



**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780

DOMAINE PERROT-MINOT

2018 VINTAGE, EN PRIMEUR

This is our third vintage working with the extraordinary wines of Domaine Perrot-Minot. Christophe Perrot-Minot, pictured below last October, joined the family domaine in 1993. Following a radical overhaul of the domaine, his wines now sit shoulder-to-shoulder with the best in Burgundy.



Christophe has thirteen hectares of vines, spread across Morey-Saint-Denis, Gevrey-Chambertin, Chambolle-Musigny, Vosne-Romanée and Nuits-Saint-Georges.

Today's estate is an amalgam of two sources. The original holdings, inherited from Christophe's mother's father (the Merme family), were bolstered by the acquisition of the Vosne-Romanée-based Domaine Pernin-Rossin in 2000.

According to Christophe, the Perrot-Minot style reached a crossroads in 2001, with the 2005 and 2006 vintages onwards reflecting the current vein of elegance and finesse.

The domaine has worked organically for years, with certification expected in 2022.

These 2018s have been met with glowing enthusiasm by drinkers and commentators alike. They are, quite simply, must-haves.

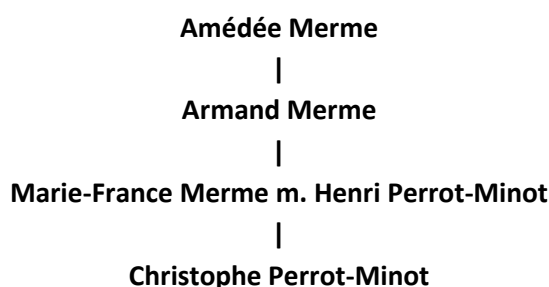
GUY SEDDON
FEBRUARY 2020

HISTORY

The origins of Domaine Perrot-Minot date back to the middle of the 19th century, but it was Amédée and Armand Merme who really set the domaine in motion at the start of the 20th century.

In the 1970s, Marie-France Merme continued the work of her father Armand with her husband Henri Perrot-Minot. After Armand's death, Marie-France and Henri took over the estate, the name of which was changed to Domaine Perrot-Minot.

In 1993, their son Christophe Perrot-Minot took charge of the domaine, having worked as a wine broker for seven years.



THE 2018 VINTAGE AT DOMAINE PERROT-MINOT

“2018 was a balance between 2009 and 2015.”

Christophe Perrot-Minot, October 2019

Christophe remarked that there was less green harvesting in 2018 than 2017. He also acknowledged that there was a danger of “dusty tannins” in 2018, due to hydric stress. For this reason, he was extremely strict when it came to sorting and declassified some *cuvées*, such as a substantial proportion of Vosne-Romanée 1er Cru Les Beaux Monts.

The maximum new oak used at the domaine in 2018 was 20%. All wines were vinified with 50-60% whole bunches. The average yield in 2018 was a modest 30hl/ha.

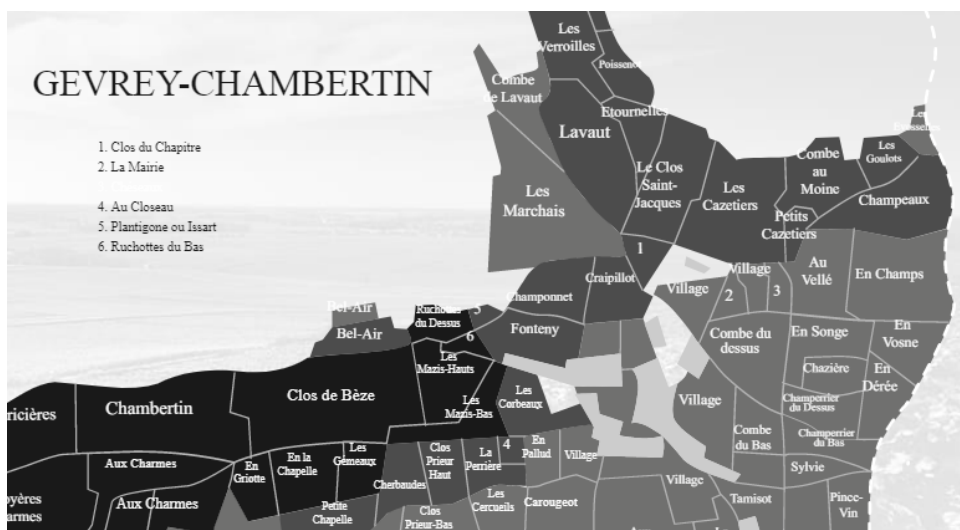
Read our full 2018 vintage report [here](#).

TASTING NOTES

We have set out the wines in this offer from north to south: Gevrey, Morey, Chambolle, Vosne, Nuits. The wines were tasted from barrel, on their lees, with no racking.

GEVREY-CHAMBERTIN

Perrot-Minot's broadest offering is in Gevrey-Chambertin. There are no fewer than six *grands crus* here, along with an excellent *village* Gevrey which gives an insight into Christophe's style. The Gevrey *grands crus* are a combination of domaine-owned parcels and bought-in grapes (the latter do not bear the word 'Domaine' on the label).



GEVREY-CHAMBERTIN VILLAGES JUSTICE DES SEUVRÉES

The domaine's Gevrey-Chambertin Villages is made from 1.51 hectares of vines. Half of this comes from Les Justices (north) and the other half from Les Seuvrées (extreme south – the last parcel in Gevrey). This is a fantastic introduction to the Perrot-Minot style of Gevrey. Wonderfully supple on the attack, leading into a very finely detailed mid-palate, with a touch of herbaceous, undergrowth character and fruits of the forest. The back-palate has the grippy definition of Gevrey.

CORNEY & BARROW SCORE 17.5+

RECOMMENDED DRINKING FROM 2022 – 2032

£500/CASE OF 6 BOTTLES, IN BOND UK

CHAPELLE-CHAMBERTIN GRAND CRU

Chapelle-Chambertin, which takes its name from the old chapel of Nôtre-Dame de Bèze, lies below Clos de Bèze. It consists of two lieux-dits: Chapelle and Les Gémeaux (the twins). The vines here are 90 years old. Smoky-mineral on the nose, with an intense concentration of red and winter berries on the palate, all lifted by just-so acidity. The tannins are firm but beautifully fruit-coated. “More black structure” here, according to Christophe.

CORNEY & BARROW SCORE 18+

RECOMMENDED DRINKING FROM 2024 – 2037

£1,850/CASE OF 6 BOTTLES, IN BOND UK

CHARMES-CHAMBERTIN GRAND CRU

This 0.91 hectare domaine-owned parcel is the highest plot in the village, located directly opposite the holding of Armand Rousseau. Open and marvellously inviting on the nose, with soaring red berries. The palate has something of the high-slope nerviness of terroir, the electric frisson of minerality, combined with fine yet muscular tannins. Thrillingly pure and driven.

CORNEY & BARROW SCORE 18.5

RECOMMENDED DRINKING FROM 2024 – 2038

£1,850/CASE OF 6 BOTTLES, IN BOND UK

MAZOYÈRES-CHAMBERTIN GRAND CRU

This 0.74 hectare holding is owned by the domaine and is located on the high part of the slope. Christophe would be entitled to vinify this together with Charmes-Chambertin but quite rightly says that this would be a “heresy”! Deeper soils here. A more savoury, mineral-driven nose. The palate is surprisingly expansive and potent, small red berries and fruits of the forest, with muscular yet finely chiselled tannins. Bloody, iodine. You could call this ‘masculine’ to Charmes’ ‘feminine’.

CORNEY & BARROW SCORE 18.5-19

RECOMMENDED DRINKING FROM 2024 – 2038

£1,850/CASE OF 6 BOTTLES, IN BOND UK

CHAMBERTIN CLOS DE BÈZE GRAND CRU

The domaine has access to a greater area of vines in Clos de Bèze than in Chambertin, although both are made from bought-in grapes. This is more visceral and mineral-driven, more pared-back than the Chambertin, although it opens out rather magnificently. Very impressive, in a more intellectual vein. You have to work harder to find the charm here, but for the purists, this is as good as it gets! Long, flinty, stony minerality on the finish.

CORNEY & BARROW SCORE 18.5+

RECOMMENDED DRINKING FROM 2026 – 2039

£4,480/CASE OF 6 BOTTLES, IN BOND UK

It is tempting to see this as the more flamboyant sibling of the neighbouring Clos de Bèze. It is more succulent, fleshier, more 'revved up'. This is Clos de Bèze with the volume turned up, with more flesh on the bone. Whether you prefer one or the other will, I suspect, be down to personal taste. Delightfully aromatic on the nose, showing dried herbs and a zesty lift. The palate is fleshy, with tobacco leaf, leather, sweet spices – volume without weight. The fine tannins are beautifully rounded and polished, supporting but never detracting from the long, almost endless finish.

RECOMMENDED DRINKING FROM 2026 – 2040

MOREY-SAINT-DENIS

[illegible]

This is a 1.4 hectare holding, a long thin strip of 40 year old vines located just above Clos de Tart. Given the high-slope location of this parcel, it is inevitably a stony mineral-driven style, but this is countered by sweet raspberry fruit a lovely exotic spice, thanks to the 60% whole bunch fermentation. 20% new oak, well integrated.

RECOMMENDED DRINKING FROM 2021 – 2033

MOREY-SAINT-DENIS 1^{ER} CRU LA RIOTTE

La Riotte, a *premier cru* made by just two others, lies on the opposite side of the village from La Rue de Vergy, beside a small street leading down to the main road. Indeed, the name may be derived from Ruotte, a little road. This is a half-hectare holding of 55 year old vines. It has a pervasive sense of earthy minerality, combined with savoury dark fruit and fine yet grippy tannins. So accomplished, the chalkiness really defining its personality.

RECOMMENDED DRINKING FROM 2021 – 2035

CHAMBOLLE-MUSIGNY

Here we have four wines from Chambolle, including the famous names of Charmes and Fuées, and one of the only two remaining ‘*Cuvée Ultras*’, this being Christophe Perrot-Minot’s designation of very old (ultra old?) vines.



CHAMBOLLE-MUSIGNY ORVEAUX DES BUSSIÈRES

This, the domaine's Chambolle village, has the *cuvée* name Orveaux des Bussièrès, reflecting that 40% of it is from Chambolle-Musigny 1er Cru La Combe d'Orveau and 60% is from old vines (100 years old!) in Les Bussièrès. The total area is just 0.85 hectares. A spicy nose of aromatic black pepper, poised between dark berries and brambly raspberries. Phenomenal concentration on the palate – assertively red berry-fruited, with fine, supple tannins and a long, perfumed finish.

CORNEY & BARROW SCORE 17.5

RECOMMENDED DRINKING FROM 2021 – 2028

£580/CASE OF 6 BOTTLES, IN BOND UK

CHAMBOLLE-MUSIGNY 1ER CRU LES CHARMES VIEILLES VIGNES

This comes from a 0.3 hectare parcel of 53 year old vines, planted on limestone and silt soils, at mid-slope, just north of Les Amoureuses. A lovely meeting of delicate rose petal perfume and flinty, chalky minerality, this exudes class.

CORNEY & BARROW SCORE 17-17.5

RECOMMENDED DRINKING FROM 2022 – 2035

£1,000/CASE OF 6 BOTTLES, IN BOND UK

CHAMBOLLE-MUSIGNY 1ER CRU LES FUÉES VIEILLES VIGNES

This is sourced from a 0.2 hectare plot opposite Bonnes Mares, with rocky sub-soils. Les Fuées is revered for its nervy precision as much as for the calibre of the growers with holdings here, who include Frédéric Mugnier and Ghislaine Barthod. This is taut and beautifully defined, sculptural almost, with pure red berry fruit persisting on the long finish.

CORNEY & BARROW SCORE 17.5

RECOMMENDED DRINKING FROM 2022 – 2037

£1,000/CASE OF 6 BOTTLES, IN BOND UK

CHAMBOLLE-MUSIGNY 1ER CRU LA COMBE D'ORVEAU VIEILLES VIGNES CUVÉE ULTRA

'Ultra' designates the venerably old vines from which this *cuvée* is made, which adjoin *grand cru* Musigny. This lower part of the Combe d'Orveau has finer, siltier soils which confer greater density and depth. Dark, spicy fruits and rose petals on the nose. A supremely delicate fore-palate, building into an intensely sweet-fruited crescendo on the mid, before reining back in on the long, fine, perfumed finish. Fabulous.

CORNEY & BARROW SCORE 18

RECOMMENDED DRINKING FROM 2022 – 2038

£1,580/CASE OF 6 BOTTLES, IN BOND UK

VOSNE-ROMANÉE

The domaine's holdings in Vosne comprise two *villages* wines and a *premier cru*, Les Beaux Monts. 60% whole bunch vinification was used for all three wines, with the painstaking nuance of removing the central stem from each bunch.



VOSNE-ROMANÉE ORME DES CHALANDINS

The domaine's Vosne-Romanée *village*, which bears the *cuvée* name Orme des Chalandins, comes from around half a hectare of 44 year old vines. The bright, fleshy red berry fruit and supple tannins suggest that this will drink early, but it has more than enough substance to age beautifully for some years.

CORNEY & BARROW SCORE 17

RECOMMENDED DRINKING FROM 2021 – 2027

£580/CASE OF 6 BOTTLES, IN BOND UK

VOSNE-ROMANÉE CHAMPS PERDRIX

This *lieu-dit* bottling is made from a stony 0.4 hectare plot just above the *grand cru* La Grand Rue. Christophe Perrot-Minot describes this rather wonderfully as “elegant and diva-like”. It is stonily mineral, with restrained fruit at this early stage but will doubtless emerge from its shell and display some of that diva style.

CORNEY & BARROW SCORE 17+

RECOMMENDED DRINKING FROM 2022 – 2028

£690/CASE OF 6 BOTTLES, IN BOND UK

VOSNE-ROMANÉE 1ER CRU LES BEAUX MONTS

This is a 0.83 hectare domaine-owned plot, planted in 1955. Christophe describes this as “very mineral”, which is undoubtedly a key to this wine. A beautifully perfumed nose, with red berry fruit to the fore. A touch of cedary spice and exotic tea leaves from the 50% or so whole-bunch fermentation. The palate is silky-smooth on the entry with lattice-like tannins, which are deftly fruit-coated. A long, perfumed finish. Magical.

CORNEY & BARROW SCORE 17.5-18

RECOMMENDED DRINKING FROM 2025 – 2038

£1,055/CASE OF 6 BOTTLES, IN BOND UK

NUITS-SAINT-GEORGES

Nuits-Saint-Georges is the southernmost outpost of the Perrot-Minot empire. This includes the second of the domaine’s *Cuvée Ultras*, 1er Cru La Richemone. Christophe stopped producing double *cuvées* in 2014 (i.e. an ‘ultra’ from old vines as well as a ‘normal’ *cuvée*).



NUITS-SAINT-GEORGES LES MURGERS DES CRAS

This is a “super-villages”, a blend of *premiers crus* Richemone (60%), Les Murgers (20%) and Les Cras (20%). All three are contiguous, as seen from the map above, located in the northern part of the appellation, on the border with Vosne-Romanée. Wintery blackberry fruit and undergrowth are enriched by a chalky texture, lifted acidity and a fine, focused finish.

CORNEY & BARROW SCORE 17.5+

RECOMMENDED DRINKING FROM 2022 – 2038

£580/CASE OF 6 BOTTLES, IN BOND UK

NUITS-SAINT-GEORGES 1ER CRU LA RICHEMONE VIGNES CENTENAIRES CUVÉE ULTRA

This is made from just 0.7 ha of the two hectares which the domaine has in Richemone (the rest going into Murgers des Cras, above). This *cuvée* retains the name 'ultra', in recognition of its ancient vines, the survivors of which were planted in 1902. The yield here was just 20hl/ha. It is "on the level of a *grand cru*", as Christophe says. Wonderfully spiced, soaringly pretty nose, with an imposing weight of sweet red fruit. It is 'more Vosne' than Nuits-St-Georges on the pretty, floral nose. The palate has a darker fruited seriousness, again with that sweet voluptuousness of fruit.

CORNEY & BARROW SCORE 18.5

RECOMMENDED DRINKING FROM 2023 – 2045

£1,580/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.

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