



## **DOMAINES JOSEPH AND PHILIPPE ROTY**

### **2013 VINTAGE, EN PRIMEUR**

At the time of writing this offer, we are but a matter of weeks from having attended the funeral of Philippe Roty – an enormous talent wrenched from his family at only 46 years of age, after a long and brave struggle against cancer.

Philippe had run the two Roty estates for many years, latterly helped by his brother Pierre-Jean, now running solo at the helm.

Philippe produced this vintage and by all accounts in 2015 he rallied during harvest, administering orders from his bed, very much in control until the wines were well on their way. Our thoughts and best wishes go to his mother Françoise, his wife Sonia, sister Patricia, Pierre-Jean and Philippe's children. He was far, far too young.

One senses that, in Madame Roty, helped by Patricia, we have the very bedrock of this traditional house, overseeing the logistics, allocations and the intricate bureaucracy which bedevils Burgundian producers. Pierre-Jean can be confident that the commercial side will continue to run like clockwork.

Tasting at the Domaine, though a highlight of every trip, is also always a challenge, not least because of the number of wines that 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.

We were unable to visit when planned this year, for reasons which became obvious later. Adam Brett-Smith had the difficult and sad task of being one of the first to visit and taste after the funeral.

#### **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. The die is cast and a new tradition has been accepted, even if Domaines like the Roty's elect not to conform.

#### **2013 VINTAGE NOTES**


Under the circumstances we did not ask for vintage specifics.

This is therefore a broad overview of the vintage rather than being specific to Roty. It has been drawn from Guy Seddon's report early in 2015.

The highlight of the growing season was the summer but it is well known that 2013 was tough. A miserably cold, wet winter, with 30% more rainfall than the seasonal average and less sun than is the

norm. Spring was cool and very wet, with May seeing widespread flooding and near-freezing temperatures. Bud break was very late, and the fruitfulness of the buds had been affected by the cold, leading to low yields.

Summer was however glorious at times with July and August largely warm, sunny and dry. September was less good, with a return of cool, moist conditions. However, judicious *vignerons*, such as the Roty family had carried out leaf thinning to ensure airflow to the bunches, in order to deter disease. Harvest was unavoidably late, starting in October in most of the Côte de Nuits. At the Domaines Roty they started on the 6<sup>th</sup> October.



**ALISON BUCHANAN**

January 2016

## **TASTING NOTES by Adam Brett-Smith**

### **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. The Roty version was never “*ordinaire*” by any means. The appellation allows for Gamay in the blend, but Roty’s wine was, and is, 100% Pinot Noir. It is from vines with an average age of 33 years, a parcel just below the Gevrey-Chambertin boundary, planted by Philippes’s father Joseph. A firm ruby in colour this has a toffeed nose, laced with cream. The palate is lovely, medium in intensity, fresh, and chewy, with berry fruit on finish.

**CORNEY & BARROW SCORE**  
RECOMMENDED DRINKING FROM 2017 – 2019

**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. The oldest vines here date from 1924/25 – impressive. This offers darker, spicier, fuller, brambly and briary fruit on the nose whilst the palate is rich, dry, full, slightly tight, with good fruit, freshness, flavour and fair length

**CORNEY & BARROW SCORE**  
RECOMMENDED DRINKING FROM 2017 – 2021+

**16.5**

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

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## MARSANNAY ROUGE

Marsannay is often overlooked as an appellation, suffering somewhat by emerging from Dijon's urban sprawl. 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. It is worth a detour, if only for the view, to see some really impressive slopes looking down over the city and the valley. Tasted just after the Pressonnier, this has a similar, though creamier nose, treacly, with a hint of spice. The palate, once again offers freshness, but is a little raw at this juncture, tight, with clenched fruit – good potential.

**CORNEY & BARROW SCORE**  
RECOMMENDED DRINKING FROM 2017 – 2021+

**16**

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

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## GEVREY-CHAMBERTIN

This is the seventh vintage since Philippe Roty acquired this vineyard for the Domaine Joseph Roty holdings. Dark ruby in colour, this reveals pure, fresh red, berry fruit on the nose. The palate has fair depth, density and attractive clayey fruit, freshness and sweetness, particularly on attack, and then fine length.

**CORNEY & BARROW SCORE**  
RECOMMENDED DRINKING FROM 2018 – 2023+

**16 to 16.5**

**£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 a slightly firmer, dark ruby in colour, revealing a lovely spicy, rich nose, Asiatic and pure with both red and black fruit. The palate mirrors this, with lovely fruit and density, all supported by fine, powdery dry tannins. Well-structured, this is perfumed and layered on a long finish.

**CORNEY & BARROW SCORE**  
RECOMMENDED DRINKING FROM 2018 – 2023+

**17**

**£175/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 very special, walled vineyard in the centre of the village 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 has a very lovely nose, Pierre-Jean reporting "*very ripe grapes and pips*". This is fresh, pure, ripe, full and creamy with toffee notes and layered red fruit. The palate, likewise, offers purity of fruit and layered complexity – good.

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

**17**

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

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## GEVREY-CHAMBERTIN CUVÉE DU CLOS PRIEUR BAS

Clos Prieur Bas is planted on similar soil to Charmes-Chambertin – clay and Bajocian limestone. The nose here is high-toned, spicy, luscious and creamy - so perfumed. The palate offers grace, style and class, very pure red fruit apparently less buttoned up here, more relaxed, with attractive weight and density, good natural structure, rich in fresh, primary, cherry fruit.

**CORNEY & BARROW SCORE**  
RECOMMENDED DRINKING FROM 2019 – 2026+

**17+ to 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. Firm ruby in colour, this has a lovely nose, elegant, fresh, pure and clean yet with some more savoury, degraded leathery notes. The palate is full, with attractive density, rich in fresh cherry fruit - well-handled extraction.

**CORNEY & BARROW SCORE**  
RECOMMENDED DRINKING FROM 2019 – 2027+

**17.5**

**£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. Deep ruby in colour it presents a mysterious nose, pregnant with dark, full, ripe red fruit, a haunting perfume and is, indeed, rather beautiful, atmospheric and grounded at the same time. The palate is lovely, fresh, pure and concentrated, chewy rather than dense, or perhaps better still, charm with authority.

**CORNEY & BARROW SCORE**  
RECOMMENDED DRINKING FROM 2022 – 2030+

**17.5 to 18-**

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

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## MAZY-CHAMBERTIN GRAND CRU

As already stated, tasting the entire Roty range is a challenge, yet there are so many different subtleties between the wines that the palate is kept alert. Year on year, this Mazy-Chambertin is a real wake-up call, combining depth and purity at the highest level. This presents a very savoury nose, smoked bacon, dark fruit and toasted oak, simultaneously stony, almost and yet rich. The palate immediately establishes its *grand cru* status, a palpable step up, at once rich, dry, fruity and fresh. Good structure gives definition to innate density and richness. The finish offers grip and freshness again, fine length and weight.

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

**17.5**

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

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## WHITE AND ROSÉ

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### BOURGOGNE BLANC

Pale green gold, this is clean, citrusy and fresh on the nose. The palate is attractive and silky, offering light, easy, accessible fruit, with fair acidity.

**CORNEY & BARROW SCORE**  
RECOMMENDED DRINKING FROM 2016 – 2019

**15 to 16**

**£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 often being overlooked, but the white is very much an insider's wine. This is slightly firmer, creamier than the Bourgogne Blanc. The palate is tighter, with good crisp fruit.

**CORNEY & BARROW SCORE**  
RECOMMENDED DRINKING FROM 2016 – 2019+

**16**

**£175/CASE OF 12 BOTTLES, IN BOND UK**

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### MARSANNAY ROSÉ

Very pale onion skin in colour, this is rather subdued on the nose. Minerality overtakes any innate flamboyance here although vague berried fruit and cream emerge gradually the really open up on the palate – a more cerebral rosé, great as an accompaniment to food rather than quaffing poolside.

**CORNEY & BARROW SCORE**  
RECOMMENDED DRINKING FROM 2016 – 2017

**16 to 16+**

**£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, 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. This offers a creamy, silken nose with very pure, lithe fruit. The palate hints at warmth, with good freshness and well-coated fruit, impressive old vine intensity and good length.

**CORNEY & BARROW SCORE**  
RECOMMENDED DRINKING FROM 2017 – 2021+

**16+**

**£215/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. Deep ruby, this has an enticing nose, broader, richer, sweeter, with layers of toffee, tar and coffee. The palate is similar, again with that good layered quality, nicely extracted with a firm fruit structure, freshness again and good attack on the finish.

**CORNEY & BARROW SCORE**  
RECOMMENDED DRINKING FROM 2018 – 2023+

**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.

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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