



DOMAINE JOSEPH ROTY 2016 VINTAGE, EN PRIMEUR

In the midst of the 2017 releases, it is rather a treat to cast our minds back to the small but richly concentrated 2016 vintage.

Domaine Joseph Roty is one of the few producers who choose to release bottled wines, rather than wines still in barrel. Waiting an extra year to be paid is not something most small family producers would contemplate. In the case of the Roty family, it demonstrates an admirably stubborn drive for quality and authenticity.

The domaine is based in the heart of Gevrey-Chambertin but remains resolutely under the radar. This is a real working domaine: a simple courtyard, behind a sliding gate. The wines, however, are anything but simple, ranging from regional Bourgogne, via Marsannay, to some of the great Gevrey-Chambertin *grands crus*.

The memory of the late Joseph Roty remains very much present at the domaine, a decade after his death. Joseph was succeeded officially by his son Philippe in 2008, the eleventh generation. In his late thirties at the time, Philippe had in fact run the domaine for several years previously. Tragically, Philippe himself died in 2015, aged 46.

The baton has now passed to Philippe's younger brother, Pierre-Jean, who has worked at the domaine since the 2003 vintage. Madame Roty, Pierre-Jean's mother, is a constant presence at the domaine. Until the 2014 vintage, some *cuvées* had been bottled as Domaine Joseph Roty and others as Domaine Philippe Roty. All wines are now labelled Domaine Joseph Roty.

Guy Seddon

GUY SEDDON
February 2019

THE VINEYARD AND CELLAR

Vineyard practices are *lutte raisonnée*, as non-interventionist as possible. Canes are pruned to around six buds, with a naturally high proportion of small *millerand* berries, due in part to the age of the vines.

In the cellar, Pierre-Jean practises 100% destemming. A cold pre-fermentation maceration lasts one week, following which fermentation starts naturally at 11-12°C. The proportion of new oak varies depending on the year: in 2016, this was 5-10% for Bourgogne-level wines, 30-50% for *villages* wines and up to 100% for the *premiers* and *grands crus*. There is no filtration.

2016 VINTAGE NOTES

“2016 is similar to 2010, but better!”

PIERRE-JEAN ROTY

November 2018

As was well-documented last year, 2016 was scarred by what Pierre-Jean Roty called “an episode of black frost” at the end of April. This massively impacted yields at the domaine, with some *cuvées* totally absent from the line-up this year.

Frost aside, the summer was very hot and sunny. Harvest started at the end of September. The grapes were “beautiful”, in Pierre-Jean’s words, with optimal levels of potential alcohol and acidity.

Across the domaine’s 15.5 hectares, a staggering 50% was lost to the frost, making the average yield 36 hl/ha. Pierre-Jean supports the idea of a joint investment, with other *vignerons*, in a system of windmills to circulate the air when there is a risk of frost.

Picking started on 27th September, once “perfect” phenolic maturity had been attained. The berries were small, with a high skin-to-juice ratio. Everything was destemmed, as usual. There was fantastic natural ripeness, with final alcohol levels of 13-13.5% abv.

TASTING NOTES

WHITE

BOURGOGNE BLANC

This is 80% Pinot Blanc and 20% Chardonnay, the former planted in 1990. It comes from a number of parcels in Gevrey-Chambertin and Marsannay, containing the fruit which normally goes into the domaine’s white Marsannay *cuvées* (including two *premiers crus*). Made in the most non-interventionist manner, in 228 litre oak barrels from the Hospices de Beaune, it is crunchy and delicately pastried.

CORNEY & BARROW SCORE 16.5

RECOMMENDED DRINKING FROM 2019 – 2022

£145/CASE OF 12 BOTTLES, IN BOND UK

ROSÉ

MARSANNAY ROSÉ

The produce of 50 year old vines, this is made using direct pressing. Pierre-Jean leaves the juice in the press for two hours at a gentle 0.6 bar of pressure, during which time the phenolics are extracted naturally. Exotic fruits – grapefruit, mango – which are such a massive contrast to the other wines of the domaine, it is hard not to smile. This receives 18 months' ageing in old oak.

CORNEY & BARROW SCORE 16

RECOMMENDED DRINKING FROM 2019 – 2022

£135/CASE OF 12 BOTTLES, IN BOND UK

REDS

COTEAUX BOURGUIGNONS

The Coteaux Bourguignons appellation was created in 2011, replacing the wonderfully named Bourgogne Grand Ordinaire, the previous name of this wine. The appellation allows for Gamay in the blend, but the Rotys' wine has always been 100% Pinot Noir. It is made from vines over three decades old, a parcel just below the Gevrey-Chambertin boundary, planted by Pierre-Jean's father Joseph. Spicy forest fruits, with an undergrowth character and firm tannins. This has excellent persistence and depth of fruit.

CORNEY & BARROW SCORE 17

RECOMMENDED DRINKING FROM 2020 – 2023

£155/CASE OF 12 BOTTLES, IN BOND UK

BOURGOGNE ROUGE

This includes the vines that normally make the Cuvée de Pressioner, which suffered in the 2016 frost, making this a "high class Bourgogne Rouge", in Pierre-Jean's words. A Gevrey-Chambertin in all but name, the parcel having been within the appellation boundary until 1964. The oldest vines here date from 1925, with the youngest having been planted in 2012. Lovely violet perfume and pretty rose petals, this is pure and expressive, a lovely rendering of old vine Pinot Noir.

CORNEY & BARROW SCORE 17+

RECOMMENDED DRINKING FROM 2020 – 2024

£215/CASE OF 12 BOTTLES, IN BOND UK

MARSANNAY ROUGE

This is a blend of several parcels, including the domaine's *lieux-dits* other than Champs Saint-Etienne (below). It is a must-have in 2016: sweet, dark berry fruit, in which you can feel the small berries and the high phenolic content of the vintage, alongside a supple approachability which indicates that this will be accessible early.

CORNEY & BARROW SCORE 17

RECOMMENDED DRINKING FROM 2020 – 2024

£275/CASE OF 12 BOTTLES, IN BOND UK

MARSANNAY CHAMPS SAINT-ETIENNE

The domaine has 18 *ouvrées* (around three quarters of a hectare) of Marsannay, 14 *ouvrées* of which are planted to Pinot Noir, the vines being over 50 years old. There is wonderfully ripe fruit here, with a charge of energy and a sweetness and tenderness of fruit. Fantastic wine, with a focused sense of place.

CORNEY & BARROW SCORE 17.5
RECOMMENDED DRINKING FROM 2021 – 2026

£295/CASE OF 12 BOTTLES, IN BOND UK

CÔTE DE NUITS-VILLAGES

This comes from a well-sited vineyard in Brochon called Queue de Hareng. It is located just beyond the Gevrey boundary, between Fixin 1er Cru La Perrière and Gevrey-Chambertin Les Évocelles, high on the slope, on the edge of the forest. The vines are around 50 years old. This displays dark forest fruits, with a lovely sweetness and suppleness of fruit, and a line of violet perfume which rises from the liquid. The tannins are perhaps less fine than the Gevreys' but the fruit is simply gorgeous.

CORNEY & BARROW SCORE 17 - 17.5
RECOMMENDED DRINKING FROM 2021 – 2025

£315/CASE OF 12 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN

Happily, the Rotys' Gevrey holdings were less affected by the frost than the preceding *cuvées*. This is a blend of four parcels, accounting for 0.75 hectares in total. The Gevrey *villages* has dark berries on the nose, with a pronounced spiciness, as is habitual here. On the palate, silky, sweet dark fruit combines effortlessly with strident, yet fine, tannins, resulting in an impressive sense of volume and structure.

CORNEY & BARROW SCORE 17.5+
RECOMMENDED DRINKING FROM 2022 – 2028

£450/CASE OF 12 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN CHAMPS CHENYS

These are very old vines, bordering Charmes-Chambertin and replanted in 1934, with some remaining vines dating from 1920. A number of different parcels throughout the *lieu-dit* go into this wine, some adjacent to Charmes-Chambertin. The vine age is between 30 and 80 years. An incredible density and sweetness of dark berried fruit here, this is supple and almost decadent in its richness. Alongside this tender fruit is a firm skeleton of tannin however, which shapes and guides the palate through to a long, focused finish.

CORNEY & BARROW SCORE 17.5 - 18
RECOMMENDED DRINKING FROM 2021 – 2028

£265/CASE OF 6 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN CUVÉE DE LA BRUNELLE

Planted by Pierre-Jean's father and grandfather, La Brunelle is essentially the Rotys' back garden, a walled vineyard in the centre of the town of Gevrey-Chambertin. Resonantly dark berried, with a sense of thick-skinned density and an almost coffeed richness. The tannins here are yet another notch more powerful, but no less finely hewn. Wonderful wine.

CORNEY & BARROW SCORE 18
RECOMMENDED DRINKING FROM 2021 – 2029+

£275/CASE OF 6 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN CUVÉE CLOS PRIEUR BAS

Clos Prieur Bas is planted on similar soil to Charmes-Chambertin – clay and Bajocian limestone. The higher part of this vineyard, Clos Prieur Haut, is a premier cru. This lower part has deeper soils – the Rotys’ plot is at the southern side of the vineyard, next to the premier cru. Beautiful perfume here, with a firm tannic structure currently encasing the soft, deep blackberry fruit. This is the first wine that will clearly benefit from significant cellar age.

CORNEY & BARROW SCORE 17.5 - 18

RECOMMENDED DRINKING FROM 2025 – 2035

£275/CASE OF 6 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN 1ER CRU LES FONTENYS

This comes from the heart of a parcel within a warm hollow, alongside the holding of Bruno Clair, making it one of the first Pinot plots to be picked generally. The name Fontenys is a Burgundian moniker for ‘little fountain’. There is a phenomenal power here to the sweet, pure blackberry fruit. This leaps from the glass, driving and virile – such a contrast to the slightly clinical tasting environment. Vinous rock ‘n’ roll!

CORNEY & BARROW SCORE 18.5

RECOMMENDED DRINKING FROM 2022 – 2035

£525/CASE OF 6 BOTTLES, IN BOND UK

MAZY-CHAMBERTIN GRAND CRU

Sometimes spelt ‘Mazis’, the Rotys’ Mazy is so small, it is “confidential”, in Pierre-Jean’s words. This holding is adjacent to Domaine Dugat-Py’s. A section of these vines was planted in 1919. The volume here is extraordinary, a crescendo which rises to epic proportions of sweet red and black berry fruit, dense and pliant, with a fine, fine exoskeleton of tannin guiding the palate through to a long, driving finish. “Sweetness and elegance”, as Pierre-Jean summed it up, rather modestly.

CORNEY & BARROW SCORE 18.5 - 19

RECOMMENDED DRINKING FROM 2024 – 2034+

£1,525/CASE OF 6 BOTTLES, IN BOND UK

CHARMES-CHAMBERTIN GRAND CRU TRÈS VIEILLES VIGNES

This is the oldest of the Roty holdings, originally planted in 1881, surely warranting the ‘very’ old vines of its title. Sweetly, expressively fruited, this has a more red-berried profile and is, basically, a show-stopper, a seductress, a wine to lose your head over. So different from its taciturn neighbour, Griottes; this is the flamboyant sibling. Quite how this emerges from mere grapevines is a mystery – magical wine.

CORNEY & BARROW SCORE 18.5 - 19

RECOMMENDED DRINKING FROM 2024 – 2035+

£1,375/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

OR EMAIL

sales@corneyandbarrow.com