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HER MAJESTY THE QUEEN  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON



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HIS MAJESTY THE PRINCE OF WALES  
WINE MERCHANTS  
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INDEPENDENT WINE MERCHANTS-1780

# LA TÂCHE

DOMAINE DE LA ROMANÉE-CONTI

2016 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UNITED KINGDOM

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CO  
PROPRIÉTAIRE A VOSNE-ROMANÉE (COTE-D'OR) FRANCE

# LA TÂCHE

APPELLATION LA TÂCHE CONTRÔLÉE

RELEVÉ N° 00000  
ANNÉE 2016

LES ASSOCIÉS-GÉRANTS

*Henri-Frédéric Roch*  
A. d. V. & C.

*Mise en bouteille au domaine*

*“At Marengo I lost the battle at 5 o’clock, but I won it back again at 7!”*

**EMPEROR NAPOLEON I**

*“Le moment est venu de retourner en arrière pour essayer de comprendre les phases du scénario incroyable qui nous a fait passer de la perspective d’une défaite totale, telle qu’on l’envisageait au printemps à, finalement, une réussite inespérée qui met dès maintenant 2016 au rang des millésimes les plus parfaits de ces dernières années.”*

*“The moment has come to go back in time to try and understand the phases of this incredible scenario that took us from the prospect of a total defeat, which was contemplated in the spring to, ultimately, an unexpected success, which now places 2016 amongst the most perfect vintages of these past few years.”*

**AUBERT DE VILLAINES – VINTAGE REPORT,  
21<sup>ST</sup> OCTOBER 2016**





## AN INTRODUCTION

Well, it is a beautiful vintage. Born out of tumult, even despair, but at terrible cost, these 2016s are lovely wines, deeply coloured, intense, powerfully but freshly and sweetly flavoured and loyal to both their *terroirs* and the eventual benevolence of the growing season. If we seek the comfort of comparison, then 2012 of recent vintages might be offered, although 2016 possesses its particular stamp that defines its unique quality.

Winter of 2015-2016 had been mild, too mild, with none of the frosts, let alone snow, that are necessary to cleanse the vineyard of any latent pests or diseases. Almost inevitably, budburst, during equally mild spring weather, was early, which is auspicious. Spring was also the wettest on record with some 516 mm (20.31 inches) of rain between January and May, rendering *Chef de Culture* Nicolas Jacob's sanitary work in the vineyards unimaginably difficult. As an example, there were around 35 mildew attacks (there had been virtually none in 2015) which had to be treated biodynamically in the fragmentary windows of dry weather. Nicolas and his team worked tirelessly, frequently at weekends, to contain these attacks which continued into July.

Towards the end of April however, a momentary cessation of this dreary weather and a return of a normally benevolent North wind allowed the clouds to clear and the sun to emerge. In every respect however, it was a false dawn, for this clearing opened the curtains onto three days of savage frosts, and on the morning of April 27<sup>th</sup>, it was discovered that virtually all the young shoots of Montrachet, Bâtard-Montrachet, Échézeaux and Grands Échézeaux had been literally burnt off. Happily Corton, Richebourg, Romanée-St-Vivant, La Tâche and Romanée-Conti were almost completely spared and normal to average yields were to result in these crus.

Flowering was late and protracted, beginning on June 9<sup>th</sup> and over by the 25<sup>th</sup>, threatening uneven ripening which was happily averted with quite glorious weather, which finally set in from the 15<sup>th</sup> July, accompanied by a – this time – benevolent North wind. These conditions were to continue largely unabated until and beyond harvest, apart from a period of rainstorms around the 15<sup>th</sup> August. These were beneficial as they finessed the frequently very hot, even drought-like conditions that even the

heightened water table in the vineyards was in danger of being compromised by two further small rain showers at the beginning of September and from the 16<sup>th</sup> to the 18<sup>th</sup> relieved the danger of blocked growth, swelled the grapes and restored the balance between the sugars and the phenolic maturity of the stalks, skins and pips. To the Domaine's delight, readings of anthocyanins and tannins were superior even to the wonderful 2015 vintage.

Analysis and tastings suggested ripeness in the crop around the 15<sup>th</sup> September but the health of the grapes and the continuing marvellous weather allowed the Domaine to wait until the 22<sup>nd</sup>, taking advantage of that one last rain shower on the 16<sup>th</sup> to the 18<sup>th</sup>, before they began harvesting on the hill of Corton. Then from 23<sup>rd</sup> September until the 29<sup>th</sup>, the crops in Vosne-Romanée were brought in under perfect conditions with juicy, black berries of perfect health and sugars and with not the slightest sign of botrytis.

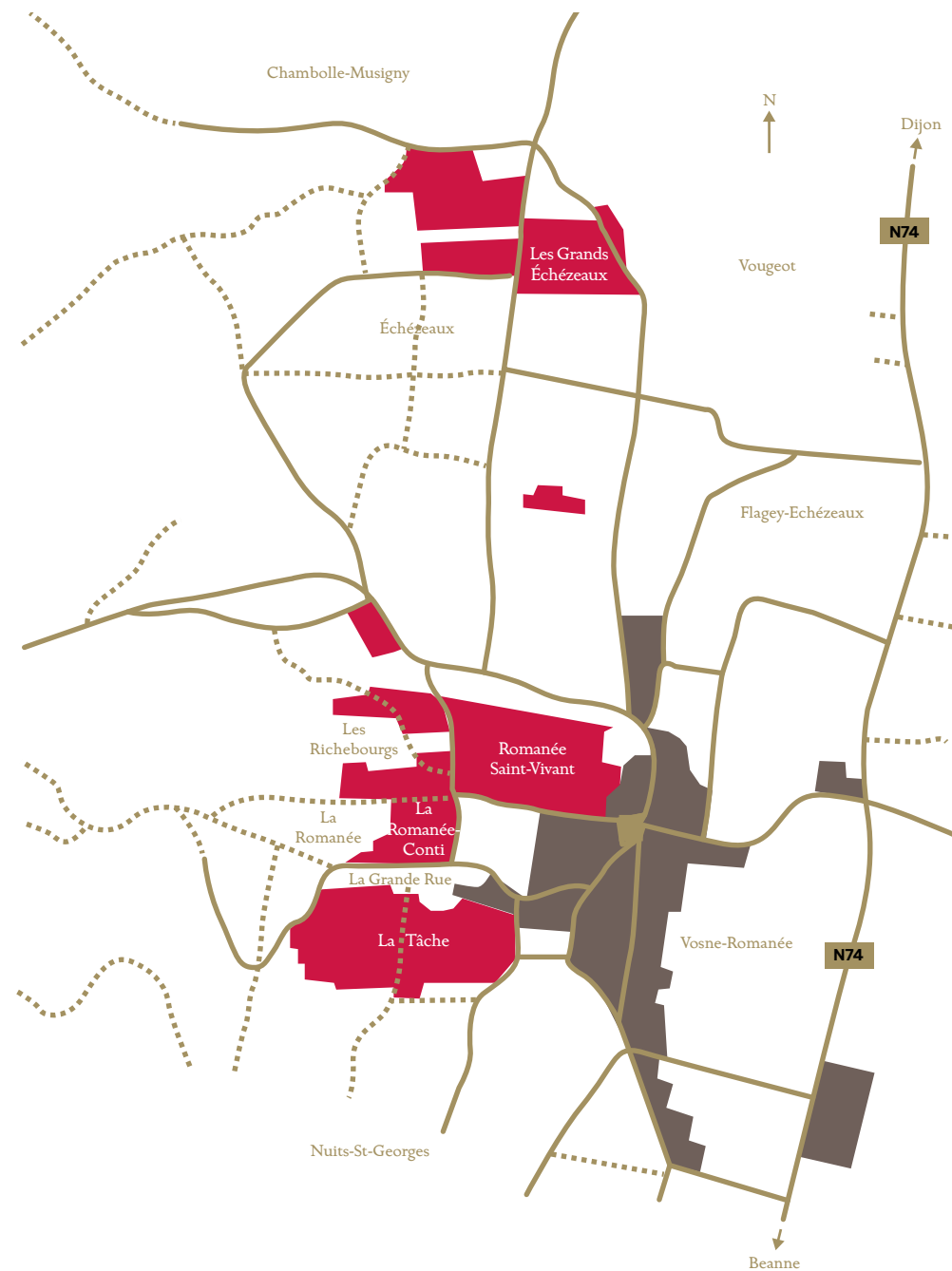
Yields were normal in Romanée-Conti, La Tâche and Corton, a little lower in Romanée-St-Vivant and Richebourg, which were lightly touched by frost on the northern side of each *Cru*. Échézeaux and Grands Échézeaux were savagely hit, with just 6/7 hl/ha brought in. In Montrachet, it was thought that there would be no harvest at all, but a few berries did indeed survive, prompting Aubert to launch a “campaign of solidarity with six other Domaines”\* to produce, under the management of Domaine Leflaive, just two barrels (around 50 cases) for largely charitable benefit. This is why no Montrachet is offered by the Domaine this year.

Please be guided by my notes, which are taken from three tastings, two in barrel and one in bottle. We will do our best to help you with your allocation whose process, driven by your advice, is formalised on page 10.

ADAM BRETT-SMITH  
January 2019

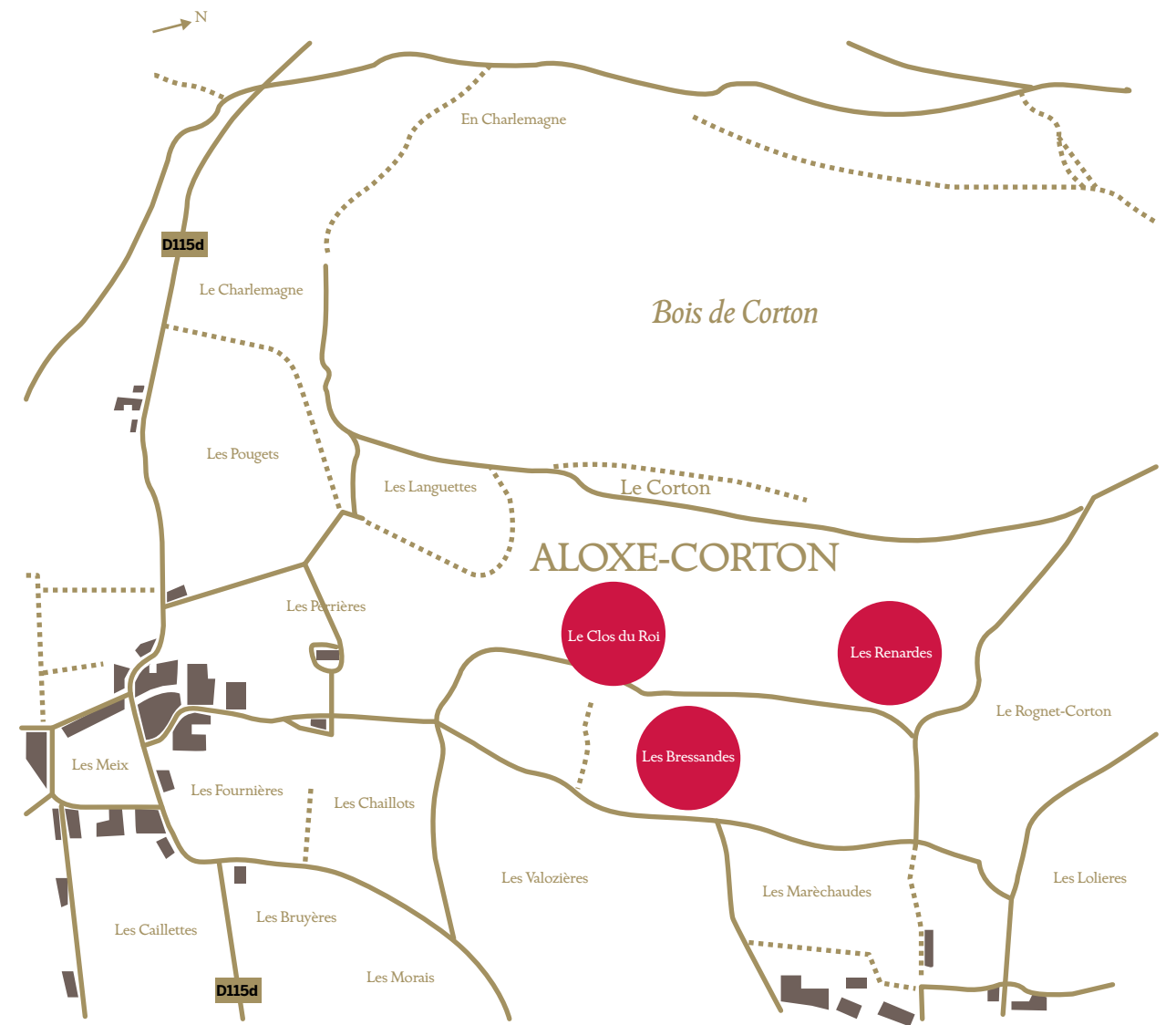
\*Domaine Guy Amiot et Fils, Domaine des Comtes Lafon, Domaine Fleurot Larose, Domaine Lamy-Pillot, Domaine Leflaive and Madame Petitjean.

# VOSNE-ROMANÉE



 Grands Crus du Domaine de la Romanée-Conti

# CORTON





# THE ALLOCATION PROCESS

We always aim to make our allocation process utterly transparent and fair. This is necessarily painstaking as each order is dealt with in minute detail – as it should be. We ask for your patience as we do this and, once again, thought it would be useful to set out the Domaine’s and, by extension, Corney & Barrow’s allocation criteria.

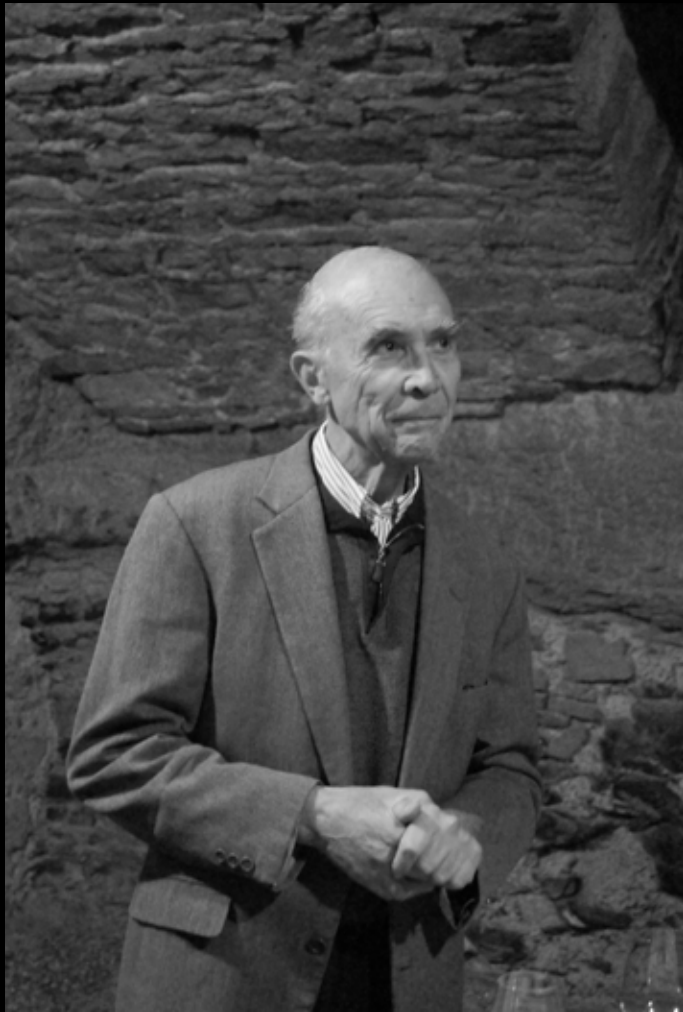
- The Domaine’s focus is on the private customer and as a consumer rather than a speculator.
- The Domaine’s wines are bought on the clear understanding that they will be stored and delivered in the UK only. Should you wish to sell the wine in the future, do please offer Corney & Barrow first refusal as this will ensure the integrity of secondary market distribution.
- Should customers wish to sell their allocation (or part of it) within two years of initial release, it can be fairly assumed that the wines was bought with speculation in mind rather than future drinking. This may impact the level of future allocations to those customers.
- Priority will be given to the Domaine’s and Corney & Barrow’s longstanding and best customers.
- We will do our best to accommodate newer customers. To help in this, we have a range of older vintages in stock to help begin a collection.
- May we please have your order by **15<sup>th</sup> February 2019**. Allocations will be completed by **27<sup>th</sup> February 2019**. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve upon payment and once the wines have arrived in the UK. All orders are conditional upon UK storage only. We keep for the Domaine’s benefit a record of bottle numberings to help you in this.
- May we please request that invoices are paid in full by **29<sup>th</sup> March 2019**. In all fairness, we reserve the right to reallocate your order to other customers on the waiting list if payment is not received by this time.
- Do please speak to our sales team, who will be delighted to help you further.

## Provenance

Once again we continue to bang the drum on provenance and I can do no better than quote the Domaine’s own words: “We would like to take this opportunity to insist on something important that concerns all wine lovers – trade or private customers it is imperative that, without absolute certainty as to the authenticity and origin of the bottles they are offered, they buy wines only through our official distributor or from the merchant and wine shop that the distributor has appointed. This is the only way to secure the guarantee of integrity, authenticity and proper storage of our wines!” Enough said!







# TASTING NOTES

## CORTON

It seems strange that the massively sensual form that dominates the two supporting villages of Pernand-Vergelesses and Aloxe-Corton should be referred to as merely a “hill”, for in addition to its physicality, even grandeur, is a profound sense of history reaching back to and before the Emperor Charlemagne himself, from whom its greatest white wine is named. But that is a story for another day.

As if in defiance of that sensuality, the red wines are, sometimes, with justification, accused of a rusticity, even austerity, what I have referred to in the past as “grit in the oyster” in their structure. In this sense the Domaine has re-defined the perception, not least because its three tiny vineyards “Le Clos du Roi” (0.57 hectares), “Les Renardes” (0.5 hectares) and “Les Bressandes” (1.2 hectares) are perhaps the finest on that hill. The 2016, with its deep, firm, ruby colour does not immediately suggest this re-definition on the nose which offers initially an intriguing perfume of stony minerality, even leafy austerity before a beautifully poised, almost atmospheric black/red fruited purity. The real beauty is on the palate which despite its power is sweetly extracted with a sense of roundness in its form, dense, even generous in flavour but with pure, powder-fine tannins to the finish. Fine length as well.

Corney & Barrow Score 17 - 18  
Recommended drinking from 2027 - 2032

£930/Case of 3 bottles, in bond UK  
£630/Case of 1 magnum, in bond UK

Due to the tiny quantities made of both Échézeaux and Grands Échézeaux (see table) the Domaine has decided to offer them only in magnum, to be made available at a later date. My tasting notes below are taken from cask tasting only.

## ÉCHÉZEAUX

Tasted only from cask

Just 980 magnums of this wine have been made and it is as if Échézeaux has poured its heart out in defiance of nature’s savagery which saw the yield fall to below 6 hl/ha...

Huge colour, deeper even than the Corton, almost solid ruby. The nose is dark as well, spicy, with flashes of camphor, cedar, earth and stone. The palate is noble, with profound but refined tannins, massive dry rich flavours, a concentration that is almost clenched, and layers of fresh intensity to the finish. Beautiful wine.

Corney & Barrow Score 18  
Recommended drinking (in magnum only)  
from 2028 - 2035+

## GRANDS ÉCHÉZEAUX

Tasted only from cask

Only approximately 710 magnums made. Once again a profound ruby colour that matches Échézeaux. The nose is gorgeous, sweetly perfumed, almost lascivious with a degraded butterscotched quality. Intriguingly (see La Tâche) the palate mirrors the nose, is creamily dense with a silken concentration, a terrifically powerful structure – the iron fist in the velvet glove – with black and red fruit flavours and supreme length with that flare of freshness that seems to characterise the vintage. Perhaps the most exciting young Grands Échézeaux I have ever tasted. The yield was just 7hl/ha.

Corney & Barrow Score 18 - 19  
Recommended drinking (in magnum only)  
from 2030 - 2040+

ROMANÉE-ST-VIVANT

I often get the impression that RSV yearns to reach towards the majestic serenity of Romanée-Conti itself but in both my tastings of 2016, in cask and in bottle, it seems that the vintage's clenched power imposes itself more on this beautiful vineyard. The colour, as with all these 2016s, is a wonderfully consistent, firm ruby and the nose does indeed offer that hallmark lacy, in this instance semi-ethereal perfume of subtly spicy red fruits. Indeed the palate possesses at first that wonderful curve of almost feminine finesse and sweetness in its flavours, but also a greater density from the vintage. This is a quite planted and earthbound Romanée-St-Vivant and with an almost startling freshness and burst of grainy power at the finish, as if the wine is alarmed by its own strength. Yet strangely, after some 30 minutes in the glass, there was a sappy, creamy quality that suggests that the vintage's power was already being subdued by this most enigmatic of wines. I loved it.

Corney & Barrow Score 18  
Recommended drinking from 2028 - 2035+

£2,970/Case of 3 bottles, in bond UK  
£1,990/Case of 1 magnum, in bond UK

RICHEBOURG

I have always thought of Richebourg as the Porthos of the three (four) Musketeers at the Domaine – I shall leave it up to you to imagine who the others are – and if so there is an almost arrogant swagger to this wine in 2016. It relishes the power of the vintage in its deep red colour and almost animal (slightly reductive) flamboyance of powerfully perfumed red and black fruits, spicy and rich. The palate is... delectable, substantially extracted, supple and rich at first and then with a sinuous, coiled masculine clout, densely but ripely tannic, chewy flavours. This is fabulously rich but with a freshness and flare of power on the finish. So good, so Richebourg.

Corney & Barrow Score 18  
Recommended drinking from 2029 - 2040+

£2,775/Case of 3 bottles, in bond UK  
£1,860/Case of 1 magnum, in bond UK

LA TÂCHE

I must relent. If Richebourg is Porthos then perhaps La Tâche is Athos (the Comte de la Fère) whose aristocratic calm is so persuasively shown in 2016 immediately after tasting the almost overt swagger of Richebourg... There is a serenity about this wine in this most vocal of vintages that only Romanée-Conti can match. Fascinatingly it shares the same (slightly) paler colour as Romanée-Conti and has a beautiful, hauntingly ethereal nose of insinuatingly creamy, red and black fruits and that characteristic fragrant tea perfume that floats softly across the glass. The palate mirrors the nose – which is unusual at this early stage – with a calm (that word again) but supremely authoritative density of beautifully extracted fruit, almost lazy in its supple power, generously flavoured, confident and long on the finish. A quite lovely wine that wears its heart – and the vintage – effortlessly on its sleeve.

Corney & Barrow Score 18 - 18+  
Recommended drinking from 2030 - 2040+

£3,150/Case of 3 bottles, in bond UK  
£1,050/Case of 1 bottle, in bond UK  
£2,110/Case of 1 magnum, in bond UK

ROMANÉE-CONTI

I have often said that this legendary wine has that almost surreal ability casually to harness the qualities of the other *crus* and, with infinite subtlety and gentleness, finesse them all. With the possible exception (at this stage) of La Tâche, this extraordinary skill is once again evident.

The colour is slightly paler, fractionally more so than La Tâche perhaps but the nose has the same serenity and sense of calm with a floral, gracefully seductive perfume of red fruits, rooted, old vined, yet of also almost atmospheric, rose petalled fragrance. Once again the nose has that particular haunting ability of seeming to power up as you run out of breath. The palate is silken, with the briefest nod at the strength of the vintage, and offers a layered but profoundly supple array of flavours, delicately fresh and sweet with only the finish, with its lift of subliminal power finally paying tribute to the vintage. Wonderful wine.

Corney & Barrow Score 18 - 19  
Recommended drinking from 2030 - 2040+

£9,750/Case of 3 bottles, in bond UK  
£3,250/Case of 1 bottle, in bond UK

VINEYARD HOLDINGS

	AVERAGE AGE OF VINES	TOTAL PRODUCTION	YIELD (HECTOLITRES PER HECTARE)	HARVEST DATES	BOTTLING DATES
Corton	46	420 doz	22 hl/ha	22 <sup>nd</sup> Sep 2016	27 <sup>th</sup> Feb / 31 <sup>st</sup> May 2018
Échézeaux	35	980 magnums	6 hl/ha	29 <sup>th</sup> Sep 2016	-
Grands Échézeaux	55	710 magnums	7 hl/ha	29 <sup>th</sup> Sep 2016	-
Romanée-St-Vivant	38	1304 doz	27 hl/ha	27 <sup>th</sup> & 28 <sup>th</sup> Sep 2016	1 <sup>st</sup> , 2 <sup>nd</sup> , 6 <sup>th</sup> & 7 <sup>th</sup> Mar 2018
Richebourg	46	868 doz	24 hl/ha	23 <sup>th</sup> & 24 <sup>th</sup> Sep 2016	28 <sup>th</sup> March / 3 <sup>rd</sup> & 20 <sup>th</sup> Apr 2018
La Tâche	51	1814 doz	31 hl/ha	24 <sup>th</sup> & 25 <sup>th</sup> Sep 2016	From 20 <sup>th</sup> to 25 <sup>th</sup> Apr 2018 From 25 <sup>th</sup> to 28 <sup>th</sup> May 2018
Romanée-Conti	57	440 doz	24 hl/ha	25 <sup>th</sup> Sep 2016	19 <sup>th</sup> Apr 2018

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. For the benefit of simplicity, wines are scored out of 20. 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 are regularly asked for more specific drinking dates for Burgundies, in particular from the great domaines.

Here therefore, are specific recommendations of drinking dates for every recent vintage. Of course taste is an extremely personal thing but having tasted and analysed these wines extensively over the last few years, we absolutely believe that opening these wines at the dates indicated will ensure maximum enjoyment. For your interest and reference we have included our original recommendations made at the launch of the new vintages below.

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REVISED DRINKING DATES	Vosne–Romanée 1er Cru Cuvée Duvault Blochet	Échézeaux	Grands-Échézeaux		Richebourg	Romanée–St–Vivant	La Tâche	Romanée–Conti	Le Montrachet
1995	N/A	Now	Now		Now-2020	Now	Now-2020+	Now-2025+	Now
1996	N/A	Now	Now		Now	Now-2020	Now-2021+	Now-2025+	Now
1997	N/A	Now	Now		Now	Now-2020+	Now-2020	Now-2024	Now
1998	N/A	Now	Now-2020+		Now-2022+	Now-2023+	2012-2022+	2015-2030+	Now
1999	Now	Now	Now-2020+		Now-2022+	Now-2023+	2012-2024+	2015-2030+	Now
2000	N/A	Now	Now		Now-2020+	Now-2020+	Now-2023+	Now-2027+	Now
2001	N/A	Now-2020+	Now-2021+		Now-2022+	Now-2023+	Now-2023+	Now-2029+	Now
2002	Now	Now-2020+	Now-2022+		Now-2023+	Now-2023+	2012-2023+	2015-2028+	Now-2020
2003	N/A	Now	Now		Now-2020+	Now	Now-2023+	Now-2025+	Now
2004	N/A	See below	See below		See below	See below	See below	See below	Now-2020
2005	N/A	See below	See below		See below	See below	See below	See below	See below
2006	Now-2022	Now	Now-2020+		See below	See below	See below	See below	See below
2007	N/A	Now-2020	See below		See below	See below	See below	See below	See below
2008	As below	See below	See below		See below	See below	See below	See below	See below
2009	As below	See below	See below		See below	See below	See below	See below	See below
2010	N/A	See below	See below		See below	See below	See below	See below	See below
2011	N/A	See below	See below		See below	See below	See below	See below	See below
2012	N/A	See below	See below		See below	See below	See below	See below	See below
2013	N/A	See below	See below		See below	See below	See below	See below	See below
2014	N/A	See below	See below		See below	See below	See below	See below	See below
2015	N/A	See below	See below		See below	See below	See below	See below	See below

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ORIGINAL DRINKING DATES	Vosne–Romanée 1er Cru Cuvée Duvault Blochet	Échézeaux	Grands-Échézeaux		Richebourg	Romanée–St–Vivant	La Tâche	Romanée–Conti	Le Montrachet
1995	N/A	From 2003	From 2005		From 2006	From 2005	From 2006	From 2008	From 2007
1996	N/A	From 1999	From 2000		From 2003	From 2001	From 2004	From 2006	From 2004
1997	N/A	From 2002	From 2003		From 2005	From 2005	From 2005	From 2007	From 2004
1998	N/A	From 2004	From 2005		From 2006	From 2005	From 2008	From 2008	From 2003
1999	From 2003	From 2006	From 2008		From 2010	From 2009	From 2012	From 2015	From 2006
2000	N/A	From 2004	From 2006		From 2009	From 2007	From 2009	From 2009	From 2007
2001	N/A	From 2005	From 2006		From 2007	From 2007	From 2008	From 2010	From 2008
2002	From 2006	From 2008	From 2009		From 2009	From 2009	From 2012	From 2015	From 2010
2003	N/A	From 2008	From 2009		From 2011	From 2010	From 2011	From 2012	From 2009
2004	N/A	From 2013	From 2015		From 2017	From 2016	From 2018	From 2020	From 2012
2005	N/A	From 2015	From 2020		From 2020	From 2020	From 2020	From 2025	From 2014
2006	From 2010-2015	From 2011-2016	From 2012-2017		From 2015-2020	From 2013-2020	From 2016-2022	From 2017-2025	From 2015-2020
2007	N/A	From 2012-2017	From 2015-2018		From 2016-2021	From 2016-2020	From 2017-2022	From 2020-2025	From 2012-2020
2008	From 2015-2020	From 2016-2020+	From 2018-2025+		From 2016-2021	From 2017-2022	From 2018-2026+	From 2020-2030	From 2018-2020+
2009	From 2015-2020	From 2018-2025+	From 2020-2030		From 2022-2030	From 2020-2028	From 2025-2035	From 2025-2035	From 2015-2025
2010	N/A	From 2019-2025+	From 2021-2030+		From 2023-2030+	From 2022-2029+	From 2025-2035	From 2026-2035+	From 2016-2025+
2011	N/A	From 2018-2024	From 2020-2028		From 2022-2030	From 2021-2020	From 2020-2030	From 2025-2035	From 2017-2022
2012	N/A	From 2020-2025	From 2020-2030+		From 2025-2032+	From 2025-2032+	From 2026-2035+	From 2027-2035+	From 2017-2025+
2013	N/A	From 2019-2025+	From 2021-2030		From 2022-2032	From 2020-2030	From 2023-2030+	From 2024-2034+	From 2019-2025
2014	N/A	From 2020-2030	From 2022-2030+		From 2023-2033+	From 2021-2031+	From 2025-2035+	From 2025-2037+	From 2019-2029
2015	N/A	From 2022-2030+	From 2024-2035		From 2025-2035+	From 2023-2030+	From 2027-2035+	From 2030-2040+	From 2020-2035+



## A TRIBUTE



It is with deep regret that we formally announce the death at the age of 56 of Henry-Frédéric Roch co-director of the Domaine de la Romanée-Conti.

Henry had worked alongside his co-director Aubert de Villaine for some 26 years after the tragic death of his older brother Charles Roch in a car accident. In incredibly challenging and exciting times the partnership between Henry and Aubert was wonderfully effective. Aubert referred to Henry's "strong idea of the duties of our families regarding the Domaine. He was on my side for all the important decisions we had to make. Our collaboration was excellent."

On a personal level, he was very kind to me and in our many meetings and meals together his giant presence

always exuded confidence and a wicked sense of humour alongside a love of life, a great courtesy and generosity.

In 1988 Henry founded his own estate Domaine Prieuré Roch in Prémieux including ownership of the *Monopole* of Nuits-St-Georges 1er Cru Les Corvées. Biodynamically farmed, the wines produced were very like the man himself – structured, powerful and emotional. The funeral was held at the L'Eglise de Boudry near Neuchâtel in Switzerland. The church was full of extended family and friends. It was a deeply moving occasion and a great tribute to a rich, complex and extraordinary life.

We shall all miss him enormously and send again our deepest and fondest thoughts to the family and to the Domaine.

ADAM BRETT-SMITH  
NOVEMBER 2018

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