



DOMAINE JOSEPH ROTY 2017 VINTAGE, EN PRIMEUR

Domaine Joseph Roty is one of the few producers who chooses to release bottled wines, rather than wines still in barrel. Now in its 11th generation, there is a long, admirably stubborn history of doing things their own way here.

Based in the heart of Gevrey-Chambertin, the domaine nonetheless flies under the radar. The buildings are unassuming. The wines are anything but... They range from regional Bourgogne, via Marsannay, to some of the great Gevrey *grands crus*.

The memory of the late Joseph Roty remains strong, a decade after his death. Joseph was succeeded by his son Philippe in 2008, who had in fact run the domaine for several years previously. Tragically, Philippe then died in 2015, aged 46.



The baton has now passed to Philippe's younger brother, Pierre-Jean (pictured above in November 2019), who has worked here since the 2003 vintage and is aided by his mother and sister. 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 2020**

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.

Grapes are 100% destemmed, now aided by an optical sorter. 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 2017, a little less was used than in 2016: 5-10% for regional-level wines, 30-40% for villages wines, 50% for *premiers crus* and 90% for *grands crus*. There is no filtration.

2017 VINTAGE NOTES

*“A beautiful vintage, for quantity and quality.
Very “Bourguignon”, it reminds me of the 1990s.”*

PIERRE-JEAN ROTY
November 2019

Pierre-Jean described 2017 as “a year in which many people had bad backs!” There was a lot to do in the vineyard, thanks to periods of intense heat and rainy spells.

The winter of 2016-17 was cool and sunny, with less rainfall than average. By the third week of March, buds were swollen throughout the Côte d’Or, heralding a rapid and early bud-break from 20th March, amid warm temperatures.

The first fortnight of April saw temperatures exceed 25°C, further hastening the development of the vines. However, the weather changed dramatically at mid-month, temperatures dipping below zero.

There were sub-zero temperatures on the nights of 27th and 29th April, although frost damage was avoided thanks to a remarkable effort, in which bales of hay were set alight by *vignerons* along the length of the Côte. The resulting haze of smoke prevented a repeat of 2016’s frost damage, whereby the sun’s rays had ‘burnt’ the frozen grapes as they lay encased in ice on the vine.

Better weather returned in May and by month-end, leaves were unfurling and flowering was underway, lasting almost a week. June continued warm, with the first bunches achieving closure around the 20th.

Some much-needed rain fell in July, alleviating the hydric stress that was beginning to tighten its grip on some vines. By mid-August, *véraison* (colour change) was almost finished, at which point temperatures decreased a notch, allowing for a smooth controlled descent into harvest.

Harvest at the domaine started on the 12th September, in line with the slightly later-picked approach here. It lasted eight days.

TASTING NOTES

WHITES

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. Made in the most non-interventionist manner, in 228 litre oak barrels from the Hospices de Beaune. Delicately smoky on the nose, with good struck match rigour. The palate is bright and juicy, with fleshy white peach fruit.

CORNEY & BARROW SCORE 16.5
RECOMMENDED DRINKING FROM 2020 – 2023
£145 /CASE OF 12 BOTTLES, IN BOND UK

MARSANNAY BLANC

This comes from a three parcels in Marsannay. This all went into the Bourgogne Blanc in the short 2016 vintage, it is good to see it back again. Ripe stone fruit and a bite of stony minerality, finishing saline and precise. This captures the tension of Marsannay really well.

CORNEY & BARROW SCORE 16.5
RECOMMENDED DRINKING FROM 2020 – 2023
£240/CASE OF 12 BOTTLES, IN BOND UK

REDS

BOURGOGNE ROUGE

This comes from two parcels in Marsannay, ranging from 40 to 60 years old. It has a crisp precision and a briny edge, which sets off the raspberry fruit beautifully. You can really see the 2017 “*Bourguignon*” character of the vintage which Pierre-Jean speaks of here. Drinkable and without any showiness – exactly what Bourgogne Rouge should be.

CORNEY & BARROW SCORE 16.5
RECOMMENDED DRINKING FROM 2021 – 2025
£215 /CASE OF 12 BOTTLES, IN BOND UK

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. A wonderful wine in 2017, combining ripe blackberry fruit with pretty rose petal perfume and fresh acidity. It will drink upon arrival.

CORNEY & BARROW SCORE 17
RECOMMENDED DRINKING FROM 2021 – 2024
£155 /CASE OF 12 BOTTLES, IN BOND UK

BOURGOGNE ROUGE ‘CUVÉE DE PRESSONNIER’

A Gevrey-Chambertin in all but name, this parcel having been within the appellation boundary until 1964. It lies across the *Route Nationale* from Clos Prieur-Bas. The oldest vines here date from 1925, with the youngest having been planted in 2012. Lovely firm, ripe red berry fruit, with beautifully fruit-coated tannins and a charge of energy. This is the most substantial wine so far, with excellent persistence.

CORNEY & BARROW SCORE 17
RECOMMENDED DRINKING FROM 2021 – 2025+
£200 /CASE OF 12 BOTTLES, IN BOND UK

MARSANNAY ROUGE

This is a blend of six parcels, comprising the domaine’s *lieux-dits* other than Champs Saint-Etienne (below). It will – all being well – become a *premier cru* in a couple of years’ time. Small red berries on the nose, with a hint of rhubarb and a lovely line of rose petal perfume. On the palate, it has a pleasant amplitude, with enough saline rigour to provide shape – according to Pierre-Jean, this comes with vine maturity.

CORNEY & BARROW SCORE 16.5-17
RECOMMENDED DRINKING FROM 2021 – 2025
£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. This is a mid-slope site. It has a smokier, darker-fruited profile than the previous generic *cuvée*, more serious and sombre, with an extra level of finesse and more ageing potential. Grapefruit on the attack, which re-emerges on the finish.

CORNEY & BARROW SCORE 17+
RECOMMENDED DRINKING FROM 2022 – 2027
£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 is sweeter-fruited on the nose, with a pastried joyfulness. The palate is similarly cushioned, plush even, with ripe dark berries persisting on the finish. Really good, a value pick.

CORNEY & BARROW SCORE 17
RECOMMENDED DRINKING FROM 2022 – 2026
£315 /CASE OF 12 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN

The Gevrey villages is a blend of four parcels, from both sides of the *Route Nationale*, accounting for 0.75 hectares in total. It has spicy dark berries on the nose. The palate is immediately more tannic and more firmly structured, grabbing you rather forcefully. Small dark berries, blackcurrants and a hint of liquorice. Impressive.

CORNEY & BARROW SCORE 17.5
RECOMMENDED DRINKING FROM 2024 – 2030
£450 /CASE OF 12 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN CHAMPS CHENYS

These are very old vines, bordering Charmes-Chambertin, 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. A focused nose of dark berries, leading into a confidently proportioned palate, of dark forest fruits and a stunning transparency of fruit. The tannins are very fine and detailed. Great wine.

CORNEY & BARROW SCORE 17.5-18
RECOMMENDED DRINKING FROM 2024 – 2032
£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. Being a warm, humid vineyard, it is always the first to be harvested. That warmth is reflected in the wine, whose cossetting, enveloping fruit invites you in, before the firm tannic chassis makes you sit up and pay attention. A little more oak here too, which is nicely assimilated. Long, driving finish. So good.

CORNEY & BARROW SCORE 18
RECOMMENDED DRINKING FROM 2022 – 2030
£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* and beside the holding of Armand Rousseau. Rich fruit (cherry pie!) is balanced by a starker tannic bite. A more intellectual wine than La Brunelle perhaps.

CORNEY & BARROW SCORE 17.5-18
RECOMMENDED DRINKING FROM 2026 – 2036
£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 Noir plots to be picked generally. The name Fontenys alludes to a 'little fountain' apparently. Very aromatic, rose petal perfume, with cranberries and bright cherry fruit. Almost exotic spice here, airborne and soaring. The generous fruit of this site sits happily with 2017's fresh precision.

CORNEY & BARROW SCORE 18+
RECOMMENDED DRINKING FROM 2023 – 2036
£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. An intense, pure, red-berried nose, with fresh mint leaves. The palate is both brisk and deeply fruited, raspberry and redcurrant, with herbaceous detailing, finishing long and precise. Amazing power and an assured drive.

CORNEY & BARROW SCORE 18.5
RECOMMENDED DRINKING FROM 2025 – 2035+
£1,550 /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. It is also among the first to be harvested. This tends to give very small *millerand* berries. It also tends to be rather flamboyant in style, a densely red-berried aromatic style. There is an ample coating to the tannins here, lots of richness and yet a purity and transparency of fruit which is disarming. It finishes long and powerful, with lots of aromatic detailing. Stunning.

CORNEY & BARROW SCORE 19
RECOMMENDED DRINKING FROM 2026 – 2040
£1,395 /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

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