



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



BY APPOINTMENT TO
HM QUEEN ELIZABETH THE QUEEN MOTHER
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

Established 1780

U.K. Agents
for



Domaine Comte Georges de VOGÜÉ

Georges de Vogüé

2003



Domaine Comte Georges de VOGÜÉ

Jean-Luc Pépin

“The smallest crop on record. Opulently structured with beautiful concentration, density and sweetness. The magic is in the individual expression of the terroir.”
Jean-Luc Pépin

In 2003 the Domaine, owned jointly by the two grand-daughters of Comte Georges de Vogüé and managed by the talented trio of Jean-Luc Pépin, François Millet and Eric Bourgogne, has produced wines of exceptional richness, superb phenolic ripeness and a structure of both profundity and concentration. They will pass into legend.

Since our first barrel tastings, two further exciting features have become apparent:

Firstly, and despite initially low acidity, a natural freshness has emerged in the wines to match and lift their majestic power. Secondly, there has been a corresponding and sharpening focus of the differences in personality of each terroir and therein lies both the magic of the vintage and its expression through the domaine's vineyards.

If the 2003 vintage passes into legend, it will also be because of the extraordinary growing season in which all manner of records were broken. Prefaced by a cool, wet winter that was to prove critical over the following year, February and March exhibited almost Mediterranean conditions which accelerated the growing cycle and made the nascent buds particularly vulnerable to a sharp frost on the night of 11th April. This, combined with an unprecedented volume of caterpillars, doubtless searching for young shoots but instead finding even more attractive – and succulent – buds, led to a reduction of at least 40% of the 2003 crop. The remainder of April and early May continued cooler, windier and with a small amount of rain.

Growers maintain that the prevailing wind for the rest of the year is determined by the wind on Palm Sunday. This folklore is not to be taken lightly and proved uncannily accurate in 2003 where the wind blew from the south-east, anticipating both southern heat and an easterly wind – a combination never witnessed before in Burgundy. Flowering, which began on 23rd May under hot, dry conditions, was rapid with some of the old vines at the Domaine exhibiting 'millérandage', leading to further crop reduction but the promise even at this stage of high quality.

There then set in the canicular conditions that were the hallmark of this vintage, with spectacular blue skies, blazing sun and temperatures between June and August that broke all records. In the first two weeks of August alone there were ten days in which the temperatures were over 100°F (38°C). Mercifully, there had been some useful rainfall on 20th (18mm) and 27th July (21mm) which provided much-needed support to the vines and boosted maturity. This was just as well, since very high temperatures slowed down the maturation process in August and reduced the crop by a further 20% as the grapes literally shrivelled in the heat.



Domaine Comte Georges de VOGÜE

Joanès de Vœgue

The earliest harvest on record began in superb conditions on 23rd August and lasted just four-and-a-half days. The yield at both Musigny itself and Bonnes-Mares was unbelievably below 9 hl/ha, against a permitted Grand Cru yield of 35 hl/ha, with the other crus affected to an extraordinary extent (see table in brochure). Selection in the form of a double 'tri' was nevertheless still made in the vineyard at this time. The quality of the surviving fruit was exceptional – small berries with an intensity, richness and sweetness that were crowned with perfect phenolic ripeness.

Fermentations were unexceptional apart from a natural increase in acidities at the end of the alcoholic fermentation. A maximum of 30% new wood was used for barrel maturation, with the wines being put to bottle between August 2004 and January 2005.

As a result of the tiny quantities made in 2003 and the legendary reputation of the Domaine, allocation will be necessary and confirmation of your order will as usual be given by receipt of invoice. As the new UK agents with the brief to honour the additional requirements of the private customer, we are delighted to offer these wines by the individual bottle, as well as in traditional 6 bottle cases (magnums are available at additional costs). We will do our best to ensure that you are well looked after and ask for your patience in this great task!

May we please have your order no later than 20th April 2005. Invoices will be sent out on 27th April 2005 for payment on 4th May 2005.

In all fairness, we reserve the right to re-allocate your order to customers on the waiting list if payment is not received by this time. Thank you for your help in this.

Adam Brett-Smith

ADAM BRETT-SMITH
April 2005



Domaine Comte Georges de VOGÜE

Georges de Vœgue



BOURGOGNE BLANC 2003

The young vines of the fabled and ultra rare Musigny Blanc, at 14 years-old considered too young by the Domaine to be called Grand Cru (as is their right). White, full gold in colour, the nose is heavy with perfume – acacia, lime and a waxy richness. The palate is richly flavoured, succulent and rounded, intense and concentrated, but even in the extraordinary conditions of 2003 possesses a minerality and a freshness that are quite startling. Lovely wine. From 2008.



CHAMBOLLE-MUSIGNY 2003

Firm, consistent ruby to rim. Spicy, intensely perfumed nose, almost prune-like, pure and sweet. The palate is rich, dense, powerfully structured, with grip and concentration. This wine has a remarkable freshness too, with finely grained tannins and impressive length. From 2009.



CHAMBOLLE-MUSIGNY 1ER CRU 2003

Fine, deep, limpid ruby. The young Musigny Grand Cru vines are added to the ancient, tiny 1er Cru vineyards of Les Baudes and Les Fuées to produce a magical wine. Compacted, sweet red and black fruit on the nose, both floral, with hints of rose and spice. The palate is rich and generous with an almost prune-like depth, beautifully balanced by a ripe, full, harmonious structure and fine length. From 2009.



Domaine Comte Georges de VOGÜE

Joachim de Vœgue



CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES

Considered by many to be the equal of a Grand Cru, this is fractionally paler than the *villages* wine with a beautifully consistent ruby colour. The nose is spicy again but with a fecund, almost animal intensity, shades of leather and creamy red fruit. The palate, as befits this vineyard, is succulent and rich but tautly structured, both sweetly flavoured and fresh to taste. With almost perfect balance this is a piercingly flavoured, seductive Amoureuses. Lovely wine. From 2010.



BONNES-MARES GRAND CRU

Intense, deepest ruby colour. Fabulous nose of meaty rich, gamey fruit, very, very ripe and lushly perfumed. The magic is in the thread of pure, dark, taut blue/black fruit beneath. Unusually, this Bonnes-Mares wears its heart on its sleeve with a generous, even seductive concentration, thick, chewy tannins and a velvet power to the finish which is long, satisfying and generous. Fine wine. From 2014.



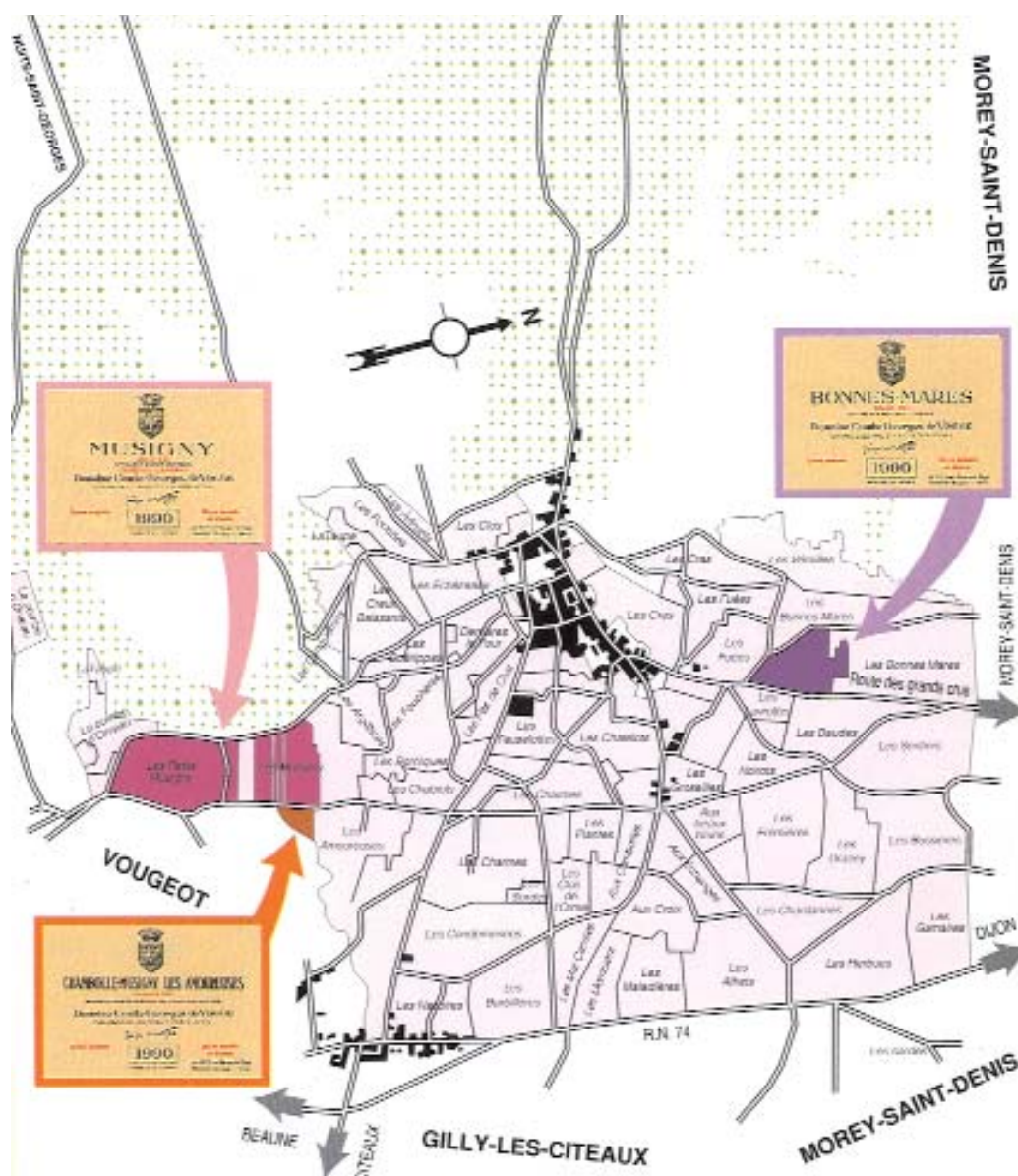
MUSIGNY VIEILLES VIGNES GRAND CRU

Perhaps the hardest of all wines to be objective about, certainly the most enigmatic and haunting. Musigny in 2003 wears its prodigious power lightly, effortlessly, with an eerie and quite magical series of checks and balances. The nose is profound but mysterious and elusive at this stage, spicy, Asiatic and sappy, with shades of ginger and sweet leather. The palate has terrific density, generously flavoured with an intensity, focus and latent power that are astonishing. Structured but not heavy, this is a beautifully proportioned and harmonious wine, matching profundity with elegance, balance and freshness. Supreme length. Beautiful wine. From 2015.



Domaine Comte Georges de VOGÜÉ

Georges de Veuve



CORNEY & BARROW

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