



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



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

INDEPENDENT WINE MERCHANTS-1780



DOMAINE COMTE GEORGES DE VOGÜÉ

2017 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UNITED KINGDOM

“2017 at the Domaine is a vintage of effortless elegance, marked by an impressive freshness and an excellent transparency. This sleek, sunny and warm vintage displays aromas of summer flowers jumping from the glass.”

JEAN-LUC PÉPIN, FEBRUARY 2019



Comte Georges de Vogüé (1898 - 1987)



DOMAINE COMTE GEORGES DE VOGÜÉ

After the traumatic frosts of the 2016 vintage it is as if, by way of competition, nature poured its heart into 2017 to offer wines that are seductive, juicy, almost arterial in their brightness and freshness. Intriguingly, this “heart on sleeve” quality is tempered by what Jean-Luc Pépin, Commercial Director called a “subtle minerality” which will promise a long and graceful ageing. These are beautiful wines.



Winter 2016/17 was usefully cold, the coldest since 2012, allowing the vineyards to be cleansed of any latent pests and diseases. February, March and the first half of April were mild and largely dry with a relatively early budburst. Then, from the 10th April onwards, it turned much colder, unseasonably so, with the spectre on April 27th of the frosts on that same day in 2016. Happily the temperatures were less cold and a humidity, weakened by a west wind, prevented the formulation of those frozen water particles of 2016 which, with the sun's rays, had so burnt the incipient shoots and caused such dreadful loss.

The first half of May was quite cool, growth slowed and indeed halted, only to be kick started by beautiful summer weather in the second half of the month, which allowed a rapid and even flowering in just a few days over the end of May and beginning of June. The first three weeks of that month were glorious with above average temperatures, including a heatwave from June 19th to the 23rd. The vines loved it of course and the crop thickened and grew, necessitating huge work from *chef de culture* Eric Bourgogne and his team in repeated crop thinning from 18th July onwards as rain and cooler conditions prevailed.

August was by contrast a return to summer, and the soils dried up. *Véraison* – the turning in colour of the

grapes from green to red was not completed until the third week of August but the earlier savage pruning of the bunches allowed for a beautiful maturity of the crop by the beginning of September. With this ripeness came an excellent sanitary health and from September 2nd and over seven days under sunny, bright conditions, a lovely crop was brought in, requiring very little sorting. Yields were between 30 and 35 hl/ha with the notable exception of the village Chambolle and the 1er Cru Les Amoureuses (see table) and the potential alcohols, at 13%, were just about perfect. The young wines gave their colours and extract effortlessly so no punching down of the skins or bleeding of the vats were required.

The wines were put to cask at the end of September with malolactic fermentations (the conversion of spiky malic acid into creamier, softer lactic acid) completed by June/July 2018 with bottling in January/February 2019, with the exception of the Musigny Vieilles Vignes which will be bottled a little later.

We lay out, after detailed guidance from you, our allocation process which we hope will make ordering simpler. Please speak to our sales team on 020 7265 2430 who will be delighted to help with further advice. As always, we will do our best for you.

Adam

ADAM BRETT-SMITH
March 2019

THE ALLOCATION PROCESS

We are often asked by customers for guidance on the quantities they should order.

All of the Domaine's wines are allocated. Our suggestion is that you simply order what you would ideally like to receive. To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh).

- The Domaine's and Corney & Barrow'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, something which is of great concern to the Domaine.
- Priority will be given to the Domaine's and Corney & Barrow's best, most loyal and most regular 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 **20th March 2019**.
- Allocations will be completed by **27th March 2019**. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve on payment.
- As outlined, all orders are conditional upon UK storage only.
- May we please request that invoices are paid in full by **29th April 2019**. In all fairness, we reserve the right to re-allocate 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.





TASTING NOTES

MUSIGNY BLANC GRAND CRU

This is the rarest of all the *grands crus* with an average production of just 180 cases for the world.

This is the third vintage of Musigny Blanc since its replanting between 1986 and 1997. Up until the 2015 it was simply referred to as “Bourgogne Blanc”, 30+ year old vines clearly not being considered old enough to be called *grand cru*...

The 2017 is a joy with a glinting gold/green colour. The palate combines the creamy golden fruit and zesty, lemony perfume of chalk limestone soil. The palate is taut, beautifully tensioned but with that characteristic silken weight of Musigny Blanc and, a characteristic of 2017, that burst of freshness on the finish. Lovely wine.

Corney & Barrow Score 18
Recommended drinking from 2019 - 2025

£650/Case of 1 bottle, in bond UK

CHAMBOLLE-MUSIGNY

Last year none of this wine was offered, so pathetic was the quantity made. Happily there is (a bit) more in 2017 although this “*village*” wine and Les Amoureuses have the lowest yields of the Domaine. Here are to be found the production of two *1ers Crus*, Les Baudes and Les Fuées (see map) that are considered too small to be made into individual wines. This, incidentally, is why this “*village*” wine is so good.

Firm ruby colour. The nose is darkly perfumed with black and red fruits – way outside the power of a normal “*village*” wine. The palate follows the nose, as it were, effortlessly extracted with real density to the fruit, a spicy concentration and excellent length.

Corney & Barrow Score 17
Recommended drinking from 2022 - 2030

£450/Case of 3 bottles, in bond UK
£310/Case of 1 magnum, in bond UK

CHAMBOLLE-MUSIGNY 1ER CRU

Alas, we will continue to see a decline in the volume of this wonderful wine which is drawn entirely from the young vines of Musigny itself. Inevitably these young vines become older and in due course are re-introduced into the *grand cru*. So, the pool is shrinking down from 1.03 hectares to just 0.75 in 2017. Just 250 cases are offered.

Happily (unhappily?) it is very, very good. Profound, virtually opaque ruby. The nose is compressed at first, carapaced, then slowly opens up to reveal dark damson fruit and later, weirdly, black chocolate. The palate is both powerfully flavoured and intricate, dense in fruit but with that rather lovely lifted juicy freshness that characterises the best 2017s. This is quite a big Chambolle, but a very confident one. I like it enormously.

Corney & Barrow Score 17.5
Recommended drinking from 2023 - 2030+

£650/Case of 3 bottles, in bond UK
£445/Case of 1 magnum, in bond UK

CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES

The Domaine’s smallest vineyard (0.56 hectares) and, in 2017 at just 16.09 hl/ha its lowest yield. *C’est comme ça*. It is also a beautiful wine.

As often, the colour is slightly less dense than the other *crus*, but the nose is spectacular with a perfume of wild, briary blood red and black fruits and flashes of pomegranate and strangely, rhubarb (which I dislike as a fruit). The palate is silkily refined, supple even effortless in its extraction, with perfect weight and balance. The finish, succulent and long is also juicy and vibrantly fresh and pure. This is a remarkably sexy Amoureuses which, on reflection, may not be typical in young De Vogüé but is entirely appropriate in this case. Lovely wine.

Corney & Barrow Score 18
Recommended drinking from 2027 - 2034+

£535/Case of 1 bottle, in bond UK

BONNES-MARES GRAND CRU

If the 2015 was refined and the 2016 powerful and physical then this 2017 is almost seductive – a quality rarely associated with Bonnes-Mares which historically always seemed to possess a grounded, four square character, burly in youth and taking an age to shrug off its rather primary – or should that be primal – spirit. This is a “red”, even “blood red” Bonnes-Mares, by which I mean the red earth and limestone of southern side of the vineyard appear to dominate the white earth further south next to Les Fuées (see map) which normally offers a greater elegance.

Dense, ruby colour. The nose is dark, spicy, powerfully red-fruited with an almost cocktailed pungency. The palate – and here’s the surprise – is plump rather than burly, richly extracted, dense in form but the substantial weight easily carried by a juicy freshness and length to the finish. “Lovely cool power” I scribbled in the margin. “Not mineral but fresh” said François Millet. A brilliant Bonnes-Mares.

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

£1,250/Case of 3 bottles, in bond UK
£845/Case of 1 magnum, in bond UK

MUSIGNY VIEILLES VIGNES GRAND CRU

This mythical, small vineyard, of which the Domaine's lucky enough to own 70%, has an eery quality shared with only the very greatest wines – the ability to harness all the constituent parts of its neighbours and then subtly, finesse them. It also has an almost membrane like ability to translate the vintage. If so, then this is a “heart on sleeve” Musigny, plum ruby in colour and with a nose of juicy (that word again) red fruit, startlingly fresh. It is the palate however that shows the vintage with a calm, silken density, superfine extraction and, what I rather stupidly referred to as a “measured succulence” to the finish. This is a profound Musigny but a transparent one.

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

£1,875/Case of 3 bottles, in bond UK
£1,260/Case of 1 magnum, in bond UK



Jean-Luc Pépin (Commercial Director)



Eric Bourgogne (Chef de Culture)

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.

Vineyard Holdings

2017 Vintage	Average Age of Vines	Average Production (doz)	Total Production 2017 (doz)	Yield (hectolitres per hectare) 2017	Vineyard Holdings (hectares) 2017	% of New Oak Used (for anoraks only)
Musigny Blanc Grand Cru	25 years	180	200	27.69	0.65	20
Chambolle-Musigny including Chambolle-Musigny 1er Cru holdings	40 years 62/53 years (Les Baudes/Les Fuées)	500	450	19.38	2.09	15
Chambolle-Musigny 1er Cru	17 years	800	250	30.00	0.75	25
Chambolle-Musigny 1er Cru Les Amoureuses	40 years	200	100	16.07	0.56	20
Bonnes-Mares Grand Cru	43 years	600	875	29.61	2.66	35
Musigny Vieilles Vignes Grand Cru	46 years	850	2250	35.40	5.72	35

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 on every vintage since and including 2003 when we took on UK representation for Domaine Comte Georges de Vogüé. For your interest and reference we have included our original recommendations made at the launch of the new vintages. Of course taste is an extremely personal thing, but having tasted and analysed these wines extensively over the last few years, we believe that opening them at the dates indicated will ensure maximum enjoyment.

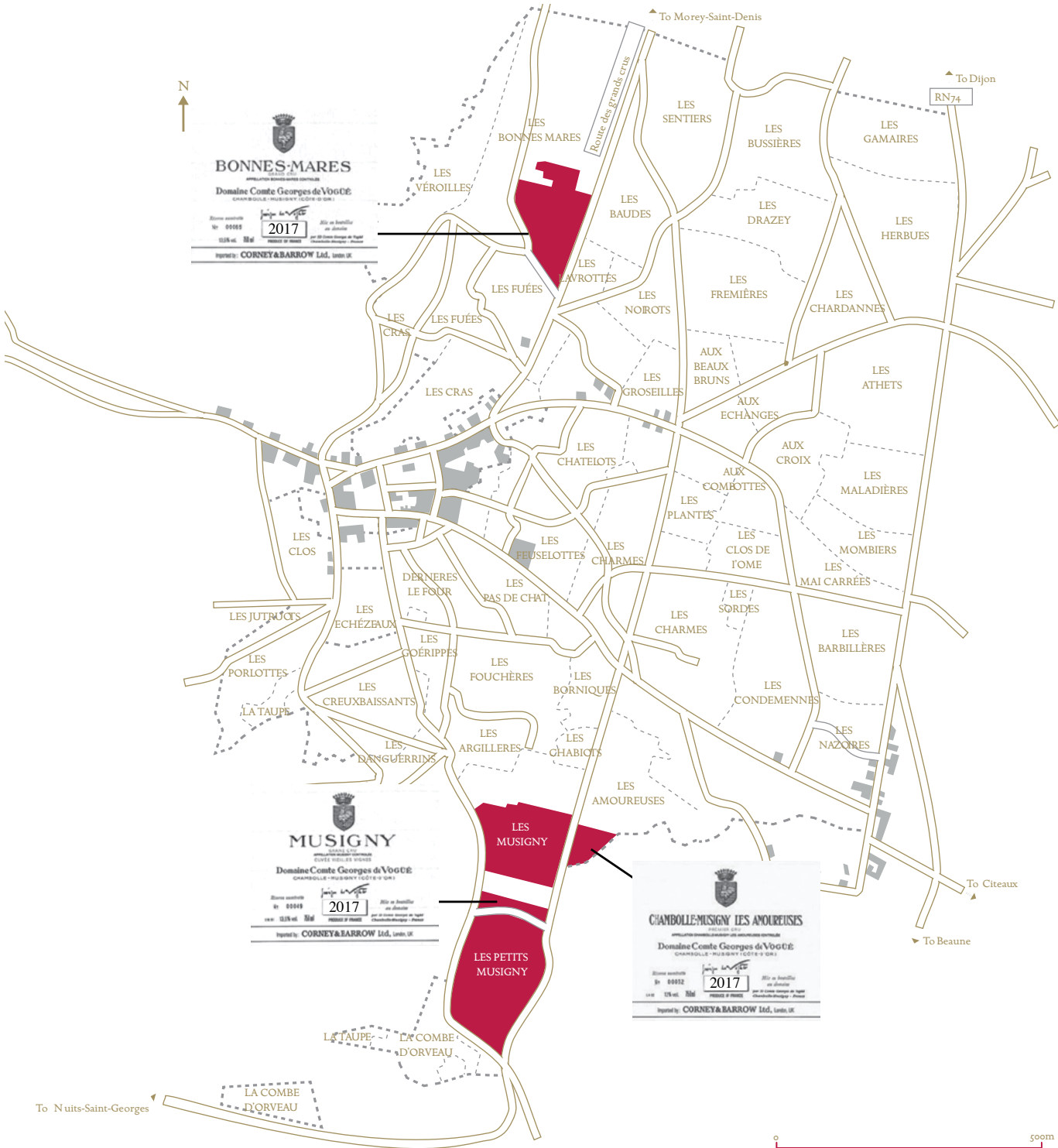
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REVISED DRINKING DATES	* Bourgogne Blanc	Chambolle Musigny	Chambolle Musigny 1er Cru	Chambolle Musigny 1er Cru Les Amoureuses	Bonnes-Mares Grand Cru	Musigny Vieilles Vignes Grand Cru
2003	Now	Now	Now	Now	Now	Now - 2020+
2004	Now	Now	Now	Now	See below	See below
2005	Now	Now	Now - 2020	Now - 2020+	See below	See below
2006	Now	Now	Now	See below	See below	See below
2007	Now	Now	Now	See below	See below	See below
2008	Now	Now	Now - 2020	See below	See below	See below
2009	Now - 2020	Now - 2020	See below	See below	See below	See below
2010	Now - 2020	See below	See below	See below	See below	See below
2011	See below	See below	See below	See below	See below	See below
2012	See below	See below	See below	See below	See below	See below
2013	See below	See below	See below	See below	See below	See below
2014	See below	See below	See below	See below	See below	See below
2015	See below	See below	See below	See below	See below	See below
2016	See below	See below	See below	See below	See below	See below

ORIGINAL DRINKING DATES	* Bourgogne Blanc	Chambolle Musigny	Chambolle Musigny 1er Cru	Chambolle-Musigny 1er Cru Les Amoureuses	Bonnes-Mares Grand Cru	Musigny Vieilles Vignes Grand Cru
2003	From 2008	From 2009	Now - 2009	From 2010	From 2014	Now - 2015
2004	2010 - 2013	2009 - 2011	2011 - 2015	2013 - 2016	2015 - 2020	2017 - 2021
2005	2009 - 2015	2012 - 2015+	2012 - 2017+	2013 - 2018+	2015 - 2020+	2018 - 2025
2006	2009 - 2014	2011 - 2014	2011 - 2017	2013 - 2020	2015 - 2020+	2017 - 2025
2007	2011 - 2015	2010 - 2012	2013 - 2016+	2016 - 2025	2015 - 2025	2015 - 2025
2008	2012 - 2016	2014 - 2018	2016 - 2020	2018 - 2020	2017 - 2022	2020 - 2030
2009	2013 - 2020	2014 - 2020	2018 - 2025	2019 - 2025+	2022 - 2025	2022 - 2030+
2010	2015 - 2020+	2016 - 2024	2015 - 2028	2020 - 2025	2022 - 2030	2022 - 2032+
2011	2016 - 2021+	2017 - 2025	2016 - 2030	2020 - 2026	2023 - 2030+	2022 - 2033
2012	2017 - 2022	2018 - 2026	2018 - 2030	2021 - 2030	2020 - 2035	2024 - 2040
2013	2017 - 2021	2017 - 2025	2017 - 2027	2019 - 2028+	2020 - 2030+	2025 - 2035
2014	2017 - 2023	2018 - 2026	2018 - 2030	2019 - 2028+	2025 - 2035+	2016 - 2035+
2015	2018 - 2024	2019 - 2027+	2019 - 2030+	2020 - 2030+	2020 - 2036+	2027 - 2037+
2016	2018 - 2024	2021 - 2030	2022 - 2030+	2027 - 2035+	2030 - 2040	2030 - 2040+

* Musigny Blanc post-2015

MAP



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