



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
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

2006 VINTAGE



Domaine Comte Georges de VOGÜÉ

Georges de Vogüé

'There is something exotic about this vintage and yet the wines are also quite calm and serene.'
François Millet, Maître de Chai, Domaine Comte Georges de Vogüé, 20th November 2007.

For Domaine Comte Georges de Vogüé the 2006 vintage possesses a seductive and harmonious quality allied to a linear, inner strength and a defined purity that will repay the patient, even as it flatters those who drink their wines younger. While the energy, even violence of the previous vintage is less obvious, in 2006 sensuous power is reconciled with a hauntingly elusive grace and sometimes ethereal finesse. Once again the Domaine has confirmed its position at the very highest level in Burgundy.

It is unfortunate that in 2006 these qualities came at a very high cost with hideously low yields through meticulous selection and nature's own savage pruning by the hailstorm on July 27th 2006. The results of two 'trriages' or selective prunings of the vineyards and in the courtyard at harvest time are painfully obvious from a quick examination of the attached table on the right leaf.

The preceding winter had been harsh, with prolonged sub-zero temperatures recorded as early as mid-November, and with snow, sometimes quite heavy, into and beyond the end of February. Few growers complained at these conditions as they inhibited or destroyed altogether vineyard pests and diseases, but there was concern at a lack of rain, particularly as the growing season of 2005 had been so profoundly dry.

March and April were however wet, rapidly replenishing the water table while May continued cool and intermittently rainy. Concerns over mildew were rapidly dispelled with glorious summer temperatures from the beginning of June. Flowering was even and rapid and the vines' growth accelerated rapidly throughout the month which remained warm and dry. July was spectacular with temperatures regularly reaching and exceeding 24°C and 32°C (75°F and 90°F) with 'véraison' (when the grapes change colour from green to black) noticed towards the end of the month. It was on the 27th July however that Chambolle was hit by a hailstorm, significantly reducing yields and necessitating meticulous excision of all damaged berries by Chef de Culture Eric Bourgogne and his team. Heartbreaking work, handsomely rewarded.

After the tremendous excitement engendered by the growing season up to this point, both rainy and mercifully cool conditions in August slowed the maturation process, and further pruning of the vines was necessary to eliminate the potential of rot and give the vines maximum chance to ripen before harvest.

As so often in Burgundy warm, dry weather returned at the beginning of September, accompanied by a brisk southerly wind. Maturation accelerated once more with a severely reduced crop of ripe, concentrated grapes harvested over 8 days from the 20th September.



Domaine Comte Georges de Vœgue

Georges de Vœgue

From our earliest tastings the hallmarks of 2006 were evident, with the wines showing a freshness, aromatic purity, richness and intensity that is both startling and exhilarating. How sad that this extraordinary quality came at the cost of an average yield of just 18 hectolitres/ha, almost 30% less than in 2005 (itself a small vintage). The consequences of this are inevitable, as demand will exceed supply by an even more frightening margin than ever before, and once again all of these wines will be sold on allocation. Once again, and in response to your requests, we thought it useful to "lay out our stall" as regards the allocation process.

1. The Domaine's focus is on private customers as consumers rather than speculators.
2. 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. We will match or better total prices available elsewhere.
3. Priority will be given to the Domaine's **and** Corney & Barrow's long-standing and best customers.
4. We will however do our best to accommodate newer customers. In addition we have a tiny range of older vintages in stock to help begin a collection.

As a further help we will be offering all wines in six bottle cases. Magnums of some wines are available at a modest additional cost.

Do please speak to your salesperson or, for new customers, the Sales Office direct line is 020 7265 2430. We are here to help.

May we please have your order no later than 18th April 2008. Invoices will be sent out during the week beginning 21st April 2008 for payment before 16th May 2008. Confirmation of your order will as usual be given by receipt of invoice and we shall respond as quickly as possible.

In all fairness we reserve the right to re-allocate your order to customers on the mailing list if payment is not received by the due date. Thank you for your help in this.

Adam Brett-Smith

Adam Brett-Smith
March 2008



BOURGOGNE BLANC 2006

As noted last year, this is in reality Musigny Blanc Grand Cru whose vines - at 15 years old - are still considered by the Domaine as too young to become re-classified from the Bourgogne Blanc label that they continue to bear. So be it, even if commentators remain staggered by the quality of this tiny, one acre vineyard... Green gold in colour this has an utterly lovely nose of sweet white fruits, zesty and pure with a creamy, biscuity flamboyance. The palate combines elegance and intricacy with a lush, ripe, succulent style, silken and generous to the finish which is sustained and long. Lovely wine.

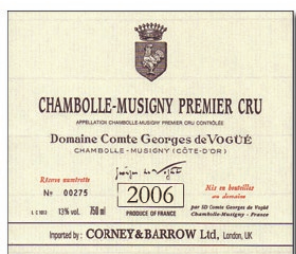
Corney & Barrow Score 18+. Drink 2009 – 2014.



CHAMBOLE-MUSIGNY 2006

This is the village wine of the Domaine but with a dramatic difference as it includes the 1er Cru parcels Les Baudes and Les Fuées (see table and map) in the final blend. Stunning value as a wine, this is limpid ruby in colour but with a dark, perfumed, cherried nose and a palate that is sweetly and freshly flavoured. Seductive, even creamy in consistency, it possesses a nice chewy structure that will reward a few years maturation.

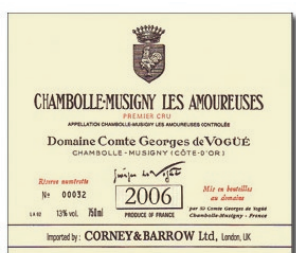
Corney & Barrow Score 16-17+. Drink 2011 – 2014+.



CHAMBOLE-MUSIGNY 1ER CRU 2006

Another great value from the Domaine. This wine is of course made from the so called “young wines” (less than 25 years old) of Musigny Grand Cru. It is very difficult to persuade Maître de Chai François Millet to let us taste this in its final version, so this note is from our earlier visit in November. Fine, limpid ruby colour. The nose is tight and concentrated, sappy with bright, black fruit and the palate is nicely weighted with an initial silky weight swiftly followed by a surprisingly profound structure, fine density and beautiful length. This may well be a great bottle.

Corney & Barrow Score 17-18+. Drink 2011 – 2017.



CHAMBOLE-MUSIGNY 1ER CRU LES AMOUREUSES 2006

At just 1.5 acres this is, after Musigny Blanc, the smallest vineyard of the Domaine and also produces one of its loveliest wines. Full ruby in colour, the nose is as always much more reserved, with a subdued spiciness and an almost ethereal perfume of violets. The palate possesses a creamy density however, matched by what François Millet calls a “mineral and aloof structure” with an almost seductive richness and weight to the finish. Still very backward, this will infinitely reward the patient cellarer. Outstanding wine from a tiny yield of just 14.8 hectolitres/ha..

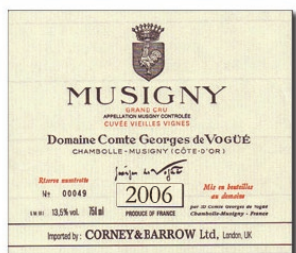
Corney & Barrow Score 17-18+. Drink 2013 – 2020.



BONNES-MARES GRAND CRU 2006

In many ways this is an enigmatic wine, and certainly one of my favourite great Burgundies. The tension comes from its two very different plots of vineyard: clay limestone with white earth in the north and limestone with red earth in the south. A splendid effort in 2006, the wine “wears its heart on its sleeve” as François Millet puts it, with a broodingly rich, ruby colour and a quite beautiful perfume of meaty, sappy fruit, raw, black liquorice and an elusive but intense floral quality. The palate is silkily weighted with powdery dry, very fine, linear tannins, terrific focus and quite outstanding length. Great wine.

Corney & Barrow Score 18. Drink 2015 – 2020+.



MUSIGNY VIEILLES VIGNES GRAND CRU 2006

This is of course the iconic vineyard of the Domaine, which holds 70% of this tiny appellation. I cannot help re-quoting Clive Coates’ eulogy: “an ode by Keats; the oboe solo from the 6th Symphony of Beethoven; a Fabergé egg...” The 2006 is a great wine and the apogee of de Vogüé’s estate. Firm, deep, limpid ruby in colour, the nose has a haunting, piercing perfume of camphorous red, blue and black fruits overlaid with spice and rose petals. The palate is intricately structured and silkily exotic with profound richness and succulence balanced by superfine, insistent, linear tannins and a length that is quite exceptional. Very, very fine.

Corney & Barrow Score 18-19. Drink 2017 – 2025.



Domaine Comte Georges de Vœgue

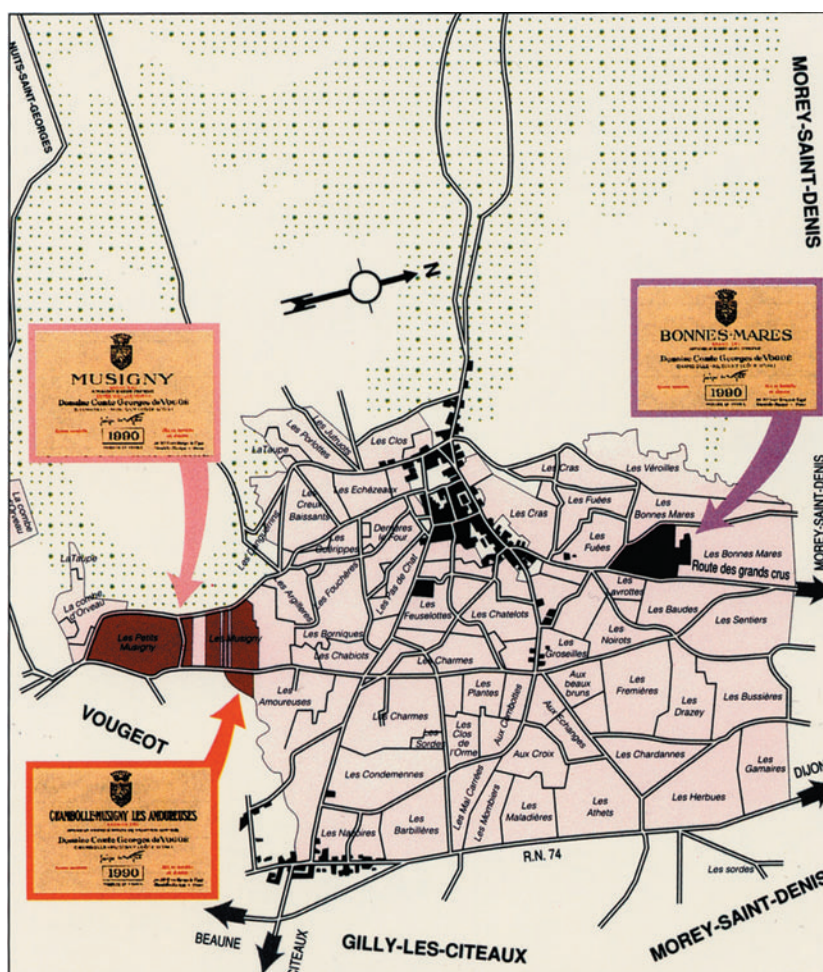
Georges de Vœgue

2006 VINTAGE	AVERAGE AGE OF VINES	AVERAGE PRODUCTION (DOZ)	TOTAL PRODUCTION 2006 (DOZ)	YIELD HECTOLITRES PER HECTARE
BOURGOGNE BLANC	16 YEARS	230	126	17.18
CHAMBOLLE-MUSIGNY	28 YEARS	500	617	25.37
CHAMBOLLE-MUSIGNY 1ER CRU	46/55 YEARS (LES BAUDÉS/LES FUÉES)	800	417	17.38
CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES	32 YEARS	200	92	14.80
BONNES-MARES GRAND CRU	30 YEARS	600	531	17.70
MUSIGNY VIEILLES VIGNES GRAND CRU	41 YEARS	850	818	18.31



Domaine Comte Georges de Vœgue

Georges de Vœgue



CORNEY & BARROW HEAD OFFICE
N°1 Thomas More Street, London E1W 1YZ
Tel: 020 7265 2400 Fax: 020 7265 2444
www.corneyandbarrow.com

CORNEY & BARROW EAST ANGLIA
Belvoir House, High Street, Newmarket CB8 8DH
Tel: 01638 600 000 Fax: 01638 600 860
newmarket@corbar.co.uk

CORNEY & BARROW WITH WHIGHAMS OF AYR
Oxenfoord Castle, Pathhead, Midlothian EH37 5UB
Tel: 01875 321 921 Fax: 01875 321 922
scotland@corneyandbarrow.com