CUVÉE DE PRESSONNIER

A Gevrey-Chambertin in all but name, the parcel having been within the appellation boundary until 1964. The oldest vines here date from 1925. Lovely supple red berries, juicy and with pretty raspberry fruit, succulent and ripe. This will drink early but there is more than enough stuffing for a few years in the cellar. A notch up in intensity from the Coteaux Bourguignons.

**CORNEY & BARROW SCORE 16.5-17**  
**RECOMMENDED DRINKING FROM 2018 – 2022+**

**£160/CASE OF 12 BOTTLES, IN BOND UK**

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#### MARSANNAY ROUGE

Pierre-Jean told us that when his parents started to make wine in Marsannay, they were seen as outsiders. Although a *premier cru* Marsannay designation seems as far off as ever, the village is certainly enjoying a renaissance, as mentioned in our Domaine Trapet offer. This is a blend of several parcels: a snapshot of the appellation if you will. A dark fruited nose, with some salinity and a nice brightness of fruit. Both juicy and savoury on the palate, with ripe tannins and fruit weight to match.

**CORNEY & BARROW SCORE 16.5+**  
**RECOMMENDED DRINKING FROM 2018 – 2022**

**£220/CASE OF 12 BOTTLES, IN BOND UK**

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#### MARSANNAY CHAMPS SAINT-ETIENNE

A more red fruited profile than the ‘basic’ Marsannay, this is at once brighter, prettier, more upbeat and more structured. It will need a little more time to open up but has excellent ageing potential. Whilst the tannins are more rugged than those of Gevrey, this has an immediacy and an honesty which is disarming. The vines here are 50 years old.

**CORNEY & BARROW SCORE 17**  
**RECOMMENDED DRINKING FROM 2019 – 2024+**

**£225/CASE OF 12 BOTTLES, IN BOND UK**

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### CÔTE DE NUITS-VILLAGES

This well-sited vineyard, in Brochon, lies just beyond the Gevrey boundary, between Fixin 1er Cru La Perrière and Gevrey-Chambertin Les Evocelles. The vines are around 50 years old. Intense red berries, which are ripe and expressive. This is a lovely, concentrated vignette of Pinot Noir – supple and perfumed, with juicy, playful acidity and then a firmer tannic rigour at the end. Sucrosity lingers on the finish. Flicking through Joe Muller's notes, I was amused to see a note in brackets here to "[Buy some myself](#)"!

**CORNEY & BARROW SCORE 17+**  
**RECOMMENDED DRINKING FROM 2019 – 2023**

**£250/CASE OF 12 BOTTLES, IN BOND UK**

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### GEVREY-CHAMBERTIN

A blend of four parcels, this has lovely pure dark berries on the nose. The palate builds on the sense of purity with a lifted and very dark-fruited profile, with forest fruits, bitter cherry, undergrowth and some spice offset by a powerful tannic backbone. A very complete village Gevrey, and good value with it.

**CORNEY & BARROW SCORE 16.5**  
**RECOMMENDED DRINKING FROM 2019 – 2025**

**£365/CASE OF 12 BOTTLES, IN BOND UK**

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### GEVREY-CHAMBERTIN CHAMPS CHENYS

These are very old vines, bordering Charmes-Chambertin and replanted in 1935. It is a blend of a number of different parcels throughout the *lieu-dit*, some of which abut Charmes-Chambertin. The vine age is between 30 and 80 years. There is a wonderful softness and sweetness of fruit here, which is red and supple in character. The red berry palate is driven by juicy acidity, to which very fine tannins add detail.

**CORNEY & BARROW SCORE 16.5-17**  
**RECOMMENDED DRINKING FROM 2019 – 2026**

**£205/CASE OF 6 BOTTLES, IN BOND UK**

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### GEVREY-CHAMBERTIN CUVÉE DE LA BRUNELLE

La Brunelle is essentially the Rotys' back garden, a walled vineyard in the centre of the town of Gevrey-Chambertin. Pretty, elegant sweet dark fruits on the nose, very aromatic. A fresh palate of blackberry and forest fruit, which is streamlined but with a crescendo of flavour and concentration. Fine, firm tannic structure and a persistent finish.

**CORNEY & BARROW SCORE 17.5**  
**RECOMMENDED DRINKING FROM 2020 – 2028+**

**£220/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 higher part of this vineyard is a *premier cru*. This lower part has deeper soils. A briny, dark fruited nose, followed by a firm structured fore palate – super-fine tannins, mind you – followed by more supple, red fruit with a very attractive sucrosity. Long finish.

**CORNEY & BARROW SCORE 18**

**RECOMMENDED DRINKING FROM 2020 – 2030**

**£225/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, giving it a special character. The name Fontenys is a Burgundian moniker meaning little fountain. Sweet forest fruits, kirsch and resonant dark berries, nicely balanced with some toasty oak. In the mouth, very fine but firm tannins channel the mid palate towards a textured finish. Pretty dark perfume persists on the finish. This is Pierre-Jean's favourite wine in the 2014 line-up.

**CORNEY & BARROW SCORE 17.5+**

**RECOMMENDED DRINKING FROM 2020 – 2030**

**£415/CASE OF 6 BOTTLES, IN BOND UK**

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### CHARMES-CHAMBERTIN GRAND CRU TRÈS VIEILLES VIGNES

This is the oldest of the Roty holdings, originally planted in 1881, surely warranting the 'very' old vines of its title. A seductive nose of pure red perfume, a mineral line weaving a path through the aromatics. The palate then takes the purity to a new level – almost a direct communion with the soil, a lattice-like (yet firm) tannic framework and fine crushed earth minerality on the tongue. Unconstrained by the body and the ripe strident tannins, the aromas balloon in the mouth. Lots of ageing potential here.

**CORNEY & BARROW SCORE 18+**

**RECOMMENDED DRINKING FROM 2023 – 2035+**

**£1025/CASE OF 6 BOTTLES, IN BOND UK**

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### MAZY-CHAMBERTIN GRAND CRU

A finely textured nose of black forest fruits, fine earthy minerality and dark perfume. There can be a *sauvage* side to Mazy, which to my palate is totally absent this year. This might as well be cloaked in cashmere – silky and seductive, the tannins so filigree-fine they are barely perceptible other than adding a rigour to the mid-palate and defining the finish. A charge of electricity darts across the palate which, notwithstanding its elegance, is juicy, showing density and the promise of power to come. This really has it all. Red perfume, tea leaves and exotic spices linger on the finish.

**CORNEY & BARROW SCORE 18+**

**RECOMMENDED DRINKING FROM 2023 – 2033+**

**£1100/CASE OF 6 BOTTLES, IN BOND UK**

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## WHITE AND ROSÉ

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### BOURGOGNE BLANC

A Chardonnay and Pinot Blanc blend, with the majority being the latter. A blend of parcels in Gevrey and Marsannay. Always ripe and made in the most non-interventionist manner, in old oak *tonneaux*. Nice zesty citrus, with white peach, nectarine and a touch of phenolic grip on the finish. Ripe but just-so, good wine.

**CORNEY & BARROW SCORE 16.5**

**RECOMMENDED DRINKING FROM 2017 – 2020**

**£125/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. Focused white stone fruit and a touch of tropical, candied and fresh, with a little grip on the finish. Nicely weighted, with a gentle texture. Characterful.

**CORNEY & BARROW SCORE 16**

**RECOMMENDED DRINKING FROM 2017 – 2020**

**£210/CASE OF 12 BOTTLES, IN BOND UK**

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### MARSANNAY ROSÉ

An intense salmon colour – this is ‘proper’ rosé. Bright strawberries and a touch of creamy density. Direct pressing, rather than *saignée* method. The Rotys prefer to make a more corpulent style of rosé with ageing potential. Provence rosé it ain’t... and that is no bad thing.

**CORNEY & BARROW SCORE 16**

**RECOMMENDED DRINKING FROM 2017 – 2020**

**£115/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.

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>OR EMAIL</b>	<b>SALES@CORNEYANDBARROW.COM</b>	