



DOMAINE TRAPET PÈRE ET FILS 2013 VINTAGE, EN PRIMEUR

Third party commentary on Domaine Trapet has, for too long, been based on the assumption that the estate's *modus operandi* is founded on one principal – “tradition.” Somerset Maugham declared that: “Tradition is a guide but not a jailer.”

Jean-Louis Trapet is not a man to be trammelled by convention. There are no “sacred cows.” He believes everything can be questioned and should be, albeit in the context of admiration for his forebears. There is a remarkable sense of suspense here, as tradition and innovation are brought together under the meticulous direction of Jean-Louis and his team.

Corney and Barrow has enjoyed a long relationship with the Trapet family, dating back to the 1960s. In recent years the Domaine has benefitted from a well-documented surge in quality under the stewardship of the seventh generation, Jean-Louis Trapet. We are both delighted and proud to represent their wines exclusively in the UK.

2013 VINTAGE REPORT

“2013 is an extraordinary, unconventional vintage, producing wines which are full of energy, resulting from a cold summer. The grapes give an exact reflection of their place of origin – expressed with exemplary freshness and intense purity. We are already delighted and seduced by this vintage.”

JEAN-LOUIS TRAPET

After a cold, wet spring, during which saw the vines struggling to make headway, flowering was relatively late, setting the way for harvest at the beginning of October. *Coulure* (poor fruit set) and *millerandage* (aborted nascent berries) once again set limits on the potential harvest. There then followed a sunny, warm summer, very welcome as a boost to the reduced crop but then the start of autumn was wet, with the accompanying risk of rot. Ordinarily bunches affected by *millerandage* are so well aerated that they avoid rot but Jean-Louis reports that such assumptions could not be made in 2013 and extra vigilance was required at the *table de tri*. Quantities are 30 to 35% down on average at Domaine Trapet due to the poor flowering and rigorous sorting. In 2013 the quality and quantity of grapes was clearly determined by climatic conditions, in the main. Thereafter Jean-Louis and his team needed to be gentle, avoiding over-extraction, anything too violent in fact – a velvet glove approach. The resulting wines are really good – pure, fresh and exhilarating.

ALISON BUCHANAN

November, 2014

THE HOLDINGS

APPELLATION		HECTARES	PLANTED
Chambertin	<i>Grand Cru</i>	1.9	1919 onwards
Latricières-Chambertin	<i>Grand Cru</i>	0.75	1938 onwards
Chapelle-Chambertin	<i>Grand Cru</i>	0.6	1945 onwards
Gevrey-Chambertin Clos Prieur	<i>Premier Cru</i>	0.4	1965
Gevrey-Chambertin Petite Chapelle	<i>Premier Cru</i>	0.4	1965
Gevrey-Chambertin Capita	<i>Premier Cru</i>	0.6	1965
Gevrey-Chambertin	<i>Village</i>	3.0	1913 onwards
Gevrey-Chambertin Ostrea	<i>Village</i>	2.5	1913 onwards
Marsannay Rouge	<i>Village</i>	1.5	1979
Marsannay Blanc	<i>Village</i>	0.5	1979
Others (Bourgogne)	Generic	3.85	Various

TASTING NOTES

BOURGOGNE PASSETOUTGRAINS A MINIMA

This is from a vineyard just one metre outside the Gevrey-Chambertin boundary, a blend of 50% Gamay, 50% Pinot Noir, planted by Louis and Jean Trapet in 1965. The aim behind A minima is to produce the purest wine possible with minimal intervention – a wine which is absolutely true to its origins. This 2013 vintage is a very pretty garnet-ruby in colour, the nose and palate bright and vibrant – super fresh. This had already been bottled when we tasted and the wine, far from being closed and recalcitrant, often the case post-bottling, seemed energised by its new freedom, cherries and berries bursting onto the palate with tremendous energy and wonderfully crunchy fruit. This will do well in bottle and, and calmed down a little, will reveal more of the underlying subtleties of the palate, floral aromatics and a refined mineral layer. Accessible and fresh-faced, this is a wine which Jean-Louis describes as being a “*vin de plaisir, vin de soif*”.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2016 – 2019+)

16.5

£120/CASE OF 12 BOTTLES, IN BOND UK

MARSANNAY

Jean-Louis' father, Jean Trapet, bought his first vines here in 1984. The family now owns three parcels; one close to Couchey, a parcel of very old vines, Le Grand Poirier and finally one close to Les Grasses Têtes, a flourishing *terroir*. As Jean-Louis has said, Marsannay and Gevrey-Chambertin are extremely similar in terms of soil composition, even if Marsannay has a little more clay. Historically (and Marsannay has a very well-documented long history) the wines were viewed alongside Nuits-Saint-Georges and Gevrey-Chambertin in terms of quality. These parcels also have good exposure, making this wine a great buy. We tasted two different *cuvées* here before constituting a blend, the better to observe individual characteristics. One, from Couchey, was very floral with violet potpourri,

red berry fruit, black cherry, kirsch and spice. The second, Les Grasse Tetes is dark and smoky and mineral, ultra pure on attack though on the dark side. The blend, violet-scented, offers freshness, bright aromatics and a bit of weight, underscored by fine minerals - pure charm - easy and accessible. Great value.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2017 – 2021+)

16.5

£195/CASE OF 12 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN VILLAGES

The Trapet family's Gevrey holdings cover 3 hectares, with 8 individual parcels dotted across various *terroirs*. This, a blend of 3 barrels, offers fresh, pure Pinot Noir, with Gevrey edginess and depth. Dried violet and rose complement intense red berry and cherry notes, dark chocolate and cherry liqueur with hints of liquorice on both the nose and palate, the latter supported by well-integrated rounded tannins and a mineral tension - rather lovely and super-impressive for a *village*.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2017 – 2028+)

17 - 17.5

£375/CASE OF 12 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN CUVÉE OSTREA

Ostrea comprises 2 hectares and 50 rows over 4 parcels in the north, towards Brochon. The oldest vines, having been planted in 1913, contribute really attractive intensity. This was dark, brooding and controlled when we tasted, a little truculent, yet with a great deal of promise. Smoky depths and earthy, briny minerals complement dark fruit, bitter chocolate and black cherry compote. Firm tannins give grip, structure and focus. This, rather like a teenager dragged out of bed, was a little out of sorts, but has all the makings of a great future, given a little time and patience - highly recommended on the basis of exemplary ingredients.

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

17 - 17.5+

£415/CASE OF 12 BOTTLES, IN BOND UK
£220/CASE OF 3 MAGNUMS, IN BOND UK

GEVREY-CHAMBERTIN 1ER CRU ALEA

Like last year, the quantities of 2013 are severely limited and Jean-Louis was forced to produce a blend of his *premiers crus*, rather than individuals *cuvées* – resulting in a bit of a steal though! Plum-ruby in colour, the nose here is seductive and inviting, rounded, rich and mellow with ripe cherries and berries to the fore, then cassis and grilled fennel. The palate reflects the aromatics presented by the nose. Open and expressive, long and structured, with a layered finish, this has a natural energy and an innate vitality which bodes well for mid-term ageing.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2018 – 2028+)

18

£675/CASE OF 12 BOTTLES, IN BOND UK

CHAPELLE-CHAMBERTIN GRAND CRU

This is astonishingly inviting for an embryonic *grand cru*. An initial rush of violet and rose, gives way to toasted notes, leather and mocha complementing ripe, supple, red and black fruit and cherry compote, underscored by crushed stone minerals. The palate is rather seductive, with dark cherry liqueur and caramelised pastry notes, rounded and supple, supported by firm, fruit-coated tannins – destined for sublime elegance. This is a lovely wine.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2018 – 2030+)

18 - 18.5

£650/CASE OF 6 BOTTLES, IN BOND UK

LATRICIÈRES-CHAMBERTIN GRAND CRU

This parcel is very close to Jean-Louis' heart. Bought in 1904 by his great-grandfather, this was the first of the Domaine's *grands crus*. It is beautifully sited on well-drained gravel soils, very close to a side valley (*combe*) through which air currents flow, refreshing the grapes. This makes for a longer growing season than elsewhere, and this, in turn, enhances intensity and complexity. The 2013 presents a deliciously aromatic nose, bright and vibrant with summer berries, violet and rose to the fore, allied to darker, brooding fruit and dark chocolate, complemented by briny minerals and supported by powerful, chunky, well-integrated tannins. This wine has lovely complexity but, above all, an almost painful purity and focus, cutting through controlled opulence – poised and very long.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2017 – 2027+)

18.5 - 19

£650/CASE OF 6 BOTTLES, IN BOND UK

CHAMBERTIN GRAND CRU

The Trapet history began here when Arthur Trapet, Jean-Louis' great, great grandfather decided to buy his first parcel of Le Chambertin in 1919. It is an extraordinary site, with highly complex geological foundations. Lower down we find limestone and marl, then fine clay and higher up there is white marl. This combination slows the growing cycle which, in turn, makes for a later harvest, intensifying the aromatics in the grapes. This has a beautiful plum velvet appearance, offering a lovely, perfumed freshness on the nose – rose, violet and crushed tones layered with mocha and dark chocolate. Complex and slightly smoky, this is a tremendous translation of the vintage, complete and complex, rounded, rich and layered – impressive!

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2020 – 2032+)

19 - 19+

£875/CASE OF 6 BOTTLES, IN BOND UK
£905/CASE OF 3 MAGNUMS, IN BOND UK

BOURGOGNE BLANC

As with 2012, quantities were so savaged in 2013 that the Trapet family could not produce their Marsannay Blanc, of which they are so justifiably proud. What fruit they harvested was instead used to bolster their limited Bourgogne Blanc which, in any case, comes from two specific, limestone-rich parcels within Marsannay. The soils are easy-draining and the slopes are well exposed with plenty of surface pebbles. The resulting wine's personality reflects those origins and we have a terrific, characterful Bourgogne Blanc as a result. Pale white gold in colour, this offers a blend of stone fruit, peach and apricot on the nose, with decadent hints of pastries and lemon spongecake. The palate is

lighter than the nose suggests, very accessible and breezy with good mineral definition - good food wine.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2015 – 2019+)

16.5 - 17

£150/CASE OF 12 BOTTLES, IN BOND UK

BIODYNAMIC VITICULTURE

To summarise, the art/science of biodynamic viticulture is a challenge to say the least. Essentially, this is agriculture in tune with the basic forces of nature, both terrestrial and celestial. It embraces cosmic rhythms, philosophy, spirituality and metaphysics as much as agricultural disciplines. The rhythms of light from other planets must be borne in mind, biodynamicists would argue, and a greater comprehension of this dictates optimal timing for viticultural activity.

Labour-saving chemicals are banned and individual vines are only treated with plant-based compounds, administered according to the lunar cycle.

Whilst we lesser mortals struggle with such concepts, 3 observations are useful in the argument;

1. If a region is fiercely proud of its *terroir*, surely anything which threatens it should be eradicated as artificial treatments clearly upset the natural balance.
2. We already recognise a link with lunar cycles in the case of sap rising and, of course, tidal movements.
3. The taste test: the resulting wines have a greater intensity and purity.

With all of our suppliers who have adopted this arduous and taxing form of farming, the prime motivator was a concern for sustainability. The improvement in the quality of the wines was a surprising dividend.

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, e.g. *Villages, Premier Cru, Grand Cru*. A definitive score of a young wine is almost impossible.

We usually offer a spread (e.g. 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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