PRIVATE CELLAR

Domaines Joseph & Philippe Roty 2011 and Domaine Faiveley 2012

In Burgundy, the 2011 and 2012 vintages present completely different styles of wine yet they share many common themes, not least chaotic growing seasons which required the growers to be constantly on their toes and resulting in significantly reduced yields. They are, however, complementary vintages which work well together and we are proud to get the Burgundy *en primeur* season underway with our offer of the wines from the Roty family and Domaine Faiveley.

Domaines Joseph & Philippe Roty

Given the nature of the 2011 vintage, we decided that this would be our first appointment in our Burgundian week because the wines should have been somewhat lighter than we expected the 2012s to be. We had, however, failed to take into account the notorious Roty attention to detail which meant that their 2011s were both alluring and structured, beautifully formed yet with the stuffing to keep and evolve, and our 9am tasting was one of absolute delight.

It is always hard to draw Philippe Roty on his wines, and he is very capable of batting away leading questions on the vintage and its impact on their vines in particular. This year, when asked how he would describe the vintage, two words sufficed: *'pas mal'* – which hits the nail on the head. Overall, he feels that the wines are of a *'bonne qualité'* – again, the whole truth.

The 2011 growing season began in a topsy-turvy way, with summer first: hot and dry in April, with May and June lapsing into more spring-like weather, going right through to the first half of August – cool, damp and storm-laden with hail and torrential rain. In some villages in the Côte de Beaune the rain was so intense that no machines could go into the vineyards for some time afterwards, meaning that the only way to get to the vines to treat them was on foot – adding a huge investment in man hours for anyone with large or spread-out holdings. This wet weather brought with it the pressure of *oidium* and mildew, necessitating frequent treatments just to keep the vineyard healthy, only for the vignerons to watch the sprays washed away by the next storm. In desperation, many removed leaves to help the vines dry out between storms and to allow the air to circulate to reduce the risk of mildew. This, however, was to cause the next problem as after 15th August hot, sunny weather typical of a Burgundian summer finally arrived, not a moment too soon, except for those exposed grapes, some of which got sunburnt and shrivelled, further reducing the yield. Harvest was early, exceptionally so in some cases, with the Pinot Noir grapes unusually maturing at the same time as the Chardonnay. The 2011 Roty wines are ripe, fresh and plump, with lower alcohol than in some recent years; these are wines which will mature well but not for as long as the 2009s, 2010s or, indeed, 2012s, making this the perfect interim vintage for drinking whilst waiting for the bigger wines to be ready.

		£ per case in bond, London
Marsannay Rosé, Domaine Joseph Roty	2011	£99

Pale *oeil de perdrix* pink with a lovely, creamy nose of white fruits with red berries behind. Soft and juicy on the palate, again more focused on white fruits with a hint of creamy redcurrants, fresh, succulent with light acidity and a fine finish. Drink 2014-2017

Bourgogne Pressonnier, Domaine Joseph Roty	2011	£125

From vines 40-60 years old. Rich red to the rim with a hint of pink, vibrant but not dense. Succulent, perfumed red fruits on the nose, with a fresh crunchy note, leading to a mouthwatering palate of savoury red and black fruits, tasty and juicy with a light note of grilled new wood behind going to a deliciously attractive finish. Drink 2014-2018

			£ per case in bond, London
Marsannay, Domaine Joseph Roty	2011		£175

Vines of 30-50 years old. Slightly deeper in colour with a lovely perfumed, floral nose, red fruits and lightly toasty, really expressive, leading to a pretty palate of red cherry fruit, pure with a fresh bite of tannin, again grilled and juicy with lovely depth and going to a long, perfumed finish. Very satisfyingly Pinot. Drink 2014-2018

Marsannay Champs St Etienne, Domaine Philippe Roty	2011		£185

From two parcels, aged 40 and 60 years old, including some Pinot Fin: the best Pinot Noir clone around. Vibrant red black with a nose of black cherry, sweet and succulent with a lovely fresh sappy note too, really attractive, leading to a tight, sweetly fruited palate of juicy black cherries, with fine, ripe tannins almost concealed by the fruit going to a long, fresh, quite racy finish. Drink 2015-2020

Marsannay en Ouzelois, Domaine Joseph Roty	2011		£200

This tiny vineyard comprises just half a hectare with vines over 80 years old. Deep red black, with a very perfumed black fruit nose, hints of cedar and some juicy, sappy notes behind. Mouthwatering on the palate, with juicy black fruits, some distant creamy oak, rich with a long, softly fruited, spiced finish. Lovely intensity. Drink 2015-2020

Côte de Nuits Villages, Domaine Philippe Roty	2011		£210

Just a quarter of a hectare on the boundary of Gevrey Les Evocelles, this vineyard has a mix of 50 year old and 6 year old vines. Vibrant red black to lighter on the rim, intense but not opaque, jewel-like. On the nose fresh, perfumed black cherry fruit, sweet with notes of cedar, tight and hard to get at. Sweet, juicy, succulent fruit on the palate, some distant grilled new wood notes, fresh, with a lovely, perfumed finish. Drink 2015-2020

Gevrey Chambertin, Domaine Joseph Roty	2011		£300

30-80 year old vines. Vibrant red black to lighter on the rim, intense but not opaque, jewel-like, with black cherry fruit on the nose, sweet, cedary, tight with a lovely zip of freshness. Juicy, almost succulent on the palate with lightly grilled red fruits and a distant toasty oak note, fresh and perfumed going to a long, alluring finish. Drink 2015-2020

Gevrey Chambertin Champs Chenys, Domaine Joseph Roty	2011		£320

30-80 year old vines. Deeper red black in colour with a nose of ripe black fruits, lifted and perfumed, with a floral hint behind, really attractive. Tight, sweet red fruits on the palate, ripe with incredibly supple tannins, long and perfumed with a succulent, grilled finish. Drink 2016-2022

Gevrey Chambertin Champs Chenys Vieilles Vignes, Domaine Philippe Roty	2011		£330

A quarter of a hectare, planted in 1934, makes these vines almost 80 years old. Deep red black with strong morello cherry notes on the nose, sweet and perfumed but also very restrained. Dense, black cherry fruit on the palate, with ripe, structured tannins, again perfumed, going to a long, rich, sustained finish. Utterly delicious, even now.
Drink 2016-2022

Gevrey Chambertin Clos de la Brunelle, Domaine Joseph Roty	2011		£335

Planted in 1954, just behind the Roty's house. Pale red, limpid, with a nose of toasty red fruits, grilled with blackcurrants too, plus a hint of marzipan. Cool black fruits on the palate, sweet and more structured than the earlier Gevreys, with a lovely depth of fruit which is deceptively light but with immense power behind, going to a fresh, spiced finish with ripe tannins just discernible. Delicious and deceptive. Drink 2017-2022+

Gevrey Chambertin 1er Cru les Fontenys, Domaine Joseph Roty	2011	6 per case	£325

A mix of parcels ranging from 35 to 80 years old. Dense red black to the rim, more intense in colour but still vibrantly limpid. Intense black cherry fruit on the nose, perfumed and sweet, hugely attractive despite its youth, leading to a more complex palate of textured black fruit, less overt than the other wines, dark and brooding with tannins more marked yet still ripe, going to a beautifully long, intense finish laden with promise. Drink 2017-2022+

			£ per case in bond, London
Mazy-Chambertin, Domaine Joseph Roty	2011	6 per case	£625

Planted in 1920. Dense, deeper red black, vibrant to the rim with an incredibly pure nose of concentrated Pinot Noir, black cherry, perfumed with savoury notes too, tarry and pretty. Dense, savoury black fruit on the palate, really attractive with substantial tannins all but masked by the fruit, rich and spiced going to an incredibly long finish of spiced Christmas fruits. Incredible. Drink 2017-2022+

Charmes Chambertin Très Vieilles Vignes, Domaine Joseph Roty	2011	6 per case	£675

Planted in 1885 and whilst this is generally a small yielding vineyard at around 35 hl/ha, in 2011 the harvest brought just 15-20 hl/ha. Deep red black to the rim, vibrant and jewel-like. Rich, tarry, cedary with dense, spiced black berries on the nose, alluring yet slightly forbidding too, leading to a palate of spectacularly expressive black fruits, spiced, perfumed, incredibly dense but poised and pure too, a juxtaposition of power and grace. Long and elegant on the finish, spiced and very much for the future. Drink 2018-2024+

Domaine Faiveley

Based in Nuits St Georges, Faiveley is a company of two parts, making wine from the family's own vineyards and also from bought in grapes, with some of the latter in vineyards cultivated by the Faiveley team. It is a winning formula, as they bring to their négociant wines the same rigour and winemaking as they use for their own properties, meaning that they cover a huge number of different appellations from Chablis right down to the Côte Chalonnaise, where they are one of the largest owners of Mercurey vineyards. Founded in 1825 the Domaine remains in family hands and is currently run by Erwan Faiveley, the seventh generation. Unusually, Faiveley have a habit of putting the next generation in to run the Domaine at a very young age (both Erwan and his father took over the Domaine at the age of 25) which allows innovation and the implementation of newer technologies, from which we, the drinkers, all benefit. The wines on offer here are a mix of Domaine and négociant wines, the latter being marked Joseph Faiveley.

In contrast to the 2011 vintage, 2012 began warm and bright, with an early budburst allowing growers to be optimistic about an early harvest. After a fine start, however, April and May were wet and colder than normal and the June flowering was plagued by rain, wind and low temperatures, far from ideal for regular fruit set and meaning that many flowers either aborted or set but failed to develop (called *millérandage*), presaging another unusually small harvest. June was warmer but marked by a hail storm at the end of the month which particularly hit the Côte de Beaune, centred on Volnay and Pommard, with devastating damage also in the Grands Crus of Puligny, followed up by another on 1st August, striking most of the same vineyards again, many of which now sustained 100% losses. August itself was fine and warm with a drying north wind and combined with the small fruit load this enabled the vines to bring the grapes to full maturity. September continued fine and warm, allowing growers to choose their harvest time, and the resulting wines are remarkably sleek and polished, both reds and whites, much to the surprise and delight of the winemakers. With more substance than the 2011s and combining the ripe fruit and tannins of the 2009s and the freshness of the 2010s, these are wines which will evolve beautifully over the medium to longer term, despite being utterly seductive now.

			£ per case in bond, London
Chablis Grand Cru les Clos, Joseph Faiveley	2012	6 per case	£185

Very pale with a fresh, crisp, white fruit nose, perfumed yet chalky, minty and intense. Concentrated and racy on the palate, with notes of citrus and lime, it is also densely layered and very finely balanced with a creamy, grilled note at the end. Very fine. Drink 2016-2020

Puligny Montrachet 1er Cru la Garenne, Domaine Faiveley	2012		£495

Pale gold with a tight, creamy white fruit nose with hints of citrus and vanillin, toasty and lemony. On the palate a lovely fresh citrus attack, racy and subtle going to a smooth, creamy, grilled finish with good balance.
Drink 2015-2018

			£ per case in bond, London
Mercurey, Domaine de la Framboisière	2012		£145

Whilst forming part of the Domaines Faiveley, the decision has been taken to put all the Côte Chalonnaise wines under the Framboisière label to take them out of the shadow of the Côte d'Or wines. Framboisière is one of the top Mercurey vineyards. Very pale red, vibrant with a nose of crunchy red fruits, fresh and clean, going to a palate of raspberry red fruits with a fine zip of tannin, and a sweet, ripe finish. Drink 2014-2017

Volnay 1er Cru Frémiets, Domaine Faiveley	2012		£365

Deep, vibrant pink red, not dense, with a lovely structured nose of layered, ripe red fruits, tarry and fresh, very primary, with a distant grilled oak note. Sweet, tarry red fruit on the palate, layered and beautifully structured with fine ripe tannins, dense but not intensely so, going to a long, fresh, feminine finish. Very elegant. Drink 2016-2020

Nuits St Georges 1er Cru "Les Pôrets St-Georges" Domaine Faiveley	2012		£410

Deep pink red with a tightly packed nose of red and black fruit, closed and very slightly reduced at present. Tight red fruits on the palate, racy with lovely, supple ripe tannins behind, juicy in a restrained way with layers of fruit behind, going to a long, fresh, evolving finish. Very stylish. Drink 2017-2022

Echezeaux Grand Cru, Domaine Faiveley	2012	6 per case	£535

Less than a hectare of vines here, with the youngest planted in 1958. Very pale, jewel-like red, with a perfumed, sweetly fruited nose underscored by a floral hint, intense yet very subtle. More restrained on the palate, with less sweet fruit, but still with this lovely perfume and light spice cloaking the ripe, supple tannins and going to a long, perfumed, spiced finish. The paleness of colour doesn't prepare you for such intensity on the palate.
Drink 2017-2022

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For more information on our suppliers, visit the "Our Suppliers" section of our website at **www.privatecellar.co.uk**

Private Cellar's en primeur terms & conditions apply

Please visit our website www.privatecellar.co.uk for our terms and conditions for en primeur purchases

Tasting notes and text by Nicola Arcedeckne-Butler MW, December 2013

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Order Form
Domaines Joseph & Philippe Roty 2011 and Domaine Faiveley 2012

Wine	£ per case under bond	No. of cases required	£ Total

Delivery and Account Address Details

Name:_____

Address:_____

_____ Post Code:_____

Daytime Telephone Number:_____

These wines will be shipped during the course of 2014. Please indicate what you would like us to do with your wines when shipped:

☐ Please store my wines under bond with Private Cellar Reserves LLP

☐ Please deliver my wines to my account address*

* Please note that Duty, VAT and delivery are payable when your wines are released for delivery to your home address.

Payment Details

I enclose a cheque for the amount of £_____ made payable to Private Cellar Ltd.

Please charge my credit card number:_____
(Visa, MasterCard, Switch, Maestro)

Start Date:_____ Expiry Date:_____ Security No:_____

Issue No:_____ Signature:_____

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