



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



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HRH THE PRINCE OF WALES
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INDEPENDENT WINE MERCHANTS

Established 1780

BONNEAU DU MARTRAY
2009 VINTAGE, EN PRIMEUR



Sur la totalité des parcelles de blanc, l'aspect des fruits est magnifique, et leur aspect doré particulièrement réjouissant. Les concentrations en sucre sont élevées. Les acidités sont bien équilibrées, et témoignent d'une maturité irréprochable des fruits.

The white parcels, across the board, produced magnificent fruit with a particularly resplendent golden colour. The concentrations are high, the acidity well balanced – a sign of the impeccable maturity of the fruit.

Jean-Charles le Bault de la Morinière
October 2010



Jean-Charles le Bault de la Morinière

2009 Vintage report

It is rare for a growing season to be perfect, rarer still for its ingredients to be translated, let alone judged, with an equally perfect accuracy but 2009 comes close, pretty close. Even Jean-Charles was quietly confident enough to answer his own restless observation with the spare assessment 'we are very unlikely to come across such conditions again in our lifetime'.

In many ways achieving greatness in a fine year is more frightening than finessing the difficulties of a lesser one—precisely because expectations of success are so high.

Happily the Domaine has landed 2009's wonderful ingredients with authoritative confidence as the tasting notes and scores suggest; here are combined effortlessly ripe fruits with silken intensity and concentration and that even rarer quality of approachability, even at this embryonic stage. 2009 is a lovely vintage.

This quality and nature's kindness are also in tandem with the immense viticultural investments that the Domaine has been making these last 15 years, not least in the grinding, frustrating conversion towards organic and biodynamic certification. The concentration on ingredients, the meticulous husbandry of this ancient vineyard, the low yields and the very high average age of the vines are merely the result of the origin of that process which will surely become official in the near future.

The birth of the 2009 began of course in 2008 and the falling of the leaves between 7th October and 1st November. Winter conditions, in this instance were very cold and largely dry, cleansed the vineyards of any latent pests and diseases. You need a cold winter and 2008–2009 was excellent in this respect. Rigorous pruning took place between November and March 2009 to 'prime' the vines for both health and yield and in anticipation of the milder conditions of spring. After useful periods of both rain and sunshine bud burst began on April 15th, just after the branches of the vines were tied down. May and June were beautiful months with temperatures reaching up to 31°C (87.8°F) and 30°C (86°F) respectively and with a quite extraordinary rapid flowing taking place between the 1st and 4th June.

Average temperatures continued to rise in July (max 32°C) with some by this stage, frequent but brief showers in these second two weeks. August was frankly magnificent, dry, bright and warm with that particular luminosity that is so characteristic of the Domaine's aspect, facing as it does west and south west. Veraison, where the grapes change colour, took place under these perfect conditions, with September offering equally serene and cloudless skies.

Intriguingly the first vines to be harvested on 9th September were from one of the parcels of the tiny Corton Rouge vineyard (the second picked on the 12th) with the great Corton Charlemagne plots harvested from the afternoon of 9th September until the morning of the 15th as each kicked successively into full maturity. Yields nevertheless remained very moderate, just 39.4 hectare for the white and 27.05 hectare for the red but the crop produced magnificent fruit, bursting with health and ripeness, and with super fine sugars and acidities.

Easy fermentations are almost always a sign of a fine vintage and 2009 followed this classic profile with sugars consumed by the end of December and the first malolactic fermentations (the conversion of spiky malic acids into creamier lactic acids) beginning quietly in January 2010 and fully completed at the beginning of June 2010. As I write, the wines have finished racking (transferal off the old lees into fresh barrels) and will continue their maturation before bottling in spring 2011.

With only 3% of the Pinot Noir grapes needing elimination on sorting tables, the quality of the red Corton was equally profound. Fermentation of the two lots on the skins lasted 19 and 22 days respectively with the wines put to barrel on the 9th October. Malolactics were slightly later than the Corton Charlemagne beginning in May 2010 and completed by mid August. Racking will take place this month (October 2010) with bottling also planned for Spring 2011.

Allocation Process

In the 17 years since Jean-Charles le Bault de la Morinière took over full time management of Bonneau du Martray, the Domaine has been taken to the very highest quality levels in Burgundy, an opinion corroborated by third party sources. During Corney & Barrow's tenure of UK distribution, now in its 11th year, we have seen demand soar and our allocation put under correspondingly severe pressure. We continue to do our best to ensure the wines are offered as evenly and fairly as possible. In the interest of speed of response we will allocate on a daily basis as your orders come in. As always do please speak to your usual salesperson or any member of the sales team. We are all here to help and our contact numbers are detailed on the back of this brochure.



Adam Brett-Smith
October 2010

*“It is for its white wine, one of the greatest in all of Burgundy,
that this Domaine gains three stars.”*

Clive Coates MW, *The Wines of Burgundy*,
2008 University of California Press

Tasting Notes

Corton Charlemagne 2009 Grand Cru

100% Chardonnay

Corney & Barrow Score 18–19

Pale green-gold in colour. The nose is fabulous, with a creamily rich, almost leesy perfume of supple but intense, zesty fruit, focussed and bright. The palate is silkily concentrated, with super ripe, broad flavours, concentrated and full with rich mineral intensity to the finish. Lovely wine, possibly the finest of the last ten years.

£825/case of 12, in bond UK

Recommended drinking from 2014 to 2018

Corton 2009 Grand Cru

100% Pinot Noir

Corney & Barrow Score 18

This tiny vineyard is a jewel, now acquiring cult status not just because of its size, just 3.71 acres but because of its superlative quality over the last few years. The 2009 is unquestionably the Domaine's finest Corton to date. It possesses a profound ruby colour and a treacle rich, fruitcaked nose of fresh almost stony black and red fruit, seductive and intensely perfumed. The palate is delectable with a beautiful balance of dense, weighty flavours, powdery fine, ripe tannins and an intricate, extended finish. Really fine.

£415/case of 6, in bond UK

Recommended drinking from 2015 to 2020

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.

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.*
- *A definitive score of a young wine is almost always impossible. We usually offer a 'spread' (e.g. 14–16) which relates to the potential to achieve a higher mark. A 'plus' adds further to that potential.*
- *A score is a summary only. The devil is in the detail, so please focus on the tasting notes.*

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)

 These wines are released en primeur. Delivery dates to be confirmed. All prices are quoted in bond UK

The Holdings



Corton-Charlemagne Grand Cru

Grape Variety
Chardonnay

Vineyard Holding
9.5 Hectares (23.47 Acres)

Average Age of Vines
45 Years

Average Production
4,150 cases



Corton Grand Cru

Grape Variety
Pinot Noir

Vineyard Holding
1.5 Hectares (3.71 Acres)

Average Age of Vines
45 Years

Average Production
590 cases



Map showing 'En Charlemagne' and 'Le Charlemeagne' vineyards

Domaine Bonneau du Martray Dinner

An exclusive dinner with Jean-Charles le Bault de la Morinière,
of the famed Domaine Bonneau du Martray in Burgundy.

Thursday 25th November

Time: 6:45pm

Venue: Roussillon Restaurant,

16 St Barnabas Street, London, SW1W 8PE

Ticket Price: TBC

RSVP: Anna Bell – Tel: 020 7265 2522

Email: events@corneyandbarrow.com

**BOOK
NOW**

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