



DOMAINE JOSEPH ROTY 2018 VINTAGE, EN PRIMEUR

Domaine Joseph Roty, one of our favourite offers and yet almost entirely under the radar – both due to the tiny volumes and the unassuming nature of the domaine. If ever the term ‘insider’s wines’ was apt, it is here.

The Roty family have, for as long as we have worked with them, released bottled wines, rather than wines still in barrel. Now in its 11th generation, there is a long and admirably stubborn history of doing things their own way here.

Based in the heart of Gevrey-Chambertin, everything about this domaine is understated. The wines, however, 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.

Philippe’s younger brother, Pierre-Jean, now runs the domaine, 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
FEBRUARY 2021

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 is adapted to the vintage but is generally around 5-10% for regional-level wines, 30-40% for *villages*, 50% for *premiers crus* and 90% for *grands crus*. There is no filtration.

2018 VINTAGE NOTES

“Beautiful elongated and airy clusters...”

PIERRE-JEAN ROTY
November 2020

After a very wet winter and spring, the sun and heat allowed the vines to develop rapidly. Flowering in early June took place in good conditions.

Summer was hot and dry, resulting in the start of *véraison* (colour change) at the end of July in the earlier plots.

Harvest began on 8th September. The domaine harvested what Pierre-Jean termed “beautiful elongated and airy clusters”, which have made for particularly seductive red wines.

The white wines are brilliant gold, with pronounced aromatics, fruity citrus notes and impressive concentration.

TASTING NOTES

WHITES

BOURGOGNE BLANC

This is 80% Pinot Blanc (planted 1990) and 20% Chardonnay. It comes from parcels in Gevrey-Chambertin and Marsannay. Vinified in used 228 litre oak barrels from the Hospices de Beaune. Bright, juicy white peach and apricot, with phenolic grip on the finish.

CORNEY & BARROW SCORE 16.5
RECOMMENDED DRINKING FROM 2021 – 2024
£155 /CASE OF 12 BOTTLES, IN BOND UK

MARSANNAY BLANC

From three parcels in Marsannay, this has a flinty nose, with a bite of struck match reduction setting off the fleshy white peach fruit nicely. An expansive, generous palate, with satisfying saline crunch on the finish. Excellent.

CORNEY & BARROW SCORE 17
RECOMMENDED DRINKING FROM 2021 – 2024
£255 /CASE OF 12 BOTTLES, IN BOND UK

ROSÉ

MARSANNAY ROSÉ

The produce of 50+ year old vines, this is made using direct pressing. Pierre-Jean Roty leaves the juice in the press for two hours at a gentle pressure, to extract the phenolics naturally. A mid-salmon colour, pleasingly substantial on the palate, with expressive strawberry fruit and a long finish. This receives 15-18 months' ageing in three year-old oak barrels.

CORNEY & BARROW SCORE 16
RECOMMENDED DRINKING FROM 2020 – 2023
£145 /CASE OF 12 BOTTLES, IN BOND UK

REDS

BOURGOGNE ROUGE

This comes from two parcels in Marsannay, ranging from 40 to 60 years old. Dark forest fruits and peppery, flinty minerality on the nose. The palate is ferrous and deeply fruited, with much more presence and weight than you would expect at this level. As

Joe Muller, who I tasted with, said, there are village wines which deliver less than this. As always, this score is ‘within its peer group’ – a buy!

CORNEY & BARROW SCORE 18
RECOMMENDED DRINKING FROM 2022 – 2026
£230 /CASE OF 12 BOTTLES, IN BOND UK

CÔTEAUX BOURGUIGNONS

Côteaux Bourguignons was created in 2011, replacing Bourgogne Grand Ordinaire, the previous appellation of this wine. Although Gamay is permitted, 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. Very pure blackberry fruit, with violet perfume and firm, honest tannins. A very immediate, intense wine, heart on sleeve.

CORNEY & BARROW SCORE 16.5
RECOMMENDED DRINKING FROM 2022 – 2025
£165 /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. Dark, textured berry fruits, with firm, fruit-enveloped tannins picking out the fruit wonderfully. Focused and precise on the finish.

CORNEY & BARROW SCORE 17+
RECOMMENDED DRINKING FROM 2022 – 2026+
£240 /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* before too much longer. Pure raspberry fruit on the nose, very primary, with a hint of coffee bean. The palate is engaging and energetic, with substantial fruit weight and a little grip on the back end. Very good example of village Marsannay.

CORNEY & BARROW SCORE 17
RECOMMENDED DRINKING FROM 2022 – 2026
£290 /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. A step up in intensity and definition from the previous wine, this will drink for a little longer and develop greater complexity.

CORNEY & BARROW SCORE 17+
RECOMMENDED DRINKING FROM 2023 – 2028
£310 /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. Dried spices on the nose, with leafy blackberry fruit. The palate has more tenderness and cushioning, ripe winter berries channelled by firm, fine tannins. Good intensity for its level.

CORNEY & BARROW SCORE 17
RECOMMENDED DRINKING FROM 2023 – 2027
£330 /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. Dark, spiced berries and a little liquorice on the nose. The palate is deep and quite lush on the mid-palate, with a cool finesse to the finish bringing the blackberry flavours into focus, aided by the chiselled, fine tannins.

CORNEY & BARROW SCORE 17.5
RECOMMENDED DRINKING FROM 2025 – 2031
£475 /CASE OF 12 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN CHAMPS CHENYS

These are very old vines, scattered across the *lieu-dit*, which borders Charmes-Chambertin. A few vines survive from the original 1920 planting, some others from 1934. Svelte, velvety raspberry fruit on the nose, with violet overtones and hawthorn beneath. With time in the glass, this blossoms. Mid-weight and intricately structured on the palate, with luscious blackberry and raspberry fruit, savoury spice and a touch of coffee on the finish.

CORNEY & BARROW SCORE 17.5+
RECOMMENDED DRINKING FROM 2025 – 2033
£280 /CASE OF 6 BOTTLES, IN BOND UK

GEVREY-CHAMBERTIN CUVÉE DE LA BRUNELLE

Planted by Pierre-Jean's father and grandfather, La Brunelle is immediately behind the domaine buildings, 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. Intense and brimming with ripe small-berried dark Pinot fruit – you can feel the skins here in the fine, grippy, phenolic palate. A touch more oak adds a cedary spice but will integrate effortlessly. Excellent.

CORNEY & BARROW SCORE 18
RECOMMENDED DRINKING FROM 2022 – 2030
£295 /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. Savoury and gently leafy, with blackberry fruit and firm, grippy tannins. This is uncompromising but rather exciting for it.

CORNEY & BARROW SCORE 17.5
RECOMMENDED DRINKING FROM 2026 – 2036
£295 /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. A beguiling Gevrey nose, of dark berries, undergrowth, dried herbs and pepper, with just a little red perfume seeping around the edges. The palate is ferrous and nervy, flinty mineral-laden and with delectably fine, supple tannins. A darker style this year, which suits the seated power of the vintage.

CORNEY & BARROW SCORE 18+
RECOMMENDED DRINKING FROM 2024 – 2038
£570 /CASE OF 6 BOTTLES, IN BOND UK

MAZY-CHAMBERTIN GRAND CRU

Never enough of this to go around, unfortunately. Sometimes spelt ‘Mazis’, the Rotys’ ‘Mazy’ is adjacent to Domaine Dugat-Py’s. A section of these vines was planted in 1919. A powerful nose of very pure raspberry and cranberry fruit, with menthol lift. The palate is simply gorgeous – pure red berry fruit and a crystalline depth of flavour, so precise and focused. Chalky mineral texture persists on the long finish.

CORNEY & BARROW SCORE 18-18.5
RECOMMENDED DRINKING FROM 2026 – 2038+
£1,650 /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, for which we can allow the ‘very’ old vines of its title. This produces very small *millerand* berries, which tend to be among the first picked. Huge intensity on the nose, densely red-berried and aromatic, yet with utmost finesse and harmony. The palate is rich and resoundingly ripe, with a cool counterpoint of crunchy acidity and fine tannic rigour lending definition. Long, perfumed finish.

CORNEY & BARROW SCORE 18.5
RECOMMENDED DRINKING FROM 2026 – 2040
£1,485 /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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