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WINE MERCHANTS
CORNEY & BARROW LIMITED
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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

U.K. AGENTS FOR



Domaine Comte Georges de VOGÜÉ

Georges de Vœgue

2007 VINTAGE



Domaine Comte Georges de VOGÜÉ

Georges de Vogüé

2007 VINTAGE

“These 2007 wines are particularly expressive of their individual *terroirs* with spontaneous, almost floral, fruit and seductive purity of flavour.”

François Millet, *Maître de Chai*,

Domaine Comte Georges de Vogüé, November 2008

2007 VINTAGE	AVERAGE AGE OF VINES	AVERAGE PRODUCTION (DOZ)	TOTAL PRODUCTION 2007 (DOZ)	YIELD HECTOLITRES PER HECTARE
BOURGOGNE BLANC	16 YEARS	230	147	20.04
CHAMBOLLE-MUSIGNY	46/55 YEARS (LES BAUDES/LES FUÉES)	500	540	22.20
CHAMBOLLE-MUSIGNY 1ER CRU	N/A	800	500	20.84
CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES	32 YEARS	200	81	13.03
BONNES-MARES GRAND CRU	30 YEARS	600	478	15.93
MUSIGNY VIEILLES VIGNES GRAND CRU	41 YEARS	850	700	15.67



Domaine Comte Georges de Vœgüe

Joseph de Vœgue

2007 VINTAGE

It is occasionally useful and always thought-provoking to compare the “new” vintage with its predecessors. This is, perhaps, particularly true for 2007 which began and finished so brilliantly but which offered much heartache and called for unremitting husbandry of the vineyard in between. Here, the gorgeously debauched, Arabian richness of 2003 will not be found, nor the profundity and majestic control of 2005. 2007 seems to me to offer the silky, even ethereal transparency of Pinot Noir at its delicate, insinuating best. Rather like the *superleggera* chassis of a thoroughbred classic car, the Domaine’s qualities in 2007 are those of a high-tensile strength, born of delicate conditions, finessed superbly by sweetly flavoured fruits and beguiling perfumes. In this, there is perhaps a similarity to 2000 but 2007 has a fresher, purer quality, peculiarly its own. It is a lovely vintage.

2007 OVERVIEW

A year of 13 moons, 2007 began and continued with vast optimism. January may have had snow in the last few days but it was still the warmest in 20 years. This trend continued with magnificent temperatures and virtually no rain, leading to a very early budburst during the first two weeks in April. It was the sunniest April since 1921 and led to an extraordinarily precocious vegetative growth requiring *travaux d'ébourgeonnage* (de-budding) and an equally exciting early flowering at the beginning of May, which was satisfactorily completed by the 21st.

It was at this stage that many growers in Burgundy began, not unreasonably, to anticipate a harvest date earlier even than the fabled 2003, with some taking steps to slow down the ripening process by not restricting yields and even de-leafing, to delay photosynthesis and therefore the ripening abilities of the vine canopy.

With some prudence, the Domaine’s team watched and.... waited. How right they were. Cooler, wetter weather arrived, maturation slowed markedly and apart from a usefully warm and sunny spell in the first two weeks of July with *véraison* (when the grapes change colour from green to black) beginning on the 3rd, the conditions were marked by rain and cool temperatures. Savage green harvesting, particularly in the younger vines, was effected between the 10th – 25th July and a significantly reduced harvest was anticipated as a result. This was just as well because the three weeks of August were also cool and wet, maturity was dramatically slowed and the delicate skins of the Pinot Noir began exhibiting an insidious rot in some parcels. Relentless elimination of these berries was effected by *Chef de Culture*, Eric Bourgogne, and his team in meticulous, painstaking work throughout this period.

And then salvation. On the 21st August a fresh, dry and, above all, cleansing North East wind began to blow and with it came warm, sunny conditions. Sugar levels soared, any incipient rot was dried off and harvesting commenced, still early, on the 1st September. The crop was brought in, parcel by parcel, during beautiful weather with two *passages de tri* (de-selection passages) through the vineyards and a further two on the sorting tables outside the cellars. Overall a massive 30% of the crop was de-selected, as compelling an illustration as any of the lengths the Domaine will go to produce great wine. What remained exhibited exuberant freshness and health, sweet flavours and intense perfumes – *fruit acidulé* as François Millet, more economically, observed. His translation of these ingredients was impeccably judged, balancing the gentle tannins and seductive acid levels, with a fine-boned structure and a linear, sometimes unearthly purity. These are beautiful wines.

TO PLACE AN ORDER

Please use the order form provided or:

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Domaine Comte Georges de VOGÜÉ

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ALLOCATION PROCESS

It seems we are forever faced with hideously small quantities from a Domaine that, quite naturally, is one of the lowest yielding in Burgundy. So it is with these 2007's, as a glance at the specification table will show. Once again, and despite our privileged position as the Domaine's exclusive Agent in the UK, demand will inevitably exceed supply and the wines will need therefore to be allocated. In response to your requests we 'lay out our stall' as to how this allocation process works:

1. The Domaine's focus is on private customers 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 price 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.

To help you further in this, we continue to offer all wines in six bottle cases. **Magnums** of some wines are available at a modest additional cost.

Do please speak to your salesperson or, call 020 7265 2430. We are here to help.

Please ensure you place your orders by the 18th March 2009.

Allocations will be completed by the 25th March 2009 and invoices will be sent out shortly afterwards. May we please request that invoices are paid in full by the 17th April. Confirmation of your order will as usual be given by receipt of invoice or do please speak to our team for earliest notification.

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

Adam Brett-Smith
February 2009



Domaine Comte Georges de Vœgüe

Joseph de Vœgüe

2007 VINTAGE

BOURGOGNE BLANC 2007

Corney & Barrow Score 17-18.

This is the Grand Cru Musigny Blanc, the rarest and smallest of all Grands Crus, a legend to many and sought by all. The Domaine continues to offer it as a simple Bourgogne Blanc because it considers its vines – now with an average age of 16 years old – too young to merit its highest appellation. We suspect that the wine's sheer quality will change this extraordinary qualitative decision soon but in the meantime, it remains one of the truly great bargains in Burgundy.

Glistening green gold in colour, the nose is quite beautiful, with a hauntingly rich and yet ethereal perfume of ripe, white – peachy fruits. The palate has tremendous attack with linear, intense freshness matched by a creamy succulence and depth of flavour. Real concentration to the finish. This is a lovely wine and may yet prove my score conservative.

Recommended drinking from 2011-2015



CHAMBOLLE-MUSIGNY 2007

Corney & Barrow Score 16-17

Once again, a misleading label as this village wine contains the entirety of the two tiny, old-vined 1er Cru vineyards Les Baudes and Les Fuées (see table). Bright, limpid ruby colour. This is pungently fresh, almost citrusy on the nose with equally bright, spicily-perfumed red fruits. The palate has a delicate plumpness with sweetly succulent, beguiling flavours and a gentle, rich finish. 16-17

Recommended drinking from 2010-2012



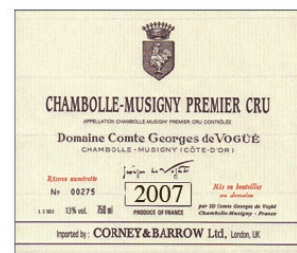
CHAMBOLLE-MUSIGNY 1ER CRU 2007

Corney & Barrow Score 17 plus

Next to the current status of the Bourgogne Blanc, this is one of the great value wines of the Domaine, made entirely from the young vines of the fabled Musigny itself; young by De Vogüé standards as they are less than 25 years old! As usual, it was very difficult to persuade *Maitre de Chai* François Millet to let me taste this wine in its final version, so the notes are taken from my earlier visit in 2008.

Limpid, ruby colour the nose offers brilliantly bright red fruits, fresh and pure, matched by a palate that offers flashes of Musigny profundity with a sweetness and charm and, above all, freshness that nods to the younger vines. Little is given away on the finish which is progressive, sustained and of remarkable intensity. Superb wine.

Recommended drinking from 2013-2016 plus



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Domaine Comte Georges de VOGÜÉ

Jean-Jean de Vœgue

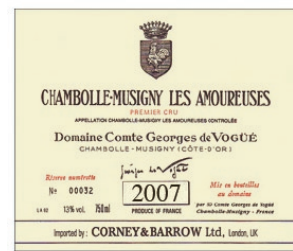
2007 VINTAGE

CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES 2007

Corney & Barrow Score 17-18

Considered by many to be the qualitative equivalent of a Grand Cru, this vineyard has made a beautiful 2007. Bright, deep ruby colour. The nose is quite lovely with a toffeed, fecund richness of wild, dark red fruits. The palate is succulent and silky with beautifully supple, even sexy flavours, but with a grainy concentration that belies the initial flamboyance. There is an intriguing 'wild' side to this AmoureuSES, a sense of energy scarcely contained, that with the wine's exceptional length, will repay patient cellaring. A lovely wine.

Recommended drinking from 2016-2025

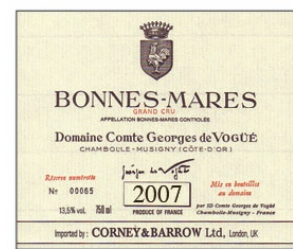


BONNES-MARES GRAND CRU 2007

Corney & Barrow Score 17-18 plus

One of my favourite great red Burgundies. It remains one of the insider's Grand Crus, perhaps because of the confluence of the burly richness that comes from the red earth and limestone of its southern plots, and the elegance and minerality of the clay-limestone white earth parcels further south. In 2007 it would appear that the South pre-dominates, for this wine, with its bright crimson colour offers a dark, sappily rich nose, with earthy, tight, black fruits. The palate is profoundly dense but silky too, with generously deployed flavours that avoid mere mass and weight, through a linear concentration and balance. The finish is sustained and long. Noble wine.

Recommended drinking from 2015-2025 plus

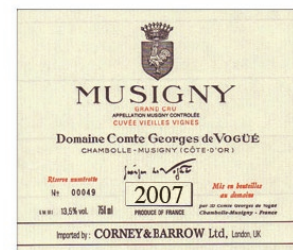


MUSIGNY VIEILLES VIGNES GRAND CRU 2007

Corney & Barrow Score 18 plus

Great poetry has been written about this wine, as much for its often ethereal harmony as for its concentration and intensity. It masks gently, sometimes casually, profundity with perfect balance and an uncanny ability to distance itself completely from the other Crus of the Domaine, however exceptional their quality. Perfectly illustrated in 2007 and tasted immediately after the burly Bonnes Mares – great wine though that is – this Musigny offers a deep, glinting ruby colour and a nose that is refined, linear and pure in its perfume but with a hint of smoky, almost animal scent behind the elegance. The palate is impeccably balanced, harnessing creamy, profound, elegantly rich flavours with a fine powerful structure and what *Maitre de Chai* François Millet calls, "huge energy without aggression" on the finish. This is a great wine.

Recommended drinking from 2015-2025 plus



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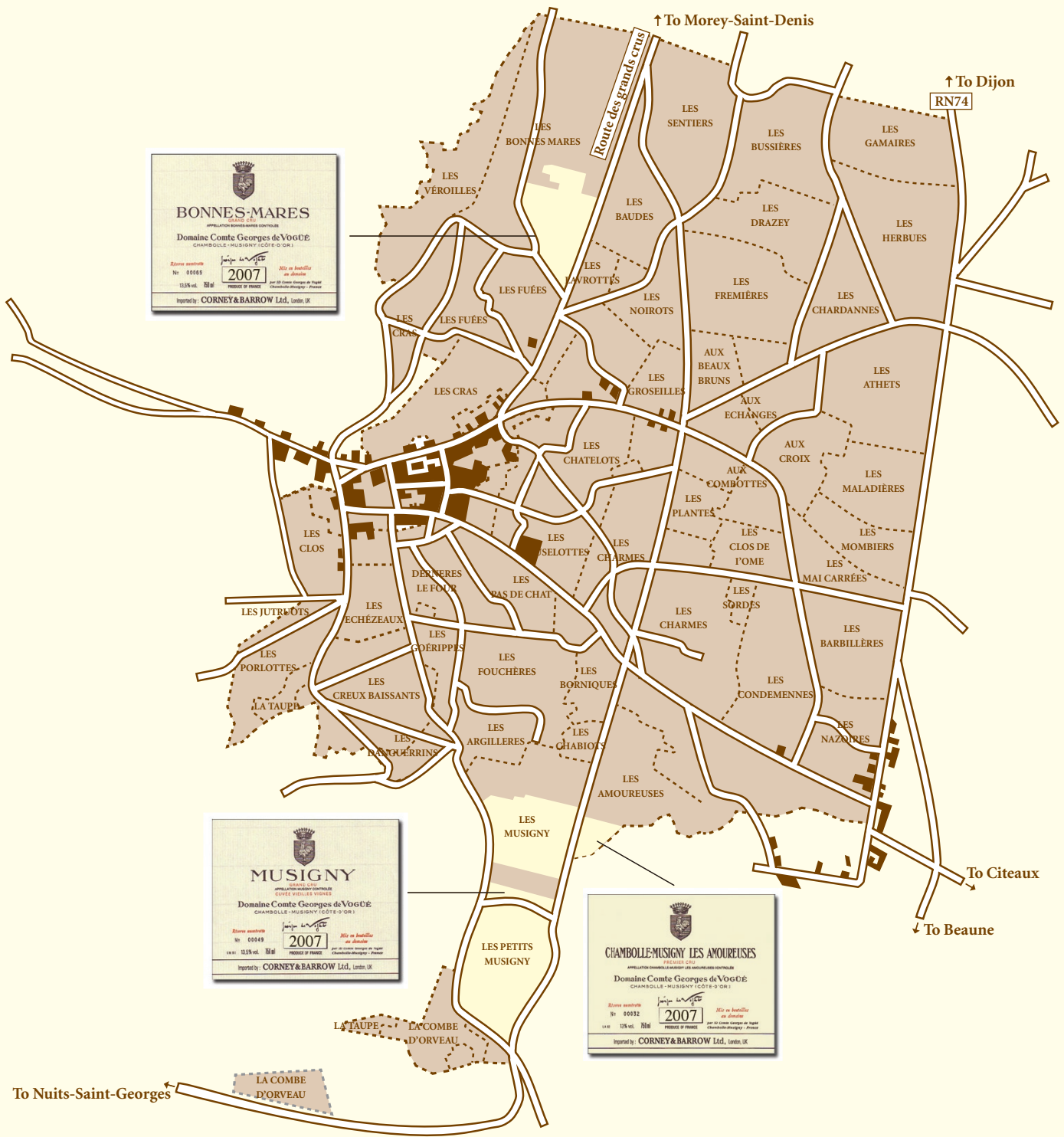
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Domaine Comte Georges de VOGÜÉ

Joseph de Vogüé



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