



## DOMAINE TRAPET PÈRE ET FILS 2012 VINTAGE, EN PRIMEUR

*“Our history with Corney & Barrow is long and enduring, built to last. Today we are delighted to extend this relationship and to entrust our wines to their care.”*

**JEAN-LOUIS TRAPET**

### INTRODUCTION

Third party commentary on Domaine Trapet has, for too long, been based on the assumption that the estate’s *modus operandi* is founded on one principal – “tradition”.

Somerset Maugham declared that, “Tradition is a guide but not a jailer”.

Jean-Louis Trapet is not a man to be trammelled by convention. There are no “sacred cows.” He believes everything can be questioned and should, albeit in a context of admiration for his forebears. There is a remarkable sense of suspense here as tradition and innovation are linked under the meticulous direction of Jean-Louis and his team.

Corney & Barrow has enjoyed a long relationship with the Trapet family, dating back to the 1960s. In recent years the Domaine has benefitted from a well-documented surge in quality under the stewardship of the seventh generation, Jean-Louis Trapet. We are both delighted and proud to represent their wines exclusively in the UK.

### THE HISTORY

The story really begins with one Louis Trapet, originally from Chambolle-Musigny, who married a girl from Gevrey-Chambertin, where they made their home. In the late 1800s, Louis’ son Arthur, great, great grandfather of Jean-Louis, laid the foundations of the estate today. With the wine industry reeling in the wake of phylloxera, Arthur was able to acquire vineyards, confident that he would be able to revitalise them, using grafting. He began with *villages* holdings and, at the beginning of the 20<sup>th</sup> century, he managed to purchase some Chambertin and Latricières-Chambertin Grands Crus.

The Domaine, along with the rest of Burgundy, then suffered in the 1920s and 1930s from a very difficult market following the First World War. Production was sold to *négociants*, so the family’s control over the finished wines was relinquished. Domaine bottling, the most logical step in controlling the quality of the finished wine, started gradually in the 50s and became standard by the mid-70s.

Recent history began around 1990. At that time the estate was run by Jean Trapet and his brother-in-law, Jacques Rossignol. At this time, the Domaine was well-respected but was not wholly consistent and the wines did not quite live up to the quality of the family holdings, nor the great reputation which had been built up in the 1950s and 60s.

However, in 1990, Jean's son, Jean-Louis, returned, fresh from his studies. He had trained in Dijon, followed by various *stages* in Bordeaux, Reims and California. Jean-Louis' arrival marked the beginning of a new era, as he, with the unfaltering confidence of the recently qualified, began to question established practices – not least what he saw as over-production.

Knowing Jean-Louis, I imagine change was effected by careful, quiet reflection and courteous enquiry, rather than “hell-raising revolution”, but profound change there was and in retrospect, it was both dramatic and courageous.

When Jacques Rossignol's sons, David and Nicolas, also returned to work at the family Domaine, it was decided that the families should split forces, creating two independent estates: Domaine Trapet Père et Fils and Domaine Rossignol-Trapet. We are indeed fortunate to work with both sides of the family.

## THE VINEYARDS

Domaine Trapet today covers around 15.5 hectares of vineyards, 13.5 ha of which they own, including an enviable collection of three *grands crus* and two *premiers crus*.

Jean-Louis took the helm in 1990, although his father Jean still works alongside him. He inherited a Domaine where tradition was, at that time, entrenched in every practice. Whilst having immense respect for his forefathers, Jean-Louis saw changes which could be made and which would have wide-ranging benefits.

He began with a root and branch analysis of all of the systems and procedures, particularly concentrating on the vineyards, seeking to reinvigorate them and improve their sustainability.

Initially the changes were relatively straightforward; restricting yields to improve concentration, introducing lower-yielding rootstocks and exercising a very severe de-budding regime. Production was then further curtailed by high density planting, at 12,000 vines per hectare and ultimately green harvesting, when required.

The use of herbicides was banned, as was the systematic use of fertilisers. Jean-Louis ploughs between the vines instead in order to aerate the soil, circulate nutrients and keep weeds at bay naturally.

The Trapet family have a heightened awareness of what constitutes a healthy soil base, having suffered, with many other producers, from overuse of potassium in the past. Yet even this experience had not prepared the family for the dramatic improvement in quality of the wines having introduced these new measures. For Jean-Louis, this was merely the green light to effect the most profound cultural and philosophical change of all, when he elected to adopt the disciplines of biodynamic viticulture.

The initial motivation was simple and clear; to sustain the health of the vineyards and, indeed, the vineyard workers. The unanticipated improvement in the intensity and purity of the wines was therefore a huge bonus.

Now fully certified by Biodyvin and Demeter, the Domaine continues under this rigorous regime and all the while Jean-Louis is still experimenting. In particular, he is looking at massal selection and researching rootstocks to find which are best suited to his *terroir*.

He is also testing high wire cultivation, allowing the leaves better exposure, with resulting improvements in concentration.

In summary then, since his arrival Jean-Louis has transformed this estate, raising the vineyards to the very highest level. The enormity of his achievements is increasingly and deservedly recognised by outside commentators.

## THE CELLAR

Like, many great *vignerons*, Jean-Louis is clear that the more he does in the vineyard to produce impeccable grapes, the less he needs to worry about in winemaking terms.

When the harvest comes in, having already been sorted in the vineyard, it is hand-sorted once more, then de-stemmed to a degree, dependent on the vintage. Generally there are about 25% whole bunches. These create air pockets, allowing intracellular fermentation, which is similar to the carbonic maceration effect, as found in Beaujolais. The decision as to the proportion of whole bunches is determined by the ripeness of the stems.

Cold maceration of between 5 and 7 days ensues, encouraging greater depth of colour and more intense aromatics without extracting too harsh tannins. Lightly crushed, there is then a longish *cuvaison* and for more gentle extraction, fermentation is carried out in open-topped vats, with natural yeasts which, Jean-Louis is sure, form an integral element of *terroir*.

Attention to detail is paramount and does not stop at the grapes themselves. The barrels are also a focus and the wood from which they are made is naturally air-dried. The wines are aged for 15 to 18 months in barrel, the proportion of new wood dependant on the wine. The purpose of the oak, in the Trapets' view, is to facilitate controlled oxidation of the young wines. Generally the *premiers crus* see 20% new wood with the *grands crus* between 30% and 40% - oak from the Alliers and Tronçais forests. The wines stay between 12 and 18 months in cask before bottling.

The wines are essentially neither fined nor filtered, but this depends on the vintage. No more than 10% would ever be filtered.

## THE HOLDINGS

APPELLATION		HECTARES	PLANTED
Chambertin	<i>Grand Cru</i>	1.9	1919 onwards
Latricières –Chambertin	<i>Grand Cru</i>	0.75	1939 onwards
Chapelle-Chambertin	<i>Grand Cru</i>	0.6	1945 onwards
Gevrey-Chambertin Clos Prieur	<i>Premier Cru</i>	0.4	1965
Gevrey-Chambertin Petite Chapelle	<i>Premier Cru</i>	0.4	1965
Gevrey-Chambertin Capita	<i>Premier Cru</i>	0.6	1965
Gevrey-Chambertin	<i>Village</i>	3.0	1913 onwards
Gevrey-Chambertin Ostrea	<i>Village</i>	2.5	1913 onwards
Marsannay Rouge	<i>Village</i>	1.5	1979
Marsannay Blanc	<i>Village</i>	0.5	1979
Others (Bourgogne)	Generic	3.85	Various

## 2012 VINTAGE NOTES

*“If amongst the pleasures, the rarest are the most vibrant, this 2012 vintage, will remain in the memory of winemakers as an outstanding example of the magic of nature, and to the taste buds of wine lovers as a living testimony to Burgundian genius ...”*

**JEAN-LOUIS TRAPET**

2012 has produced wonderful wines, indeed nigh on miraculous wines given the hand that Mother Nature had dealt growers throughout the year. The downside is that quantities have been savagely reduced, but that is one of the reasons for their truly exceptional quality.

2012 had growers on tenterhooks throughout the season. The conditions were extraordinary, a rollercoaster of climatic intemperance, sadly largely repeated in 2013.

The start of the year was benign, December and January being dry and mild. February was cooler, also dry, and March was milder than normal with little rain. April brought some colder days with a frost in some sites and, typically wet, reversed the drought conditions. May saw summery weather, suggesting an early harvest and all seemed to be going well but this precocity was then stalled by an unstable summer. June, so important to flowering, reverted to unpredictable weather, with a challenging mixture of rain, heat-waves and hailstorms, resulting in *coulure* (poor fruit set), *millérandage* (aborted nascent berries) and both downy and powdery mildew. It was clear, mid-season, that 2012 would be a year of much reduced production, further reduced when a heat-spike towards the end of July, caused grape sunburn. August was dry, warm and sunny at last, and September, with average conditions aided the final days of maturation. The fact that there were fewer grapes and therefore good ventilation, helped the vines to produce totally phenolically ripe and healthy grapes by harvest time.



**ALISON BUCHANAN**

January 2014

## **TASTING NOTES**

---

### **BOURGOGNE PASSETOUTGRAINS A MINIMA**

This is a lovely wine, from a vineyard just one metre outside the Gevrey-Chambertin boundary, a blend of 50% Gamay, 50% Pinot Noir. This vineyard was planted by Louis and Jean Trapet in 1965. The aim behind A minima is to produce the purest wine possible with minimal intervention – a wine which is absolutely true to its origins. This 2012 vintage is a very pretty colour, the nose bright and endearing with upbeat, ripe, primary red fruit, vibrant, with very marked underscoring by smoky minerals. The palate, similarly, is centred on purity, levity and accessibility, violet and rose aromatics, yet also having understated muscle. For those new to the Trapet portfolio, this is a fine introduction, very attractive, straightforward and accessible, described by the Trapets as a “*vin de plaisir, vin de soif*”.

**CORNEY & BARROW SCORE**

**16 - 17**

(RECOMMENDED DRINKING FROM 2014 – 2019)

**£120/CASE OF 12 BOTTLES, IN BOND UK**

---

### **BOURGOGNE ROUGE**

This is a gorgeous colour, a rich plum-ruby and silk-textured. The nose is stunning, exuberant in its expression of red and black summer berries, refreshed with violet and rose, very feminine – pure Pinot. The palate echoed the aromatics revealed on the nose, fleshy, rounded and wonderfully fresh. As we remarked last year, we may perhaps thank the disciplines of biodynamic viticulture here as we see modest appellations raising their game and attaining enhanced personality – an insider’s wine.

**CORNEY & BARROW SCORE**

**17 - 17.5**

(RECOMMENDED DRINKING FROM 2014 – 2019)

**£160/CASE OF 12 BOTTLES, IN BOND UK**

---

---

## MARSANNAY

Jean-Louis' father, Jean Trapet, bought his first vines here in 1984. The family now owns three parcels; one close to Couchey, a parcel of very old vines, Le Grand Poirier and finally one close to Les Grasses Têtes, a flourishing *terroir*. As Jean-Louis has said, Marsannay and Gevrey-Chambertin are extremely similar in terms of soil composition, even if Marsannay has a little more clay. Historically (and Marsannay has a very well-documented long history) the wines were viewed alongside Nuits-Saint-Georges and Gevrey-Chambertin in terms of quality. These parcels also have good exposure, making this wine a great buy. The 2012 is a beautiful colour, jet-shot plum-ruby. The nose is enticingly pure, violet and rose-scented, red fruits to the fore, with underlying mineral energy. The palate is rounded, charming, easy and accessible – delightful and a great price.

### CORNEY & BARROW SCORE

16.5 - 17.5

(RECOMMENDED DRINKING FROM 2014 – 2020+)

£195/CASE OF 12 BOTTLES, IN BOND UK

---

---

## GEVREY-CHAMBERTIN VILLAGES

The Trapet family's Gevrey holdings cover 3 hectares, with eight individual parcels, dotted across various *terroirs*. An intense jet-shot ruby, richly textured, this has an alluring, heady nose with concentrated black fruit and a focused, classic, crushed stone mineral seam throughout. The palate imitates the aromatic profile of the nose, set within a luscious, silk-textured frame. Pepper and spice add intrigue and the finish is layered with mocha notes, kirsch and dark chocolate all adding complexity. This is a really lovely wine, with impressive muscle for a *village*.

### CORNEY & BARROW SCORE

17.5

(RECOMMENDED DRINKING FROM 2015 – 2020+)

£375/CASE OF 12 BOTTLES, IN BOND UK

---

---

## GEVREY-CHAMBERTIN CUVÉE OSTREA

Ostrea comprises 2 hectares and 50 rows over 4 parcels, in the north, towards Brochon. The oldest vines, having been planted in 1913, contribute really attractive intensity. This is a gorgeous, shimmering jet-ruby in colour, flamboyant on the nose with a heady rush of fresh summer berry fruit, wild blackberry coulis and sherbet notes. There is a well-defined, briny, mineral element here, reminiscent of crushed sea shells, which provides focus within a rich, plump, rather luscious palate. Concentrated red and black fruit, hints of *crème de mûre* and dark chocolate all contribute to a finely-tuned balance – impressive.

### CORNEY & BARROW SCORE

17 - 17.5+

(RECOMMENDED DRINKING FROM 2015 – 2021+)

£415/CASE OF 12 BOTTLES, IN BOND UK

£220/CASE OF 3 MAGNUMS, IN BOND UK

---

---

## GEVREY-CHAMBERTIN 1ER CRU ALÉA

Quantities of 2012 being severely limited, Jean-Louis was really forced to produce a blend of his *premiers crus*, rather than individuals *cuvées* – and a lovely wine it is too. A stunning, lustrous ruby which reveals a profusion of red and black berry fruit on the nose, suffused with violet and rose. The palate, echoing the perfumed character of the nose, is luscious, opulent in texture and beautifully

balanced with a fresh, delicate, high-toned almost citric acidity. Subtle spice, floral notes and distinctive minerality all add layered complexity – beautifully poised and effortlessly elegant through to a protracted finish.

**CORNEY & BARROW SCORE**

**18 - 18+**

(RECOMMENDED DRINKING FROM 2016 – 2022+)

**£675/CASE OF 12 BOTTLES, IN BOND UK**

---

**CHAPELLE-CHAMBERTIN GRAND CRU**

The Trapet parcel of Chapelle-Chambertin comprises 60 rows, in one parcel, planted on warm, thin soils, well-drained and composed of fine clay and blocks of limestone. This 2012 vintage is a very attractive colour, reminiscent of wild blackberry *coulis*, with a bright, tight rim. The nose is inviting, perfumed and heady, a plethora of wild red and black fruit, violet and rose – a fine ambassador for Pinot Noir. The palate is decadent in its advances, luscious and silky with generous fruit, supported by rounded, ripe tannins. A gentle, smoky, savoury intrigue adds spiced complexity, as does persistent mineral refinement. Supremely elegant and impeccably balanced, this is a lovely, lovely wine.

**CORNEY & BARROW SCORE**

**18 - 19**

(RECOMMENDED DRINKING FROM 2017 – 2027+)

**£650/CASE OF 6 BOTTLES, IN BOND UK**

---

**LATRICIÈRES-CHAMBERTIN GRAND CRU**

This parcel is very close to Jean-Louis' heart. Bought in 1904 by his great grandfather, this was the first of the Domaine's *grands crus*. It is beautifully sited, on well-drained gravel soils, very close to a side valley (*combe*) through which air currents flow, refreshing the grapes. This makes for a longer growing season than elsewhere, and this, in turn, enhances intensity and complexity. This 2012 is really deeply coloured, a gorgeous, bright plum-ruby, richly-textured and clinging to the glass. The nose is reminiscent of Black Forest Gâteau, kirsch-macerated cherry, mocha, dark chocolate and cream to the fore. There are delicate hints of cedar complementing a largely dark fruit profile, followed by a bright, fresh, sherbet lift. This Latricières is extraordinary in its balance of light and shade, innate power and gentle upbeat notes, set within a silken texture. The finish is mineral dominated, high-toned, poised, elegant and very long – superb.

**CORNEY & BARROW SCORE**

**19**

(RECOMMENDED DRINKING FROM 2017 – 2027+)

**£650/CASE OF 6 BOTTLES, IN BOND UK**

---

**CHAMBERTIN GRAND CRU**

The Trapet history began here when Arthur Trapet, Jean-Louis' great, great grandfather elected to buy his first parcel of Le Chambertin in 1919. It is an extraordinary site with very complex geological foundations. Low down we find limestone and marl, then fine clay and higher up there is white marl. This combination slows the growing cycle which, in turn, makes for a later harvest, intensifying the aromatics in the grapes. Shimmering and intense, this has a wonderfully evocative nose, extravagant in its profusion of pure, black and red fruit, violets, roses and crushed stone minerals. Opulent, layered and pepper spiced, the palate is similarly aromatic with generous, satisfying red and black fruit layered with cream, mocha and dark chocolate. Very fine indeed and exceptionally long and elegant, this balances power, nobility and pure charm.

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2017 – 2029+)

**19 - 19+**

**£875/CASE OF 6 BOTTLES, IN BOND UK**  
**£905/CASE OF 3 MAGNUMS, IN BOND UK**

---

### **BOURGOGNE BLANC**

Quantities were so savaged in 2012 that the Trapet family could not produce their Marsannay Blanc, of which they are so justifiably proud. What fruit they harvested was instead used to bolster their limited Bourgogne Blanc which, in any case, comes from two specific, limestone-rich parcels within Marsannay. The soils are easy-draining and the slopes are well exposed with plenty of surface pebbles. The resulting wine's personality reflects those origins. It is very pale, white-gold, the nose here combining vibrant citrus freshness with orchard and stone fruit apples, pears and peaches – very pure, layered with cream and complemented by a persistent mineral focus. It is matured in oak, 15% new and up to 3 years old. Côte de Nuits whites, generally, have a very particular flavour profile and lots of personality – great value.

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2014 – 2015)

**17**

**£150/CASE OF 12 BOTTLES, IN BOND UK**

---

### **BIODYNAMIC VITICULTURE**

To summarise, the art/science of biodynamic viticulture is a challenge, to say the least. Essentially, this is agriculture in tune with the basic forces of nature, both terrestrial and celestial. It embraces cosmic rhythms, philosophy, spirituality and metaphysics as much as agricultural disciplines. The rhythms of light from other planets must be borne in mind, biodynamicists would argue, and a greater comprehension of this then dictates optimal timing for viticultural activity.

Labour-saving chemicals are banned and individual vines are only treated with plant-based compounds, administered according to the lunar cycle.

Whilst we lesser mortals struggle with such concepts, three observations are useful in the argument;

1. If a region is fiercely proud of its *terroir*, surely anything which threatens it should be eradicated as artificial treatments clearly upset the natural balance.
2. We already recognise a link with lunar cycles in the case of sap rising and, of course, tidal movements.
3. The taste test: the resulting wines have a greater intensity and purity.

With all of our suppliers who have adopted this arduous and taxing form of farming, the prime motivator was a concern for sustainability. The improvement in the quality of the wines was a surprising dividend.

## 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, eg. *Villages, Premier Cru, Grand Cru*. A definitive score of a young wine is almost impossible.

We usually offer a spread (eg. 14-16) that relates to a potential to achieve a higher mark. A '+' 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 CALL

020 7265 2430

01638 600 000

01748 828 640

01875 321 921

LONDON

EAST ANGLIA

NORTH OF ENGLAND

EDINBURGH

OR EMAIL

SALES@CORNEYANDBARROW.COM