



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



BY APPOINTMENT TO  
HM QUEEN ELIZABETH THE QUEEN MOTHER  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON



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

# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

*Established 1780*

**U.K. Agents  
for**



**Domaine Comte Georges de VOGÜÉ**

*Georges de Vœgue*

**2004 VINTAGE**

# Domaine Comte Georges de VOGÜÉ

2004 VINTAGE



The de Vogüé team

*“Small crop. A haunting quality of intensity, concentration and absolute focus. Brilliant wines”.*

It is said that the greatness of a Domaine is measured not by the great years but by the problematic. If so, then Domaine Comte Georges de Vogüé has once again re-affirmed its reputation at the very highest level in Burgundy, for François Millet and Eric Bourgogne have produced wines that surpass even the exceptional 2003's whilst returning to the fresher more classical style that offers power through sweetness, balance, mineral elegance and length. These 2004's are an outstanding achievement.

Francois Millet, Maître de Cave (Cellar Master) at the Domaine since 1986 combines the sense of a poet and a Sphinx in his pronouncements. I sometimes think he is as enigmatic as some of the wines. But he was not elliptical about 2004 which he compared to a roller coaster in its temperature ranges and variations but suggesting simultaneously that this is from where the peculiar energy and intensity of the wines stem. I suspect he is right. Certainly the growing season was volatile. Although spring began conventionally enough with only a few frosts and a dryness that was a legacy of 2003, bud burst was late and the continuing dryness whilst making pruning and debudding easy, also encouraged oidium or powdery mildew. Fortunately Eric Bourgogne, Chef de Culture (Vineyard Manager), picked up the early signs and treated immediately thus avoiding a disease that can cause huge damage if not caught in good time.

Hot, dry weather continued until the middle of June when it then began alternating chaotically between hot and humid and cold and humid with a consequent lateness in véraison - when the grapes change colour - which began around the 26th of July. Southern winds carrying high humidity throughout most of August were followed by two savage hailstorms in Musigny which destroyed almost 40% of the crop (see tasting notes) with a vineyard that had already seen hail as early as May... In truth however, hail, if dealt with quickly is merely nature's savage pruning which in Musigny's case actually promoted phenolic ripeness in the bunches that remained. Nevertheless the signs were not auspicious and many growers became openly pessimistic.

2004 VINTAGE	AVERAGE AGE OF VINES	AVERAGE PRODUCTION (DOZ)	TOTAL PRODUCTION 2004 (DOZ)	YIELD HECTOLITRES PER HECTARE
Bourgogne Blanc	15 years	230	176	28
Chambolle-Musigny	27 years	500	673	30
Chambolle-Musigny 1er Cru	45/54 years (Les Baudes/ Les Fuées)	800	470	16
Chambolle-Musigny 1er Cru Les Amoureuses	31 years	200	146	30
Bonnes-Mares Grand Cru	29 years	600	603	16.5
Musigny Vieilles-Vignes Grand Cru	40 years	850	554	14.5

And then the magical change ... From August the 25th the wind shifted to, or more accurately from the North bringing with it a brilliant luminescence, warm, dry weather and gentle, cool nights - perfect conditions to pluck victory from defeat. Sugar levels soared, colours deepened and a natural freshness emerged and these fine conditions continued through and beyond harvest which began on the 22nd of September. Nevertheless the Domaine's pickers took 9 days - over twice as long as normal - to meticulously sort the grapes with two severe selections being made.

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Sugars were excellent at around 13% natural and the wines were not chaptalised. Millet was particularly careful not to over extract and the wines, using a maximum 30% new wood for barrel maturation, were put to bottle between the end of January and mid March 2006 with the Bourgogne Blanc still in cask.

2004 was not a big vintage. Yields were moderate indeed. At the Domaine they are very, very low and this, allied to the acknowledged brilliance of their efforts in the vintage will as usual make allocation of the wines necessary. This is only our second year as the UK agents with the specific brief from the Domaine to honour the additional requirements of private customers. We will take into account the history of support shown to both the Domaine and Corney & Barrow whilst recognising the importance of encouraging newer, younger customers. Please bear with us as we try to square this circle!

We are delighted to offer these wines by the individual bottle as well as the traditional 6 bottle cases (magnums are available at additional cost).

May we please have your order no later than the 24th April 2006. Invoices will be sent out on 28th April 2006 for payment on Friday 19th May 2006. In all fairness, we reserve the right to re-allocate your order to customers on the waiting list if payment is not received by this time.

Confirmation of your order will be as usual through receipt of invoice.



Adam Brett-Smith

April 2006

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## 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.

- 10 - 12 Above average to good wine.
- 12 - 14 A good to very good wine.
- 14 - 16 A very good to excellent wine.
- 16 - 18 An excellent to outstanding wine.
- 18 - 20 An outstanding to legendary wine.

- Wines are judged within their peer group e.g. Petits Châteaux / Crus Bourgeois / Crus Classés.
- A definitive score of a young wine is almost impossible. We usually offer a spread (e.g. 14-16) which relates to a potential to achieve a higher mark.
- A score is a summary only. The devil is in the detail, so please focus on the tasting notes.



*The cellar at de Vogüé*

TO PLACE AN ORDER

PLEASE USE THE ORDER FORM PROVIDED OR:

TEL: 020 7265 2430 FAX: 020 7265 2539 E-MAIL: [wine@corbar.co.uk](mailto:wine@corbar.co.uk) WEB: [www.corneyandbarrow.com](http://www.corneyandbarrow.com)

# Domaine Comte Georges de VOGÜÉ

2004 VINTAGE



## BOURGOGNE BLANC 2004

Surely it must be soon. Now 15 years old, the wines at this microscopic 1 acre vineyard are of course Bourgogne Blanc by name but Musigny Blanc Grand Cru by right. Only De Vogüé would wait so long before re-affirming that right.

Be that as it may this is a beautiful wine in 2004. Full green, gold in colour this has a gorgeous, peachy, spicy, white fruit nose, sweet, nutty and with a trace of pure minerality. The palate is taut, and finely balanced with a succulent concentration and a freshness of elegance to the finish. Grand Vin.

Drink 2010 - 2013. Corney & Barrow Score 17.



## CHAMBOLLE-MUSIGNY 2004

Situated on limestone and south west of the village this is one of the great values of the Domaine. Very pure Pinot Noir on the nose with bright red and black fruits with a hint of violets and spice. The palate is generously endowed, sweetly supple and rounded but with that characteristic lift of freshness on the finish which is of fine length and balance.

Drink 2009 - 2011. Corney & Barrow Score 16.



## CHAMBOLLE-MUSIGNY 1ER CRU 2004

This wine comes from the young vines of Musigny itself to which are added the minute and ancient rows of the 1er Cru Vineyards of Les Baudes and Les Fuées. The soil is a combination of limestone and clay. Tasted only once from barrel this has a translucent, deep, ruby colour and a latently powerful black fruited nose with shades of leather and the faintest floral perfume. The palate is again generous but more restrained, darker than the Village wine with beautifully refined structure and persistence to the finish. This will make a lovely old bottle.

Drink 2011 - 2015. Corney & Barrow Score 16/17.



## CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES

Lying east of and adjacent to Musigny, this is considered by many to be easily the equal of a Grand Cru. In 2004 there is an extraordinary intensity and focus to the wine, from a bright intense ruby colour to the spicy nose of crushed red and black fruit, through to the palate that is sweet and pure and almost pungently mineral. This is a rapier rather than a broadsword whose power is quicksilver rather than profound. Unearthly and exceptional.

Drink 2013 - 2016. Corney & Barrow Score 17+.



## BONNES-MARES GRAND CRU

This is a profoundly great wine in 2004. The vineyard sits majestically between the two 1er Cru Vassals of les Baudes and Les Fuées and north east of the village. Glinting, firm ruby colour. The nose is spectacular with smoky, spicy, earthy fruit with shades of old, old vines and sweet leather. The palate is almost chewy in its concentration with a density, richness and generosity that is almost perfectly balanced by a poised, taut and firm structure, and supreme length. The flavours balloon across your palate and offer the promise of even greater excitement in the future. Hugely impressive.

Drink 2015 - 2020. Corney & Barrow Score 18.



## MUSIGNY VIEILLES-VIGNES GRAND CRU 2004

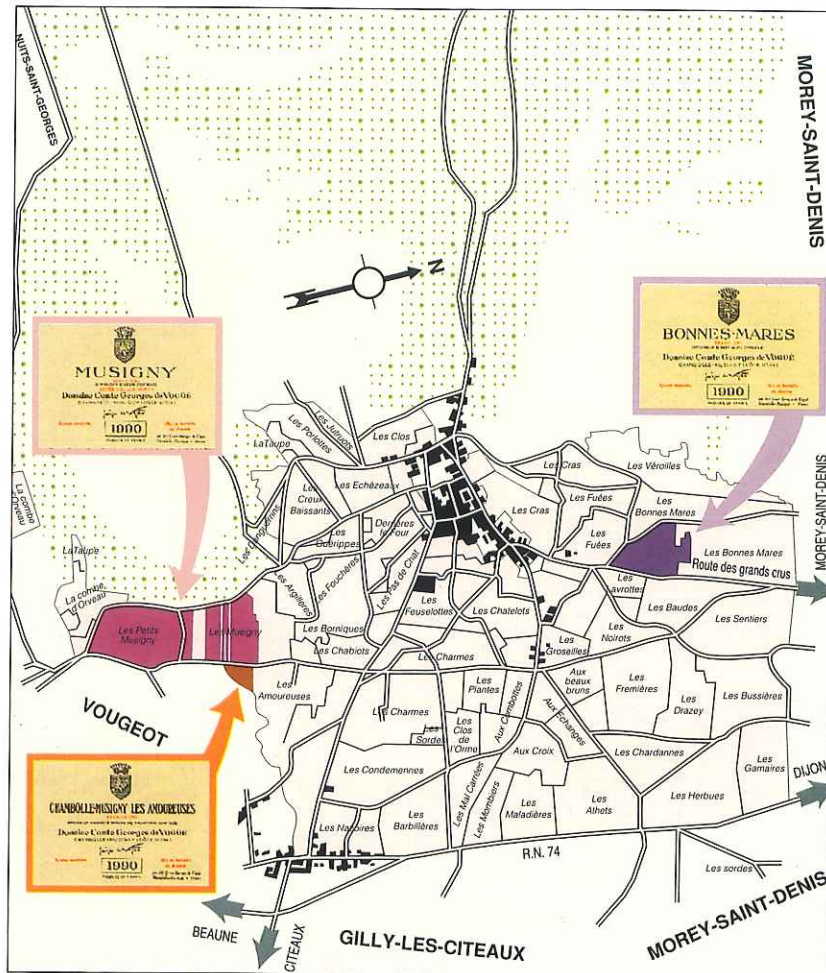
By what perverse fate should this, the greatest vineyard of the Domaine and one of the all times greats in the world of wine suffer a 37% loss of crop as a result of violent hailstorm on the evening of 23rd/24th August? This most savage of nature's pruning meant that the overall yield dropped to below 15hl/ha with the only consolation (or irony?) that the surviving grapes have produced a supreme wine.

With a more intense ruby colour than the Bonnes-Mares this has elusive, almost ethereal nose, with flashes of sweet, spicy fruit and an exotically rich, almost animal perfume. The palate is perfectly balanced with decadently cool fruit, a piercing intensity focus and minerality in the structure with concentration and supreme length. Noble wine which will become even more profound for the patient.

Drink 2017 - 2021. Corney & Barrow Score 18/19.

# Domaine Comte Georges de VOGÜÉ

2004 VINTAGE



The de Vogüé vineyards

Delivery Address  
(if different from opposite)

Postcode

Telephone

Fax

Email

Special delivery instructions (if necessary)

Please keep this as my permanent delivery instructions

DELIVERY INSTRUCTIONS

Deliver Duty Paid

Deliver in Bond

Reserve Duty Paid

Reserve in Bond

YOUR ORDER

DOMAINE COMTE GEORGES DE VOGÜÉ		£ PER 6 BOTTLE CASE IN BOND UK	QUANTITY OF CASES REQUIRED	PROJECTED PRICE £ PER BOTTLE INC VAT	QUANTITY OF BOTTLES REQUIRED
Bourgogne Blanc	2004	370.00		73.98	
Chambolle-Musigny	2004	198.00		40.29	
Chambolle-Musigny 1er Cru	2004	345.00		69.08	
Chambolle-Musigny 1er Cru Les Amoureuses	2004	750.00		148.39	
Bonnes-Mares Grand Cru	2004	775.00		153.29	
Musigny Vieilles-Vignes Grand Cru	2004	910.00		179.73	

GRAND TOTAL

YOUR PAYMENT

I am an account holder and will expect an invoice

I enclose a cheque made payable to Corney & Barrow Ltd for £

Please charge my credit/debit card



Start date

Expiry date

Issue No.

Card Number

Security Number  (This is the last 3 digits of the number which can be found on the signature strip on the back of your card)

Name on card

Signature

Date / /

All prices are quoted IN BOND UK. This means that all shipping charges are INCLUDED. Upon arrival in the UK, the only charges to be paid are duty and VAT at the prevailing rates, when the wine is cleared from bond. These rates are currently £15.50 per case of 12 for duty and 17.5% VAT on both the original cost and the duty for VAT.

\*All PROJECTED BOTTLE PRICES are Duty Paid and including VAT at the prevailing rate.