



BY APPOINTMENT TO
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WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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INDEPENDENT WINE MERCHANTS-1780



DOMAINE MARQUIS D'ANGERVILLE

2017 VINTAGE, EN PRIMEUR



“The 2017s show great vitality and concentration, yet they are airy, almost ethereal in the mouth. The tannins are fine and well integrated, providing structure and clear direction. There is brightness and succulence in this vintage, and unusual approachability at such an early stage.”

GUILLAUME D'ANGERVILLE, DECEMBER 2018

DOMAINE MARQUIS D'ANGERVILLE

Domaine Marquis d'Angerville forms part of the very fabric of Volnay. The Clos des Ducs, one of the village's prime vineyards, lies directly behind the family home of the current Marquis, Guillaume d'Angerville.

The domaine, once part-owned by the Dukes of Burgundy, consists of 14 hectares of vines. The vast majority of this – 12.5 hectares – is *premier cru*, representing over 10% of the total *premier cru* plantings in Volnay.

4 Guillaume d'Angerville left the world of finance in Paris to take charge of the domaine upon the death of his father, Jacques, in 2003. The domaine has been in the family for over two centuries, having been acquired in 1805.

Guillaume has been supported since 2003 by his brother-in-law, Renaud de Villette, who had worked with Jacques for many years. François Duvivier is the domaine's *régisseur* (manager), overseeing both the vineyards and the cellar.

The Marquis d'Angerville Pinot Noir clones are unique, producing particularly small grapes, meaning a high 'skin to juice ratio' and so a high level of natural tannins. The

vines were replanted, following phylloxera, by Guillaume's grandfather, Sem, shortly after his arrival at the domaine in 1906. A century later, in 2006, the domaine began conversion to biodynamic viticulture and is now wholly biodynamic.

In the cellar, the grapes are cooled before fermentation. Extraction focuses on *remontage* (pumping over) rather than *pigeage* (punching down). Around a quarter new oak tends to be the maximum. The wines remain in barrel for 15-18 months and are customarily bottled unfiltered and unfiltered.

These are the Volnays that we dream of: elegantly perfumed on the nose, with layered, textured palates. They combine intricate finesse with complexity, power and long ageing potential. Just occasionally, they display a sense of weightlessness which takes your breath away, the soaring flavours seemingly borne from thin air.

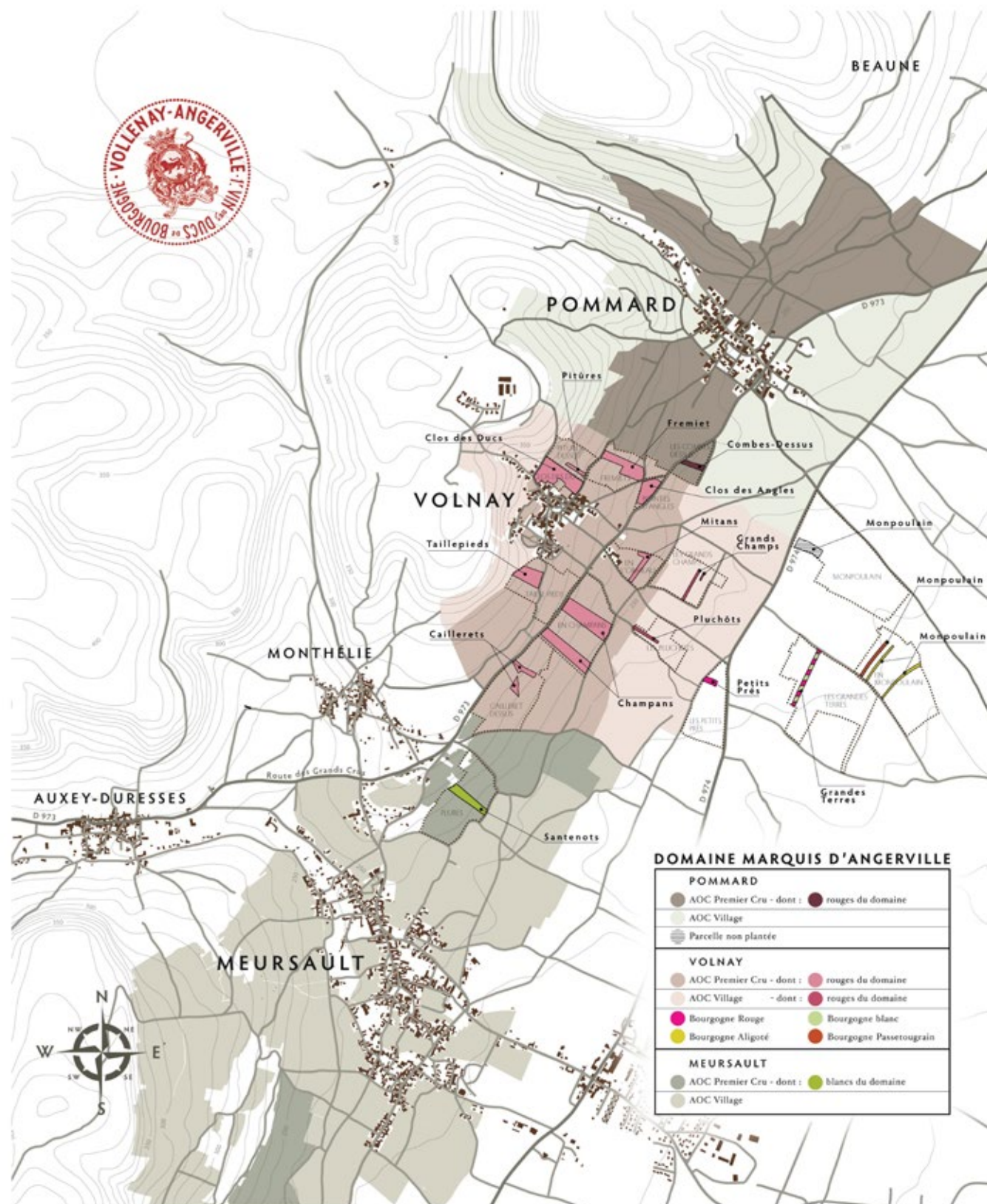
Guy Seddon

GUY SEDDON
February 2019



GUILLAUME D'ANGERVILLE





2017 VINTAGE NOTES

2017 finally brought to an end a series of difficult vintages for the domaine, and indeed for the Côte de Beaune as a whole.

As Guillaume d'Angerville asks, "What sin had we collectively committed in Volnay to have to live through three years of hail (2012, 2013 and 2014), followed by one year of drought (2015) and then finally late frost (2016)? We will never know, but what is for sure is that in 2017 we were all relieved to harvest a vintage of good size, unaffected by adverse climate conditions, for the first time since 2009. This is not to say that we did not worry at all during the season, but in the end, we were blessed with a beautiful crop."

Winter 2016-2017 was suitably cold, with low temperatures (around 2°C below the long term average) helping to cleanse the soil. In fact, January was both really cold and one of the driest of the last 50 years, with half the average rainfall. However, February and March were warmer, with temperatures around 2°C above the historical average, while rainfall remained low. These were favourable conditions for an early start to the season. Buds started to swell towards the end of March.

Temperatures remained high during the first half of April, leading to early bud-break. Guillaume d'Angerville's experience in recent years, with similarly precocious growing seasons, means that, in his words, "We have learnt to be prudent with these early starts." The risk of late frost, particularly punishing in the 2016 vintage, became a real possibility again in 2017, as temperatures dropped significantly during the second half of April.

Frost control was crucial. Determined to defend themselves, Volnay and its neighbouring villages prepared to burn haystacks once again, as in 2016, to create a protective cloud of smoke against the sun's rays, if freezing temperatures hit (early morning sun rays can 'burn' the buds that have frozen during the night). Haystacks were positioned in advance, in strategic spots for maximum

smoke coverage, using early morning wind and the vineyards' slope to help. As temperatures dipped below zero at daybreak on 29th April, this defence plan swung into action, a year almost to the day after the devastating frost of 2016. In Guillaume's words, "It is not possible to say what would have happened without this action, but we were convinced then that we had avoided another frost-related loss."

Between April and September, Volnay saw low rainfall (just under 300mm, making it one of the driest villages in 2017) and an average temperature of 17°C, in line with 2016. April, May and June were significantly sunnier than average and warm, which accelerated growth in the vineyard.

Flowering took place early, during the first week of June, in perfect weather conditions. Temperatures kept rising towards month-end, reaching 38°C in the final week. The vines continued to develop at a frenetic pace, and the *vignerons* had a tough time keeping up. High temperatures and low rainfall accounted for an almost complete absence of mildew and oidium in 2017.

In July, the 2017 growing season was in line with the 2007 and 2011 vintages, although the pace of growth was faster. An August harvest date seemed on the cards, for only the second time in the domaine's recent history, after 2003. August remained very warm and dry.

Towards the end of August, it was decided that the Chardonnay was ripe. Preparations were made for a 31st August start to picking, but then put on hold due to 25mm of rainfall during the night of the 30th. Eventually, harvest started on 4th September, beginning with Meursault Santenots. 2017 was still one of the earliest harvests in the history of the domaine, around a week earlier than expected at the date of flowering.





VINEYARD HOLDINGS

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	AREA IN HECTARES (HA)	AVERAGE VINE AGE (YEARS)
Meursault 1er Cru Santenots	1.04	32
Volnay Villages	0.54	52
Pommard 1er Cru Combes Dessus	0.38	32
Volnay 1er Cru	0.97	37
Volnay 1er Cru Clos des Angles	1.07	42
Volnay 1er Cru Fremiets	1.57	32
Volnay 1er Cru Caillerets	0.65	46
Volnay 1er Cru Champans	3.98	37
Volnay 1er Cru Taillepieds	1.07	37
Volnay 1er Cru Clos des Ducs	2.15	47



TASTING NOTES

MEURSAULT 1ER CRU SANTENOTS

This was racked just after harvest, around three weeks before we tasted in October 2018. Bright, ripe and effusive on the nose, tropically inflected even, although we can put some of this down to the stage of *élevage*. This finds its poise on the mid-palate and finishes focused and precise. There is every sign that this will come together beautifully.

Corney & Barrow Score 17+
Recommended drinking from 2022 - 2026+

£450/case of 6 bottles, in bond UK

VOLNAY

No new oak is used in the domaine's *village* Volnay. It shows dark forest fruits on the nose, with a lovely red cherried perfume. Lithe and silkily textured on the entry, it was interesting to see how this fleshed out between our tastings in July and October 2018, without losing any of its chiselled focus. Fine tannins and a taut, savoury finish.

Corney & Barrow Score 16.5+
Recommended drinking from 2023 - 2028

£255/case of 6 bottles, in bond UK

POMMARD 1ER CRU COMBES DESSUS

Combes Dessus is on the boundary with Volnay, which is often discernible in a prettiness more commonly associated with its neighbouring village. Dark and peppery on the nose, this has a firm, rumbustious aspect on the red-berried palate, albeit with the signature Angerville class, *bien sûr*, and a lovely line of fresh acidity.

Corney & Barrow Score 17
Recommended drinking from 2022 - 2027

£385/case of 6 bottles, in bond UK

VOLNAY 1ER CRU

This is a blend of two *premiers crus* parcels, Mitans and Pitures. Lovely soaring rose petal perfume on the nose, really aromatically detailed. Tasting this after the Pommard, François Duvivier remarked (with some satisfaction, it must be said), “*alors*, back to Volnay!” On the palate, it is finer-boned than the *village* Volnay, as you would expect, with a more direct, tensile sense of acidity.

Corney & Barrow Score 17.5
Recommended drinking from 2023 - 2031

£315/case of 6 bottles, in bond UK

VOLNAY 1ER CRU CLOS DES ANGLES

Clos des Angles is a triangular vineyard (hence the name, presumably). It is mostly flat and lies just beneath Frémiets – there is a geological fracture between the two sites. Spicy and with crushed rock minerality, fleshy red berries and a darker profile, with the grippiest tannins so far. As Adam remarked decisively, “*sexy*”. Or “*tender*” perhaps, added François. Ten barrels were produced in 2017.

Corney & Barrow Score 17.5+
Recommended drinking from 2024 - 2033

£395/case of 6 bottles, in bond UK

VOLNAY 1ER CRU LES FRÉMIETS

There is just one foot of soil over the rock here, perhaps accounting for this wine's intensely mineral nature. Bordering Pommard, Frémiets sits above Clos des Angles – mid-slope – where there is greater potential for complexity. More guarded on the nose and indeed sparser on the palate, yet tasting this is like communing directly with the soil. This is all about the texture – finely fragmented, with a salty tang on the finish. Can we call this a cerebral wine? Excellent ageing potential too.

Corney & Barrow Score 17.5 - 18
Recommended drinking from 2025 - 2035+

£410/case of 6 bottles, in bond UK
£425/case of 3 magnums, in bond UK

VOLNAY 1ER CRU LES CAILLERETS

This is a 0.65 hectare holding, comprising a recently-added parcel of old (60 year old) vines, which now accounts for almost a third of the total area. A brightly red-berried nose, which opens onto a firmly-fruited palate, with stony minerality on the mid-palate, coming to a fine point on the finish. Interesting to taste after Frémiets, as these are both very mineral-driven wines (despite coming from opposite sides of the village). At this early stage, Caillerets perhaps shows a notch more tannic weight. Give this time, it's a baby.

Corney & Barrow Score 17.5+
Recommended drinking from 2025 - 2035

£495/case of 6 bottles, in bond UK

VOLNAY 1ER CRU CHAMPANS

The domaine has four hectares of Champans, in two plots, making this its largest holding. Whilst the soils at the top resemble the mineral Caillerets, the bottom is deeper and more iron-rich. It tends to be aromatically attractive, the most 'Vosne' or 'Chambolle'-like nose, if you will. Although the perfume was in fact a little mute when tasted, the palate was wonderfully fruit-driven and fleshy, with a red-berried, upfront charm and lovely supple tannins.

Corney & Barrow Score 17.5 - 18
Recommended drinking from 2024 - 2035+

£495/case of 6 bottles, in bond UK
£510/case of 3 magnums, in bond UK
£350/case of 1 jeroboam, in bond UK

VOLNAY 1ER CRU TAILLEPIEDS

Domaine Marquis d'Angerville has over a hectare of Taillepieds, a cooler slope to the south of the village. It has a white marl sub-soil, with 30-40cm of brown earth, the former giving mineral tension, the latter a lightness of touch. A 0.6 hectare plot of the domaine's holding was replanted in 2015 and will be out of production until next vintage, 2018. This is super-fine, with fabulous energy, luminosity and a lattice-like texture. The nose is sweetly dark-fruited, with a really thrilling profundity on the palate, all couched in a cool, clipped profile.

Corney & Barrow Score 18.5
Recommended drinking from 2026 - 2036+

£510/case of 6 bottles, in bond UK
£525/case of 3 magnums, in bond UK

VOLNAY 1ER CRU CLOS DES DUCS MONOPOLE

This is the parcel of vines behind the domaine, a 2.15 hectare postage stamp of a vineyard, planted on stony white marl. South to south-east facing and steeply sloping, as if someone has picked up one of its corners, it is a warm site thanks to the reflective white soils. Closed on the nose in July, it had opened wonderfully by October, showing a fine line of rose petal perfume and gentle exotic spices. The palate is sweetly fruited on the attack, weightless, all taking place in the air. Beautifully fine, filigree tannins on the palate. This somehow seeps into you by osmosis, filling your mouth with perfume and flavour.

Corney & Barrow Score 19
Recommended drinking from 2028 - 2038+

£895/case of 6 bottles, in bond UK
£910/case of 3 magnums, in bond UK
£610/case of 1 jeroboam, 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.



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