



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



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HRH THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

**U.K. Agents
for**



Domaine Comte Georges de VOGÜÉ

Georges de Vœgue

2005 VINTAGE



Domaine Comte Georges de VOGÜÉ

Comte Georges de Vogüé

*"The de Vogüé 2005s are clearly incredible wines"
Allen Meadows, Burghound, January 2007.*

In a vintage of fabulous consistency the Domaine, jointly owned by the two grand-daughters of Comte Georges de Vogüé, Claire de Caussans and Marie de Ladoucette, has produced some spectacularly beautiful wines that combine aromatic complexity with profound power and an almost eerie freshness and grace. Or, in the more laconic words of the sometimes inscrutable Maître de Chai François Millet: "they are very well balanced and should age well".

What were the hallmarks of the growing season that enabled these qualities to be exploited? Firstly, its dryness that allowed the wines to draw on the water reserve from a cool, wet winter. Secondly, its warmth without the Arabian excesses of 2003 which gave the grapes thick, healthy skins and thirdly the luminous quality of the sun that promoted excellent acidity levels strengthened by cool, dry evenings and the anti-cyclonic north wind in September. These features provided a magical set of classic, marginal climate conditions fully exploited by both François Millet and the Chef de Culture Eric Bourgogne.

Nevertheless, the growing season was not without incident for the Domaine, notably on the 3rd of May when a hailstorm damaged the nascent berries in Chambolle with another during the night of 20th/21st which hit the 1er Cru Les Amoureuses vineyard and lightly touched Musigny itself. Mercifully these two storms were sufficiently early in the growing cycle to do no more than naturally, if savagely, reduce the yield.

Earlier in the season, the winter had been cool and wet but with some very cold weather indeed in January and February in which few days rose above freezing and light dustings of snow covered the vineyards. March was cooler than average although temperatures returned to the seasonal norm in April with budburst on the 28th. Apart from the two localised hailstorms, the pattern was then set for a very fine summer with prolonged periods of hot and dry weather, but with a welcome rainstorm at the end of June. August was a little cooler but very, very dry and just as the vines were in danger of exhibiting hydric stress, some light showers at the beginning of September nudged the growing season close to perfection with fine, sunny conditions recommencing on the 7th.



Domaine Comte Georges de VOGÜE

Comte Georges de Vögüé

The Domaine began harvesting on the 15th of September with the grapes bursting with health, thick skins and intense sugars that offered between 13° and 13.6° natural alcohol. The crop was brought in, again in perfect weather, by the 21st of September.

Overall yields are around 24/25 hectolitres/ha with the Grands Crus significantly less (see table) and demand, always intense for this legendary estate, will be further complicated by their reduced production and the reputation of the vintage. This is only the third vintage that we have offered since becoming UK agents in 2005 and it is the Domaine's strategy to help us look after the requirements of our private customers as far as possible. We are therefore offering the wines in 6 bottle cases (magnums are available at modest additional cost) and will do our best to allocate as fairly as possible.

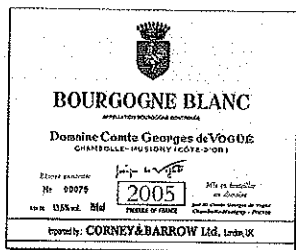
How is this done? By looking at the consistency of support shown the Domaine and Corney & Barrow in each vintage, at the same time as trying to bring in newer customers who represent the future. It is not an easy task and we ask for your patience as we tackle it as fairly as possible. So please speak to your salesperson or, for new customers, the Sales direct line on 020 7265 2430. We are here to help.

May we please have your orders no later than 23rd March 2007. Invoices will be sent out on 30th March 2007 for payment before 30th April 2007. Confirmation of your order will as usual be given by receipt of invoice or do ring the number above for a progress report!

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

Adam Brett-Smith

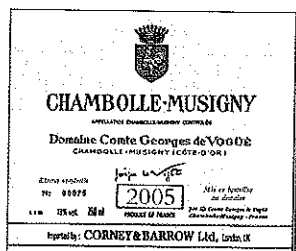
Adam Brett-Smith
March 2007



BOURGOGNE BLANC 2005

The young vines of that rarest of Grands Crus, the Musigny Blanc, are offered by the Domaine as a humble Bourgogne Blanc because at 15 year of age they are (still) considered too young to merit the Grand Cru appellation. Most commentators would disagree and it cannot be long now before the Domaine relents... Pale green gold in colour, the nose has a beautiful, lush white fruit perfume with a haunting richness balanced by minerality; the palate is both succulent and steely, concentrated and intense to the finish. Beautiful wine.

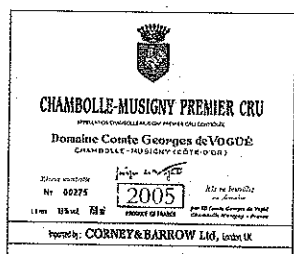
Corney & Barrow Score 17-19. Drink 2009 – 2015.



CHAMBOLLE-MUSIGNY 2005

In this *villages* wine are included the old vines of 1er Crus Les Baudes and Les Fuées (see table and map). Deep, consistent limpid ruby in colour, this has a pointed, sappy, black cherry fruit nose with hints of smoke and spice. The palate is sweet and pure with a nice balance between richness and intensity and a firm, dry, focussed finish. Be patient with this wine which sees only 15% new oak and is still tight just before bottling.

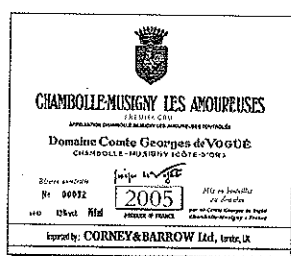
Corney & Barrow Score 16 +. Drink 2012 - 2015+.



CHAMBOLLE-MUSIGNY 1ER CRU 2005

This wine is made from the so called 'young vines' (less than 25 years of age) of Musigny Grand Cru itself and represents one of the great values of the Domaine. Tasted only once (it had been racked on our third visit). Firm, ruby colour. The nose is concentrated if compressed with a bright, red fruit and a spicy, floral quality. The palate is very pure, broodingly powerful with both minerality and generosity of flavours and a tight-knit but linear structure to a sustained finish of fine, fine length.

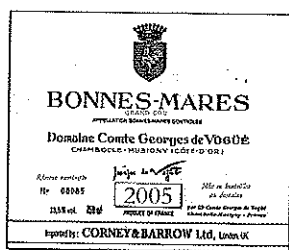
Corney & Barrow Score 17++ . Drink 2012 – 2017+.



CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES 2005

This tiny plot is referred to eloquently if chauvinistically by the Maître de Chai François Millet as the 'wife of the boss' (the boss of course being Musigny). If so, then she is both refined and voluptuous and certainly enigmatic. A beautiful effort in 2005 with a deep, limpid ruby colour and a lovely black, summer pudding fruited nose, earthy and spicy. The palate is silky, very dark in flavour, concentrated and intense, with fine grained tannins, rich but subdued, and a startling freshness and vivid minerality to the finish. An immensely stylish wine.

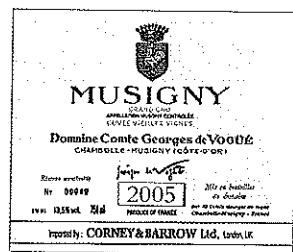
Corney & Barrow Score 17-18. Drink 2013 – 2018+.



BONNES-MARES GRAND CRU 2005

This tiny 2.7 ha (6.67 acres) parcel lies in the red soiled, south-eastern portion of the vineyard, west of Les Baudes and north of Les Fuées. A huge result in 2005. Deep-chested ruby in colour, this has a powerful, broodingly perfumed nose, very pure, sappy, dark and liquoriced. The palate is densely flavoured, chewily rich and layered, succulent even but with a dazzling freshness and purity to the finish that lifts the weight effortlessly and offers terrific length.

A Grand Vin. Corney & Barrow Score 18++ . Drink 2015 – 2020+.



MUSIGNY VIEILLES VIGNES GRAND CRU 2005

This is one of the wines of the vintage, never mind the greatest of the Domaine's 2005s and one of its all-time greats as well. Deepest crimson in colour, this has a brooding, fecund and spicy nose with an extraordinary compressed flamboyance of red and black fruits that offer that very rare quality of appearing to magnify in power even as you run out of breath. The palate is also eerie in its ability to combine absolute power with virtual weightlessness. There is a taut, restrained richness here with superfine tannins and a voluptuous density both sweet and rich to a finish that is sustained, intense and immeasurably long. Here perhaps is typified Clive Coates' eulogy: "an ode by Keats; the oboe solo from the 6th Symphony of Beethoven; a Fabergé egg"....

Corney & Barrow Score 18 – 19++ . Drink 2018 – 2025.



Domaine Comte Georges de VOGÜÉ

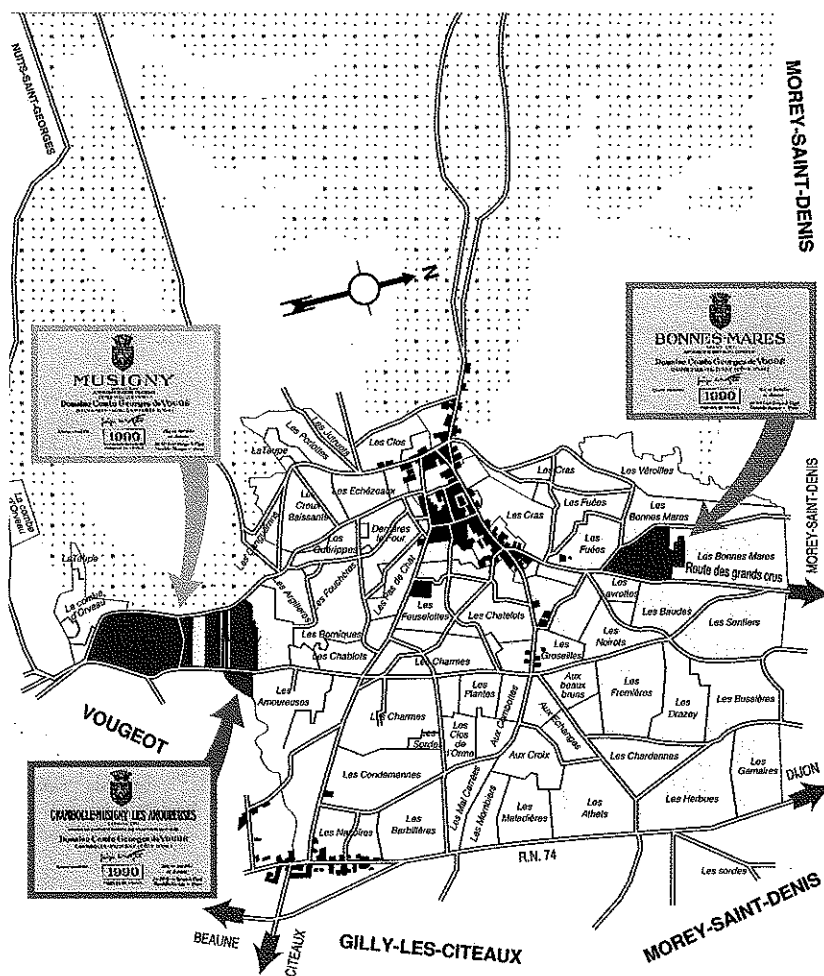
Georges de Vogüé

2005 VINTAGE	AVERAGE AGE OF VINES	AVERAGE PRODUCTION (DOZ)	TOTAL PRODUCTION 2005 (DOZ)	YIELD HECTOLITRES PER HECTARE
BOURGOGNE BLANC	16 YEARS	230	180	24.5
CHAMBOLLE-MUSIGNY	28 YEARS	500	720	29.6
CHAMBOLLE-MUSIGNY 1ER CRU <small>(LES BAUDES/LES FOÛES)</small>	46/55 YEARS	800	675	21.7
CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES	32 YEARS	200	149	23.9
BONNES-MARES GRAND CRU	30 YEARS	600	697	23.25
MUSIGNY VIEILLES VIGNES GRAND CRU	41 YEARS	850	880	20.8



Domaine Comte Georges de Vœgue

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