



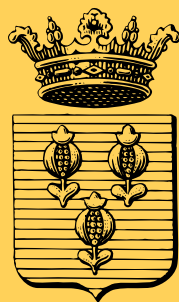
BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



BY APPOINTMENT TO
HRH THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS - 1780



DOMAINE
BONNEAU DU MARTRAY

2016 VINTAGE RELEASE

*“If one shall sadly
remember 2016 as a
vintage of frost and low
yields, we appreciate its
results as intense, pure
and long living wines.”*

THIBAUT JACQUET

January 2018



DOMAINE
BONNEAU
DU
MARTRAY

INTRODUCTION

Bonneau du Martray changed hands in January 2017,
for only the fourth time in over twelve centuries...

A majority stake in the domaine was purchased by American vineyard proprietor and businessman E. Stanley Kroenke. The 2016 vintage therefore marks the end of the highly successful tenure of Jean-Charles le Bault de la Morinière and the beginning of an exciting new era.

Jean-Charles took over from his father Jean and managed the domaine from 1994 to 2017. He wisely replanted several plots of Pinot Noir (Corton Grand Cru) to Chardonnay (Corton-Charlemagne Grand Cru), whilst bringing about a marked increase in the quality of the domaine's red wine.

Bonneau du Martray's new manager, who has barely had a chance to get his feet under his desk, is Thibault Jacquet, previously of Laurent-Perrier in Asia. Thibault is young, dynamic and imbued with the spirit of this great domaine.

The Jacquet family are friends of the le Bault de la Morinières, making for an auspicious beginning and meaning that the handover has been achieved smoothly... no mean feat at a domaine with this weight of history.

Armand de Maigret will assist Thibault Jacquet, supervising the domaine, alongside the other vineyard holdings of Stan Kroenke. These include the Californian estates Screaming Eagle, Jonata and The Hilt.

THE DOMAINE

The road from Aloxé-Corton to Pernand-Vergelesses is a gentle right-hand sweep which runs like a contour line on a map around the hill of Corton.

Look out of your car's right hand window and you will be surveying the Bonneau du Martray holdings, which slope away towards the Bois de Corton at the top of the hill, pictured here. First comes the *lieu-dit* Le Charlemagne in the Aloxé-Corton appellation and then, crossing the boundary into Pernand-Vergelesses, as the pretty village itself comes into view, En Charlemagne.

The Burgundy historian Camille Rodier confirms that the current Bonneau du Martray Corton-Charlemagne vineyard is exactly the same as that donated by the Emperor Charlemagne to the Abbey of Saulieu in 775. It is said that the Emperor's wife, mindful of her husband's majesty being compromised by the staining of his beard with red wine, caused white grapes to be planted on the section of the hill between Pernand-Vergelesses and Aloxé-Corton that now bears his name.

The church owned the property for just over a thousand years until the French revolution, when it was acquired by René Bonneau du Martray's family, direct descendants of Nicolas Rolin, who implemented the construction of the Hospice de

Beaune in 1443. In the 19th Century, the Bonneau du Martray family held almost 24 hectares of vines including the entirety of the Charlemagne *climat* in the commune of Pernand.

René Bonneau du Martray, born in 1886, childless, bequeathed his estate to his niece, Comtesse Alice le Bault de la Morinière whose husband, Jean, took over in 1969. It was Jean who laid the foundations of the estate's renaissance and restoration of the property. He enlarged the *cuvée* and cellars, perfected the vinification and implemented the use of special small steel tanks for temperature control. Above all, he decided to estate-bottle the wine, which previously had been sold to *négociants*, thus giving him absolute control of quality.

Today, the core of the technical team, which remains unchanged under the new ownership, comprises Fabien Esthor, vineyard manager since 2003 and Emmanuel Hautus, winemaker since 2011, originally from Champagne. There is a team of ten in the permanent cellar and vineyard team.

THE VINEYARD

Bonneau du Martray's vines lie in one contiguous plot at the heart of the Charlemagne climat, the appellation's largest single holding at 11.09 hectares.

Of this, Corton-Charlemagne accounts for 9.5 hectares and Corton 1.59 hectares. Two blocks of Corton-Charlemagne are currently being replanted, accounting for 0.7 hectares and 0.3 hectares respectively. Another two blocks will be grubbed up next spring.

The hill of Corton, with its voluptuous slopes and tuft of woodland at its crest, is one of the most recognisable landmarks in Burgundy. It is composed of a bedrock of limestone, overlain by Jurassic soil. The Domaine's 15 parcels, of which 12 are planted to Chardonnay and three to Pinot Noir, can be grouped into three larger sections, each named after the families who tended them before Jean le Bault de la Morinière's time. Each represents roughly a third of the holdings. The upper slopes are dominated by white marl, with the proportion of iron and clay increasing as you descend the slope.

The upper section, of around three hectares, is known as *Rollin Haut*. The soils here are poor, forming the "spine" of the wine, in Thibault Jacquet's terminology. This adds mineral tension and acidity to the final blend. The mid-slope section is called *Grande Plante* – the "heart" of the wine, conferring a more generous, assertively fruited character. Lastly, the lower slopes are known at the domaine as *Les Latours*. These, for Thibault, represent the "flesh" of the wine, contributing density, viscosity and, yes, flesh...

The lower section tends to be picked first, the upper section last. The harvest team, which consists of 40 pickers, takes one week to bring in the Domaine's grapes. The three parcels are vinified separately. The average age of the vines is high – around 50 years – although this is set to change somewhat as the replanting programme advances. Yields are correspondingly low, the average being 40 hectolitres per hectare (hl/ha) for the white and 30 hl/ha for the red. However, in 2016, these were a paltry 23 hl/ha (white) and 18 hl/ha (red) (see table opposite).

No herbicides or fertilisers are used and yields, whilst naturally controlled by the age of the vines, are further reduced by severe pruning in the early part of the growing season and by green harvesting when necessary. Following biodynamic trials on a third of the vineyard from 2005 to 2011, the whole estate was certified biodynamic in 2016. The Domaine's biodynamic supplier is the renowned Pierre Mason.

The Domaine is highly unusual in its aspect, facing as it does west and southwest. This guarantees long, slow maturation of the grapes helped by the heat-reflective and distinctive white colour of the marl soil. Its elevated position on the hill allows for excellent drainage at the same time as allowing cold humid air to slide through the bottom of the slopes. The wood that circles the hill protects the highest parcels from the cold of the plateau. It is this feature that, perhaps more than any other, influences the character of the wines and gives them both richness and elegance.



CORTON-CHARLEMAGNE GRAND CRU

Grape Variety
Chardonnay

Vineyard Holding
9.5 Hectares (23.47 Acres)

Average Age of Vines
54 Years

Average Production
3990 cases

Average Yield
40 hl/ha

2016 Yield
23 hl/ha



CORTON GRAND CRU

Grape Variety
Pinot Noir

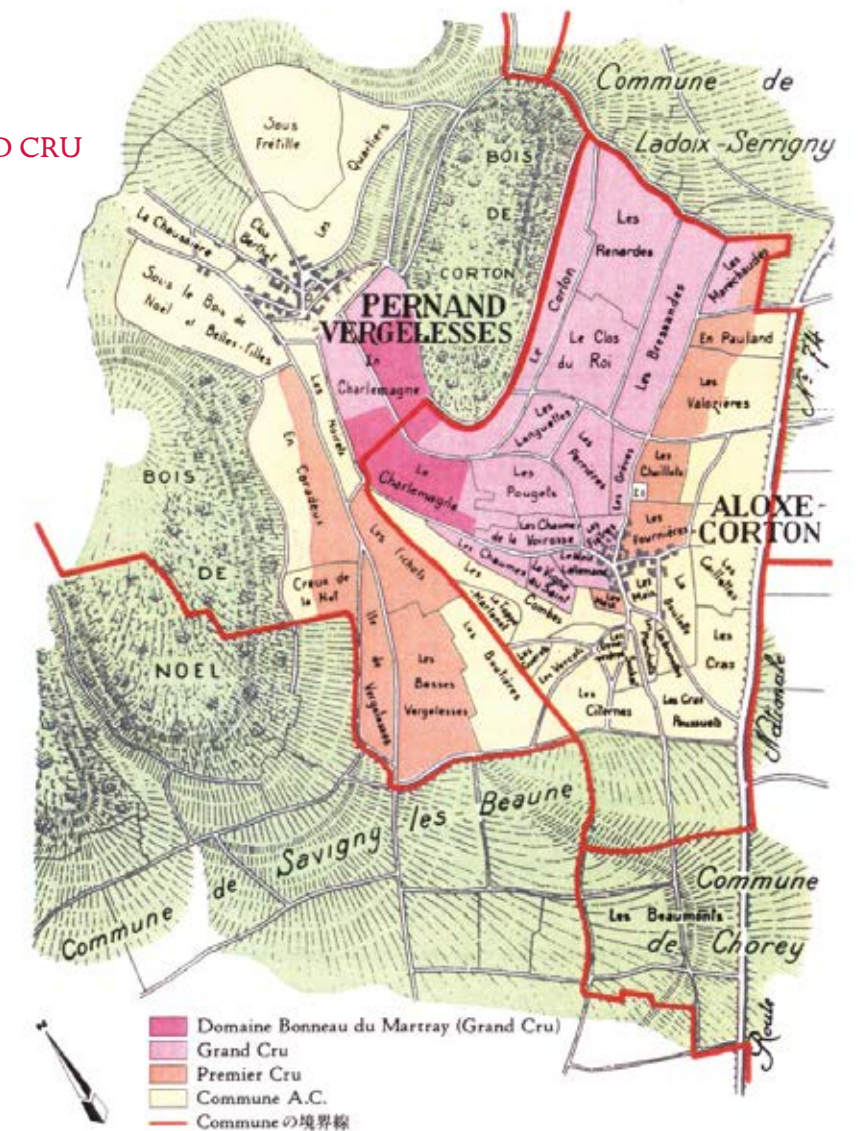
Vineyard Holding
1.59 Hectares (3.93 Acres)

Average Age of Vines
52 Years

Average Production
500 cases

Average Yield
30 hl/ha

2016 Yield
18 hl/ha



Map showing 'en Charlemagne' and 'le Charlemagne' vineyards

2016 VINTAGE NOTES

The sombre scene of 2016 can be set simply, by stating that the April frost inflicted losses on Domaine Bonneau du Martray of over 40% in white and over 50% in red.

10 Winter 2015-16 was the warmest ever recorded in Pernand-Vergelesses, the average temperatures 6 to 7 degrees higher than usual. April was cold however, the marked change culminating in the catastrophic frost of 26th-27th April. Temperatures dropped to zero, causing the nascent buds to freeze on the vine. The sun then rose in a clear blue sky. Across the Côte, before the frozen buds had a chance to thaw, the solar rays used them as tiny magnifying glasses, frazzling their delicate contents.

Emmanuel Hautus related that at Bonneau du Martray, this much publicised sun-burning was secondary to the straightforward freezing of the buds. Whatever the cause, the effect is clear: around half a normal crop was harvested at the domaine.

May was cool and wet, seeing drizzle interspersed with storms, with temperatures barely rising above 20°C. The rain continued in June, until around the third week of the month, when the first real heat of the year was felt. Flowering at Bonneau du Martray took place from 19th to 23rd June, and mercifully was concluded safely. July was pleasant, largely dry (bar the odd

minor thunderstorm), warm and occasionally even hot. Worries at this point included mildew, which flourished malignantly but was controlled successfully at Bonneau du Martray with biodynamic treatments. Ripening proceeded in fits and starts.

Early August saw a pattern of a rainy day followed by several days of warm sunshine. The cool nights staved off threats of rot and preserved fresh acidity. Heat continued to build, in a moderate way, but under sunny skies. September was wonderfully warm, finally, with just enough moisture early in the month to keep maturation on track. As the grapes eased into maturity, picking at Bonneau du Martray started on the 26th September and finished 30th. As noted above, yields were a tiny 23 hl/ha (white) and 18 hl/ha (red).



GUY SEDDON
January, 2018







2016 TASTING NOTES

CORTON-CHARLEMAGNE GRAND CRU

Taut and stonily mineral on the nose, with a little straw and some fine pastry. The palate is brightly fruited on the entry, white peach with a touch of zesty lime, lovely luminosity. Nimble on the mid-palate, speaking of supreme breeding, supported by an impressive density of crunchy citrus and weighty phenolics. The whole is shot through with a steely rod of acidity, driving the flavours through to a long finish, on which salty mineral notes mingle with delicate white flowers and a trail of citrus perfume. 30% new oak, which is totally integrated already.

Corney & Barrow Score 18 to 18.5
Recommended drinking from 2020 - 2024

£795/case of 6 bottles, in bond UK
£810/case of 3 magnums, in bond UK

CORTON GRAND CRU

A wonderfully (and unexpectedly!) ripe, effusive nose, of raspberry compote and berry coulis. Some black pepper spice adds intrigue. The palate opens lean and linear, showing beetroot and fine earthy minerality, with a nice briny edge, before filling out on the mid-palate, shepherded by fine, iron-clad tannins. The finish is precise, with pretty rose petal perfume lingering. Aged in 50% new oak. Just eight barrels have been produced in 2016. The best showing of the Domaine's Corton we could recall at this early stage.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2021 - 2026

£397.50/case of 3 bottles, in bond UK

TO ORDER

Please call
020 7265 2430 (London)
or
01875 321 921 (Edinburgh)

Please email
sales@corneyandbarrow.com

Please note: these wines are released *en primeur*. Delivery dates to be confirmed. All prices are quoted 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.

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.

RECOMMENDED DRINKING DATES

We have been offering these updates for quite some time. Almost without exception our revised drinking dates are merely a reminder of what we recommended upon original release. We do not say that you cannot drink wines older if you wish, merely that we cannot continue to guarantee them if you ignore our recommendations!

REVISED DRINKING DATES

Vintage	Corton-Charlemagne	Corton
2000	Now	Now
2001	Now	Now
2002	Now	Now
2003	Now	Now
2004	Now	Now
2005	Now	Now - 2020
2006	Now	Now
2007	Now - 2018	Now
2008	See Below	Now - 2018
2009	Now - 2019	See Below
2010	Now - 2020	2016 - 2025
2011	Now - 2020	See Below
2012	2016 - 2021	See Below
2013	See Below	See Below
2014	See Below	See Below
2015	See Below	See Below

ORIGINAL DRINKING DATES

Vintage	Corton-Charlemagne	Corton
2000	From 2006	From 2005
2001	From 2005/6	From 2005
2002	From 2008	From 2006
2003	From 2007	From 2008
2004	From 2012	—
2005	From 2015	—
2006	From 2014	From 2014
2007	2012 - 2015	2013 - 2015
2008	2014 - 2017	2014 - 2020
2009	2014 - 2018	2014 - 2020
2010	2017 - 2020	2018 - 2025
2011	2016 - 2019	2016 - 2022
2012	2017 - 2020	2017 - 2021
2013	2018 - 2022	2018 - 2022
2014	2019 - 2023	2019 - 2024
2015	2018 - 2022	2020 - 2025

TO ORDER

Please contact

London +44 (0)20 7265 2430
Edinburgh +44 (0)1875 321 921
Email sales@corneyandbarrow.com

LONDON
1 Thomas More Street
London E1W 1YZ
T +44 (0)20 7265 2400
F +44 (0)20 7265 2444
sales@corneyandbarrow.com

NEWMARKET
Belvoir House
High Street, Newmarket
Suffolk CB8 8DH
T +44 (0)1638 600 000
F +44 (0)1638 600 860
newmarket@corneyandbarrow.com

NORTH OF ENGLAND
Sedbury Stables
Sedbury Hall, Richmond
North Yorkshire DL10 5LQ
T +44 (0)1748 828 640
F +44 (0)1748 821 928
sedburyorders@corneyandbarrow.com

EDINBURGH
Oxenfoord Castle by Pathhead
Midlothian
Scotland EH37 5UB
T +44 (0)1875 321 921
F +44 (0)1875 321 922
edinburgh@corneyandbarrow.com

AYR
8 Academy Street, Ayr
Ayrshire, Scotland KA7 1HT
T +44 (0)1292 267 000
F +44 (0)1292 265 903
ayr@corneyandbarrow.com

www.corneyandbarrow.com



