



DOMAINE PERROT-MINOT

2016 VINTAGE, EN PRIMEUR

Our contact with Domaine Perrot-Minot came from the simplest of beginnings. Our reserves team emailed the Domaine asking for clarification on the correct name for one of their wines, which a customer had transferred to us for storage. The prompt, helpful reply came from Christophe Perrot-Minot himself. After a little more back-and-forth, we found ourselves with an appointment to visit.

Upon visiting the Domaine, we discovered a shared acquaintance in the form of our good friend Nicolas Rossignol, of Domaine Rossignol-Trapet. Nicolas is Christophe's brother-in-law. Burgundy is certainly a small place...

After a grounding in the commercial aspects of wine, Christophe returned to the Domaine, taking over from his father Henri as manager in 1993.

The estate itself, which today extends to 12.5 hectares, is an amalgam of two sources. The original holdings, which were passed down to Christophe from his maternal grandfather Merme, were bolstered significantly by the acquisition of Domaine Pernin-Rossin in 2000. In addition, three of the *grands crus* of Gevrey-Chambertin – Chambertin, Chambertin-Clos de Bèze and Chapelle-Chambertin – are made from purchased grapes, without the word 'Domaine' on the label.

According to Christophe, the Perrot-Minot style reached a crossroads in 2001, with the 2005 and 2006 vintages onwards being made very much in the current vein of elegance and finesse.

Vineyard

The Domaine is currently undergoing conversion to biodynamic viticulture, with the first fully biodynamic vintage expected to be 2018. Horses are used for vineyard labour as much as possible, to minimise soil compaction. Where he considers berries to be sub-standard, Christophe will invariably take the decision to declassify. One of the wines in this offer, the Nuits-St-Georges La Richemone, is an 'ultra' *cuvée*, meaning it comes from particularly old vines (planted 1902 in this case).

Cellar

Rigorous grape sorting takes place in the vineyard and then again upon arrival in the cellar, on a 12 metre sorting table staffed by 12-16 people. Those grapes which are to be destemmed are then given one week of pre-fermentation cold soak. In 2016, an average of 60% whole clusters was used. Gentle pumping-over is the favoured method of tannin extraction.

The wines are given an initial 12-14 months on heavy lees, in barrels from the Rémond cooperage, before being racked and completing their ageing on fine lees. The proportion of new oak has been reduced in recent vintages, with a maximum of 30% new oak now used, the remainder being one year old.

There is no fining or filtration. From the 2015 vintage, the Domaine has used a top-quality €2 natural cork for all of its wines.

2016 VINTAGE NOTES

“I absolutely love this vintage, indeed I prefer it stylistically to 2015. This isn't to say that 2016 is necessarily better but I really like the crystalline purity of expression and the hard-to-resist refreshing quality. Moreover the wines are chiselled and each terroir really stands out. In short, 2016 is a classic Burgundian vintage.”

CHRISTOPHE PERROT-MINOT

Being a Domaine based in Morey-Saint-Denis, it is tempting to assume that losses to the April 2016 frost here were less acute than elsewhere, in tune with Clos de Tart's fortunate experience. However, the vast majority of the Domaine's holdings are of course spread throughout the Côte de Nuits. For this reason, Domaine Perrot-Minot made a third of its usual volume of wine in 2016. In fact, even in Morey-Saint-Denis itself, 25% of the crop was lost.

Given these circumstances, we are even more excited to have received an allocation...

2016 will be remembered as one of the most chaotic vintages of the last thirty years. After a very mild winter, among the warmest since 1990, the vegetative cycle restarted quickly. March and the first half of April were then very cold and very humid. The second half of April was milder, allowing vegetative development to resume and heralding budbreak, which peaked around the third week of April.

In this context, the frost at the end of April, prompted by a cold front and high humidity, came at the worst possible time, from the point of view of potential yields.

May was a cool, drizzly, sombre month, a time for licking one's wounds, while vegetative growth progressed at a snail's pace. At this point, 2016's development was tracking as the slowest since 2008. June saw an increase in temperatures, with some very hot days at mid-month.

Growth still lagged behind the average though, on a par with 2013. So far so worrying, but salvation arrived in the Côte d'Or in July. The clouds parted, the temperatures rose and *vignerons* dared to hope...

The period from July to September was the polar opposite of that which had gone before. Dry, warm weather ushered in *véraison*, which reached its climax in mid-August. September's continued benevolence enabled maturation to continue gently.

The Domaine started picking on 28th of September. The whole harvest period was magnificently dry and sunny, with Christophe remarking that “the fruit was impeccably clean”.



GUY SEDDON

May 2018

TASTING NOTES

The Domaine's holdings stretch from Gevrey-Chambertin in the north, to Nuits-Saint-Georges in the south. We have therefore taken the simplest approach of setting out the 15 wines below from north to south: Gevrey-Chambertin, Morey-Saint-Denis, Vosne-Romanée, Nuits-St-Georges...

GEVREY-CHAMBERTIN

The most expansive offering of the Domaine is in Gevrey-Chambertin. There are no fewer than six *grands crus* here, along with an excellent *village* Gevrey which gives an insight into Christophe's style. As mentioned previously, the Gevrey *grands crus* are a combination of Domaine-owned parcels and bought-in grapes. For the latter, Christophe is intimately involved with the vineyard work, ensuring these plots are managed in accordance with the Domaine's approach.

GEVREY-CHAMBERTIN

The Domaine's *village* Gevrey is made from 1.51 hectares of vines. Half of this comes from Les Justices, which was affected by frost, and the other half from Les Seuvrées. This is a fantastic introduction to the Perrot-Minot style of Gevrey, finely structured and reassuringly ripe fruited.

CORNEY & BARROW SCORE 16.5-17

RECOMMENDED DRINKING FROM 2020 - 2030

£405.00 /CASE OF 6 BOTTLES, IN BOND UK

CHARMES-CHAMBERTIN GRAND CRU

This 0.91 hectare Domaine-owned parcel is the highest in the village and is located next to the holding of Armand Rousseau. More closed on the nose when tasted in November (it had only been racked a week before), it shows a fabulous density on the palate, with sensual, floral red fruit. Recommended.

CORNEY & BARROW SCORE 17.5+

RECOMMENDED DRINKING FROM 2022 - 2034

£1,700.00 /CASE OF 6 BOTTLES, IN BOND UK

£610.00/CASE OF 1 MAGNUM, IN BOND UK

MAZOYÈRES-CHAMBERTIN GRAND CRU

As for the Charmes, this 0.74 hectare holding is owned by the Domaine and is located on the high part of the slope. Christophe would be entitled to vinify this together with Charmes but thinks this would be a "heresy"! Tasted from barrel, this had a wonderfully expressive nose, effusively perfumed. Lovely bright ripe berries, with a ferrous, orange zesty back-palate and a driving, virile finish. I preferred this marginally to the Charmes.

CORNEY & BARROW SCORE 18

RECOMMENDED DRINKING FROM 2023 - 2035

£1,700.00/CASE OF 6 BOTTLES, IN BOND UK

£610.00/CASE OF 1 MAGNUM, IN BOND UK

CHAMBERTIN CLOS DE BEZE GRAND CRU

The Domaine has access to a greater area of vines in Clos de Bèze than in Chambertin, although both *cuvées* are made from bought-in grapes. This has lovely ripe, sweet red berries on nose. The palate is stonily mineral and powerful, textured and potent, with enough fruit to maintain its balance through to a long, focused finish.

CORNEY & BARROW SCORE 18+
RECOMMENDED DRINKING FROM 2025 - 2038

£3,600.00/CASE OF 6 BOTTLES, IN BOND UK
£1,350.00/CASE OF 1 MAGNUM, IN BOND UK

CHAPELLE-CHAMBERTIN GRAND CRU

Chapelle-Chambertin, which takes its name from the old chapel of Nôtre Dame de Bèze, lies below Clos de Bèze. It consists of two *lieux-dits*: Chapelle and Les Gémeaux (the twins). Domaine Perrot-Minot makes this *cuvée* from bought-in grapes. Lithely fruited and rigorously structured, with an impressively long finish.

CORNEY & BARROW SCORE 17.5
RECOMMENDED DRINKING FROM 2023 - 2035

£635.00/CASE OF 1 MAGNUM, IN BOND UK

GRIOTTE-CHAMBERTIN GRAND CRU

Located between Charmes- and Chapelle-Chambertin, Griotte is the smallest *grand cru* in Gevrey-Chambertin. Griotte is a more aromatic style of Gevrey, with beautiful texture and a finely chiselled sense of *terroir*.

CORNEY & BARROW SCORE 17
RECOMMENDED DRINKING FROM 2023 - 2035

£745.00/CASE OF 1 MAGNUM, IN BOND UK

CHAMBERTIN GRAND CRU

Sternier and more mineral than the Clos de Bèze, the 2016 Chambertin is really defined by its soil-driven *terroir* aspect, appearing viscerally hewn from the vineyard... There is a profusion of volume and tension here – a big wine, with correspondingly long ageing potential. One for the cellar, to revel in over the decades to come. Perrot-Minot's Chambertin is made from bought-in grapes.

CORNEY & BARROW SCORE 18.5
RECOMMENDED DRINKING FROM 2025 - 2040

£1,350.00 /CASE OF 1 MAGNUM, IN BOND UK

MOREY-SAINT-DENIS

The Domaine is based in Morey, meaning these two wines are particularly close to Christophe's heart.

MOREY-SAINT-DENIS LA RUE DE VERGY

This is a 1.4 hectare holding, a long thin strip of vines located just above Clos de Tart. Given the high-slope location of this parcel, it is inevitably a stony mineral-driven style, with dark forest fruits and fine, muscular tannins. Average production here is 7,200 bottles.

CORNEY & BARROW SCORE 16.5
RECOMMENDED DRINKING FROM 2020-2030

£405.00/CASE OF 6 BOTTLES, IN BOND UK

MOREY-SAINT-DENIS 1ER CRU LA RIOTTE

La Riotte, a premier cru made by just two others, lies on the opposite side of the village from La Rue de Vergy, beside a small street leading down to the main road. Indeed, the name may be derived from Ruotte, a little road. A stunningly pretty bouquet of rose petals and candied red cherries dances above a fine, delineated body, detailed by salty notes, which finishes long and precise.

CORNEY & BARROW SCORE 17
RECOMMENDED DRINKING FROM 2020-2030

£695.00/CASE OF 6 BOTTLES, IN BOND UK

CHAMBOLLE-MUSIGNY

Chambolle was particularly badly hit by the 2016 frost, for which reason the Domaine has made no premier cru Chambolle-Musigny this year. Whilst sad, it does mean that the *village* wine below has exceptionally good pedigree this year, containing a high proportion of declassified *premier cru* grapes.

CHAMBOLLE-MUSIGNY

This, the Domaine's village Chambolle, is made from just 0.85 hectares of vines, from a selection of parcels. Whilst there is always 40% premier cru fruit in this *cuvée*, in 2016 it accounts for 55%. Lovely bright red berries here, fruity and ebullient, but with definition and a sense of terroir too. The average production of this wine is approximately 4,320 bottles.

CORNEY & BARROW SCORE 16.5
RECOMMENDED DRINKING FROM 2020-2026

£455.00/CASE OF 6 BOTTLES, IN BOND UK

VOSNE-ROMANÉE

The Domaine's holdings in Vosne comprise a village, a village *lieu-dit* and a *premier cru*, Les Beaux Monts. 60% whole bunch vinification was used for all three wines in 2016, with the painstaking nuance of removing the central stem from each bunch.

VOSNE-ROMANÉE

The Domaine's Vosne-Romanée village comes from 0.41 hectares of vines. Brightly red cherried, with a pliant mid-palate and fine, fruit-coated tannins. This will drink early but has more than enough substance to age beautifully for some years. Approximately 1,700 bottles are made of this *cuvée* in an average vintage.

CORNEY & BARROW SCORE 17
RECOMMENDED DRINKING FROM 2020 - 2026

£455.00/CASE OF 6 BOTTLES, IN BOND UK

VOSNE-ROMANÉE CHAMPS PERDRIX

This *lieu-dit* bottling is made from less than half a hectare of vines. Compared to the *village* Vosne, it has more intense crushed-rock minerality, as well as a wonderful lifted sappy herbaceousness. A driven wine, of resonant power. Around 1,150 bottles are made in a normal year.

CORNEY & BARROW SCORE 17.5
RECOMMENDED DRINKING FROM 2022 - 2029

£510.00/CASE OF 6 BOTTLES, IN BOND UK

VOSNE-ROMANÉE 1ER CRU LES BEAUX MONTS

This is a 0.83 hectare Domaine-owned plot. Christophe described it as “very mineral”, and he is not wrong... It starts with a red-fruited, perfumed prettiness on the nose. The palate is supple, with fruit-coated tannins and a disarming sucrosity of raspberry overlaying that all-important mineral tension. The finish is long and admirably precise.

CORNEY & BARROW SCORE 17.5-18
RECOMMENDED DRINKING FROM 2024 - 2034

£850.00/CASE OF 6 BOTTLES, IN BOND UK

NUITS-SAINT-GEORGES

Nuits-Saint-Georges is the southernmost outpost of the Perrot-Minot empire. Our offering here includes the Domaine's particularly aged premier cru plot La Richemone, rather excitingly designated *Cuvée Ultra*.

NUITS-SAINT-GEORGES LES MURGERS DES CRAS

A perfumed nose leads into a firm palate, of forceful, fine tannins and intense red and dark cherry flavours. A saline mineral drive adds complexity and energy. Chiselled and with excellent focus, this is recommended.

CORNEY & BARROW SCORE 17
RECOMMENDED DRINKING FROM 2020 - 2029

£415.00/CASE OF 6 BOTTLES, IN BOND UK

NUITS-SAINT-GEORGES 1ER CRU LA RICHEMONE CUVÉE ULTRA

This *cuvée* retains the name 'ultra', in recognition of its ancient vines, the survivors of which were planted in 1902, with inevitable replantings as older vines die. Christophe stopped producing double *cuvées* in 2014 (i.e. an 'ultra' from old vines as well as a 'normal' *cuvée*). This has a beautifully expressive dark-fruited, mineral nose, with just a touch of oak spice at this early stage. The palate is firm but fleshy, with a little gritty texture and powerful tannins. A strident, powerful, impressive wine.

CORNEY & BARROW SCORE 18+
RECOMMENDED DRINKING FROM 2022 - 2035

£1500.00/CASE OF 6 BOTTLES, 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.

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