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DOMAINE JOSEPH ROTY

2018: the new release

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Domaine Joseph Roty 2018

"For Pierre-Jean Roty, the concentration and balance of 2018 makes it potentially greater than their 2015s, a stellar vintage."

Pierre-Jean Roty is very quietly spoken, economical with his words, yet he always manages to succinctly sum up his wines and the vintage. Tasting from the comfort of our own homes this year, we sorely missed his commentary and pithy remarks. Thankfully, because Roty release their wines only once they are in bottle, each visit usually starts with a brief summary of the harvest just finished and then notes on the vintage we are about to taste, so my notes from November 2018 have proved invaluable for an insight into the year from Domaine Roty's perspective.

2018 started relatively slowly after a very wet winter; April was warm and sunny which brought the vines back on track, and with no frost to speak of, a relief after 2016 and 2017. More rain in late April and early May left the vineyards waterlogged and with intense mildew pressure, but then flowering took place under fine conditions with a good fruit set. Summer settled in with very little rain during the entire season and plenty of sun; temperatures in July, August and September were above the seasonal average by some 2°C, with very high levels of light, which is noteworthy for the maturation of red grapes. The wet winter and spring stood the vines in good stead, allowing a regular source of water rather than stressing them through drought.

Pierre-Jean commented that although it was a hot vintage, it avoided the fate of other hot years like 2003 because there was no underlying lack of water in the soil and the grapes continued ripening uninterrupted. For him, the concentration and balance of 2018 makes it potentially greater than their 2015s, a stellar vintage. The wines all exhibit very deep colours, unusually for the Domaine, with high toned fruit and refreshingly modest alcohol levels despite the vintage, underlining Pierre-Jean's comments about the steady ripening. These really are long term wines, from the Coteaux Bourguignons up.

Nicola Arcedeckne-Butler MW
December 2020

Please call 01353 721 999 to order or contact your ususal salesperson

These wines will be shipped in the late Spring of 2021

			£ per case in bond
Marsannay Rosé - 12.5%	2018	12 per case	£145

Deep carnation pink, really vibrant, with a nose of deliciously sweet creamy red berry fruit, warm and grilled, almost like a cherry tart with some fresh leafy notes too – yum! On the palate, ripe, red berry fruit, again a leafy note, rich and creamed with fine acidity, so delectably alluring. Drink 2021 – 2023

Coteaux Bourguignons - 12.5%	2018	12 per case	£150

Very deep red black right to the rim, intense with a nose of dusty, briary black fruits, sweet and mineral, rich with a palate of tight black fruits, high toned, spiced with a big structure for the appellation, ripe and needing some time to round out; this grows and develops on the finish. Very good value. Drink 2022 – 2027

Bourgogne Rouge Pressonnier - 13%	2018	12 per case	£215

Very deep red black right to the rim, intense and semi opaque. Big dusty black skinned fruit on the nose, sweet and tight, leading to a palate of rich black fruit, dusty again, with a hint of black cherry and with substantial tannins behind, perfumed, with a touch of dark chocolate, big grip and impressive black fruit right to the end. Drink 2025 – 2030

Marsannay Villages - 13%	2018	12 per case	£270

Deep red black right to the rim with a nose of deliciously sweet briary and black cherry fruit, so alluring and incredibly pure, with notes of roses too. More of the same on the palate, super-intense, this is a big wine with plenty of firm tannins behind – ripe but substantial – and a hint of dark chocolate, both in taste and texture, with pretty floral fruit and a light grilled note on the finish. Quite delicious and highly recommended. Drink 2025 – 2032

Marsannay Champs St Etienne - 13%	2018	12 per case	£290

Deep red black, with a nose of sweet black fruits, light musk and spice but much more reined-in with a touch of raw cacao too. On the palate, sweet black fruit on entry, supple and fresh, really elegant, with plentiful fruit, perfumed and more ethereal, with lots of supple ripe tannins and going to a beautifully restrained finish. Drink 2024 – 2032

Marsannay Les Ouzeloy - 13%	2018	12 per case	£300

Intense, semi-opaque red black with a nose of perfumed, sweet, dusty black skinned fruit – black cherry with a hint of damson in the mix, really alluring, with a light violet note too. On the palate musky black fruit initially with big dusty black skinned fruit coming through after, less on power and more on elegance, with a lovely toasty note behind, and going to a long, ripe finish. Drink 2025 – 2030

Côte de Nuits Villages - 13%	2018	12 per case	£315

Paler red black, limpid and pure, this has a more classic Roty colour. Perfumed, smoky black fruit on the nose, fresh and vibrant, some dusty black skins but not massive, elegant and sweet with a hint of violets too going to a palate of fresh, sweet ripe red fruits, spiced with cinnamon and allspice, with chocolatey dark tones, and subtle, ripe tannins behind, with a finish that grows and develops. Drink 2023 – 2029

				£ per case in bond
Gevrey Chambertin - 13%	Bottles	2018	12 per case	£450
	Magnums		6 per case	£475

Deep vibrant red black to the rim with a nose of tarry, charry black fruits, quite tight, with some perfume behind, giving very little away just now. More of the same on the palate, with bright red fruits underscored by more restrained black fruits, tarry with some spice, and with fine ripe tannins behind, elegant yet substantial, going to a long, perfumed, lightly grilled finish. Frankly delicious. Drink 2024 – 2032+

Gevrey Chambertin Champs Chenys - 13%	Bottles	2018	12 per case	£480
	Magnums		6 per case	£500

Red black, not too deep with a nose of glorious sweet black fruit – briary, brambly, plum, damson and black cherry; a veritable fruit bowl! Really perfumed and floral, so alluring. Bags of fruit and fine floral notes on the palate with plentiful supple tannins behind, so precise and fresh with immense purity right to the long, rich, lightly grilled finish. Superb. Drink 2025 – 2035+

Gevrey Chambertin 1er Cru Les Fontenys - 13.5%	2018	6 per case	£525

Deeper in colour and more intense to the rim with a nose of perfumed black fruit, very pure and primary, no spiced notes to get in the way of the pure black skinned fruit – black cherry and damson with ripe blueberries too. On the palate, the fresh, vibrant black fruit is spiced and ripe, with tannins creeping up behind, substantial and wholly in character with big, mineral black fruit, perfumed and stylish with a fabulously long, grilled finish which keeps growing. Drink 2025 – 2036

Charmes Chambertin Très Vieilles Vignes - 13.5%	2018	6 per case	£1,350

Deep dense red black with a nose of sweet plummy, briary black fruits, very ripe and primary with some spice behind and a hint of dark chocolate. Perfumed on the palate with violets and roses, black fruits, damson and black cherry, even blueberries, but not sweet by any means, with substantial rich, ripe tannins behind, with again this dark chocolate note and a very distant grilled note which you have to look for. Deliciously long, rich and evolving on the finish. Drink 2027 – 2037+

These wines are offered in bond, UK. Please let us know at the time of ordering if you would like to store your wines with Private Cellar Reserves LLP or take delivery of the wines Duty Paid (upon payment of Duty, VAT and delivery).

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Our Contact Details

to place an order or for advice and assistance in choosing your wines call 01353 721 999 or email:

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Wines purchased "*en primeur*", prior to being shipped, will be delivered up to 18 months after release, depending on the region.

Prices for wines sold *en primeur* are quoted "in bond", exclusive of UK Duty, VAT and onward delivery but including shipping. Payment terms are 30 days from date of invoice. Unless otherwise stated, prices quoted are per case of 12 bottles (12x75cl).

Cancellation of an order for *en primeur* wines will be accepted by Private Cellar only if made within seven working days from receipt of your invoice, in writing, to 57 High Street, Wicken, Cambridgeshire CB7 5XR.

Wines are offered subject to availability and may be subject to allocation. Please confirm your eventual delivery instructions at the time of your order. When shipped, your wines can be delivered to you and you will be invoiced for Duty, delivery and VAT at the prevailing rate. Alternatively, your wines can be stored in bond in the Private Cellar Reserves LLP account at the specialist wine storage facility, Vinothèque, for an annual storage fee.

Orders for *en primeur* wines may be made by telephone, e-mail or post and confirmation of your order or allocation will be on the issue of our invoice.

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