



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



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

**CORNEY &  
BARROW**  
INDEPENDENT WINE MERCHANTS - 1780

# DOMAINE GOURT DE MAUTENS

## 2015 VINTAGE, EN PRIMEUR

**EXCLUSIVE TO CORNEY & BARROW IN THE UK**



Jérôme Bressy (pictured in July 2018) founded Domaine Gourt de Mautens in 1996. It is off the beaten track, in all senses. The vineyards, pictured here, are a ten minute drive into the hills on bumpy dirt tracks, followed by a scramble down an undergrowth-strewn slope.

Although several generations of Jérôme's family have worked this land, until 1996, the grapes were sold to the local cooperative.

The 15 hectare estate sits in the Rasteau appellation, though Jérôme does not label his wines as such. Grenache, in its red and white forms, is king, but the very old vines here are a patchwork of varieties which would risk falling foul of appellation rules.

Most of the plantings are of black grapes, with a small amount of white. The domaine is certified biodynamic and organic. Yields average a tiny 10-15 hectolitres per hectare (hl/ha).

Jérôme's quiet determination to showcase the typicity of this spot of the southern Rhône is admirable. Working with small yields and small volumes, outside the appellation norms, is a long-term game. These are beautifully sensitive translations of Grenache, made in tiny volumes, which deserve to find loving homes. They will never be mainstream, nor do they aspire to be, but they speak with great clarity of their origin.

**Guy Seddon**  
**December 2018**

## HISTORY

Having grown grapes here for several generations, in 1989, Jérôme's father Yves Bressy converted to organic viticulture. Meanwhile he continued selling to the co-op for another seven years, this investment ensured that Jérôme would inherit a healthy vineyard.

Jérôme, the first qualified winemaker in his family, founded Domaine Gourt de Mautens in 1996, at just 23 years of age. For the first two vintages, the wines were made in an old aircraft hangar. By 1998, a purpose-built *chai* was in place.

The name dates back to 1635 and, in local dialect, can be translated as “an area where water flows from the soil when it rains.”

## THE DOMAINE

*“The Chambolle-Musigny of the Rhône.”*

**JEB DUNNUCK, OCTOBER 2017**

The 15 hectares of vines consist of 12 hectares of black grapes and three hectares of white grapes. The vineyard was certified organic in 1989 (by Ecocert) and biodynamic in 2008 (by Demeter).

Over two-thirds of the estate comprises 50-100 year-old vines, with the rest being 10-30 years old. The very low yields of 10-15 hl/ha are a result of this high average vine age. Half of the vines face south-west, the other half north-west. They are pruned in the traditional *gobelet* method. Soils are marls, chalky-clay in composition.

Although based around red and white Grenache, many other grape varieties are used. Grenache Noir is inter-planted with Carignan, Mourvèdre, Shiraz, Counoise, Cinsault, Vaccarèse and Terret Noir. White grapes include Grenache Blanc and Gris, Bourboulenc, Clairette Blanche, Picardan, Roussanne, Marsanne, Viognier and Picpoul Blanc and Gris.

## THE 2015 VINTAGE

*“A cold winter, a mild spring, a hot, dry summer, with a beautiful late season, rains at the right time, a late harvest... a season of beautiful balance.”*

**JÉRÔME BRESSY**

2015 was close to a dream growing season in the southern Rhône. The near-perfect weather conditions started with a rainy winter, establishing good water reserves.

Spring was a little late but flowering was serene. Hot weather in June, July and August, even hotter than in 2003 in fact, yet with cool nights, making for a long maturation period and excellent for complexity.

The grapes were able to retain bright natural acidity. Benign conditions continued through to a fine, healthy harvest. Yields in 2015 fell squarely within the domaine's average, coming in at 12 hl/ha.

## THE WINES

### GOURT DE MAUTENS BLANC 2015

This is mostly Grenache Blanc, with supporting roles for Grenache Gris, Clairette, Picardin, Bourboulenc, Picpoul Gris and Blanc, Marsanne, Roussanne and Viognier, all interplanted. Gentle pastry on the nose, leading into a palate of zinging, ripe white peach and pithy apricot. Beautifully pure and resonant, with red appley texture on the finish.

**CORNEY & BARROW SCORE 17.5**

**RECOMMENDED DRINKING FROM 2019–2023**

**£235/CASE OF 6 BOTTLES, IN BOND UK**

---

### GOURT DE MAUTENS ROUGE 2015

Grenache, inter-planted with Carignan, Mourvèdre, Shiraz, Counoise, Cinsault, Vaccarèse and Terret Noir. A seductive nose of bitter cherry, forest fruit, lavender, *garrigue* and white flowers. The palate has a sweetness of raspberry fruit and a firm meatiness, with an assertive, potent core. You can feel the warmth of the year, but the fruit is tempered by fine tannins, which taper nicely towards the long finish.

**CORNEY & BARROW SCORE 18**

**RECOMMENDED DRINKING FROM 2022–2030**

**£245/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.

---

## **TO ORDER**

**PLEASE CALL**                    **020 7265 2430 LONDON**  
**01638 600 000 EAST ANGLIA**  
**01748 828 640 NORTH OF ENGLAND**  
**01875 321 921 EDINBURGH**  
**01292 267 000 AYR**

**OR EMAIL**                    **[SALES@CORNEYANDBARROW.COM](mailto:SALES@CORNEYANDBARROW.COM)**