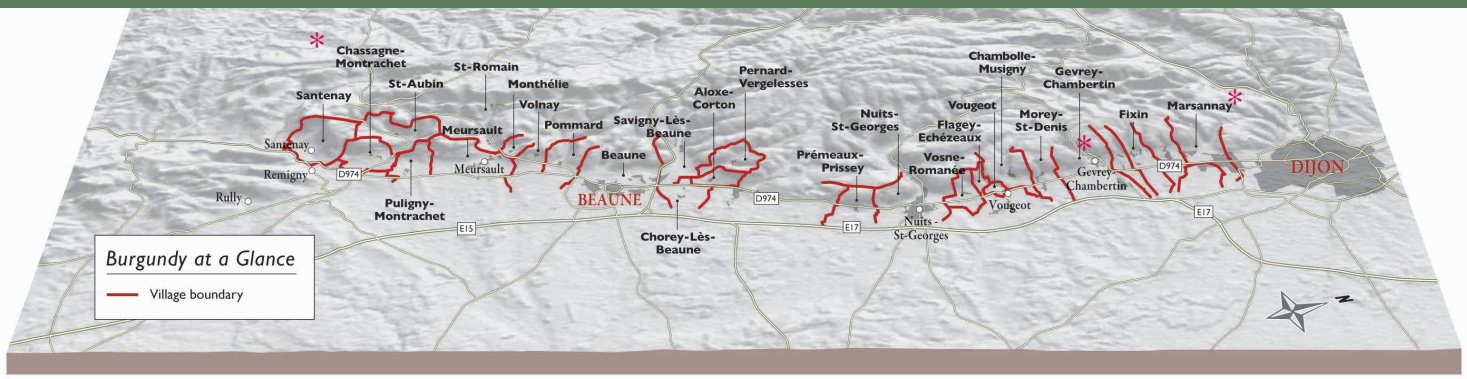

PRIVATE CELLAR

Domaine Joseph Roty & Domaine Lamy Caillat 2014

The wines of Domaines **Joseph Roty** and **Lamy Caillat** are completely complementary and almost as far apart from each other geographically as you can go in the classic heartlands of the Côte d'Or so at first glance this may seem a curious pairing. However Sébastien Caillat shares many of the same values as the Roty family, with an emphasis on traditional methods and only offering wines once they are finished and in bottle. Both Domaines have a very loyal following and we highly recommend their wines.

The rollercoaster 2014 growing season started out cold in April, with hot weather from mid-May into June, ensuring rapid flowering although, in some cases, it was too hot for the flower set to be completely regular. 28th June saw a massive hailstorm hit the southern part of the Côte d'Or, specifically Pommard, Volnay, Meursault and part of Puligny but thankfully mostly missing Chassagne, and this was followed by cool, fresh temperatures in July and into August. The second part of August was warm and dry, continuing right through up to and beyond the harvest, allowing the fruit to ripen fully without getting excessively hot or jammy and allowing harvesting to take place in perfect conditions right across the region. Quantities on the whole were sound, with average production in the Côte de Nuits but lower production in the Côte de Beaune where vines were still recovering from the hail damage of the previous three years.

These wines are all in short supply so an early response is recommended, particularly for the top Roty wines and for Lamy Caillat's Premiers Crus. They will be shipped in the Spring of 2017.

Nicola Arcedeckne-Butler MW
December 2016

To order, please call us on 01353 721 999

Wines are offered subject to availability and may be allocated. Private Cellar's *en primeur* terms & conditions apply. For more information, visit www.privatecellar.co.uk


Pierre-Jean Roty


Madame Roty


Florence Lamy & Sébastien Caillat

Domaine Joseph Roty

The sharp-eyed will notice that we are offering the same number of wines as usual but we only mention Domaine Joseph Roty in the title this year; this is because Philippe handed his vineyards over to brother Pierre-Jean in 2013 when he became gravely ill and they have since been absorbed into one name. The only material changes are that Philippe's old Champs Chenys vines are now blended with Joseph's Champs Chenys and his Marsannay Quartier has boosted the Marsannay Villages; otherwise all the original *lieux dits* remain intact under their new livery. 2014 was the last vintage overseen by Philippe before his untimely death in 2015, with Pierre-Jean the steady hand on the vinification throughout. Pierre-Jean calls it '*un beau millésime*', the best in his estimation since 2009, combining very good quality with a proper quantity for the first time in some years, rich without being opulent. The wines are classic with stunning purity of fruit, ripe tannins and superb balance. They are attractive at present but will close down before reappearing, phoenix-like, a few years hence, in the way that Roty's wines always do.

			£ per case in bond, London
Marsannay Blanc, Domaine Joseph Roty	2014	12 per case	£235

From parcels in Boivins and St Etienne. Pale gold with a nose of tight white fruits, mineral and restrained, leading to a ripe, full bodied palate, linear and fresh, rich yet racy, and on to a lovely classy finish. Deliciously reined in. Drink 2017 – 2019

Marsannay Rosé, Domaine Joseph Roty	2014	12 per case	£125

Barrel-fermented in older barrels, from the run off juice only (there is no maceration to extract colour). Deep pink with a nose of creamy red berry fruits, leafy and fresh, leading to a palate of warm red fruits, again a lovely leafy freshness to the wine, complex and supple with lovely depth. Deliciously drinkable. Drink 2017 – 2019

Bourgogne Pressonnier, Domaine Joseph Roty	2014	12 per case	£170
		per 6 magnums	£200
		per 24 half bottles	£200

From a 1.5 hectare vineyard to the south of Gevrey, this has recently nearly doubled in size thanks to some newer plantings now being included in the blend. Deep red black to the rim with a nose of sweet, tarry fruit, brambly, leading to a palate of red and black fruits, with soft, supple tannins behind, fresh and racy, with some lovely woodland berry notes and a long, evolving finish. Drink 2017 – 2023

Marsannay Villages, Domaine Joseph Roty	2014	12 per case	£240
		per 6 magnums	£270

Paler red black to the rim with a gorgeously perfumed nose of crunchy black fruit, feral and alluring, leading to a palate redolent of black cherry, grilled and sweet with lovely supple tannins behind, fresh with lovely complexity going to a really long, evolving finish. Drink 2018 – 2023

Marsannay Champs St Etienne, Domaine Joseph Roty	2014	12 per case	£265

The vines here are some 40-60 years old – although the vineyard was originally planted at the same time as Chambertin in the 7th Century. Very slightly deeper in colour with tarry black cherry notes on the nose leading to a palate of lovely grilled black fruit, sweet yet restrained with firm ripe tannins behind, delicious with a long, classic finish.
Really pretty wine. Drink 2018 – 2025

Continued....

			£ per case in bond, London
Marsannay en Ouzelois, Domaine Joseph Roty	2014	12 per case	£270

The first vineyard bought by Joseph Roty when he was a contract *vigneron* for other growers. Deep red black to the rim with a nose of gorgeous red and black fruits, violets and black cherry, juicy with notes of charred cedar, really alluring, going to an outrageously attractive palate of cool and fresh yet juicy ripe fruit, poised and cool with a deliciously long, evolving finish. A powerhouse. Drink 2018 – 2026

Côte de Nuits Villages, Domaine Joseph Roty	2014	12 per case	£280

From a parcel in Brochon called Queue d'Hareng facing Gevrey's Evocelle and abutting a Fixin 1er Cru. Paler red to the rim with a nose of sweet black fruit, black cherry, with some toasty notes behind, fresh and alluring, leading to a palate of ripe, brambly black fruits, grilled and sweet with a lovely, elegant finish. Not as powerful as the Ouzelois but incredibly stylish. Drink 2017 – 2024

Gevrey Chambertin, Domaine Joseph Roty	2014	12 per case	£395

A true picture of Gevrey Villages with parcels from all corners of the appellation. Red black to the rim with a nose of perfumed black fruit, grilled with hints of violets and some coffee notes. Big black fruits on the palate, supple and fresh, vibrant, not a blockbuster but beautifully elegant with substantial ripe tannins behind and a long, caramelised, dark chocolate finish. Drink 2019 – 2025

Gevrey Chambertin Champs Chenys, Domaine Joseph Roty	2014	12 per case per 6 magnums	£425 £460

As this is a blend of the two Domaines, the Rotys have foregone the Vieilles Vignes designation for the time being. However, as the youngest vines average around 50 years old this may well reappear in the future. From just half a hectare of vines, the oldest of which are separated from Grand Cru Charmes Chambertin by a footpath. Deeper red black right to the rim with a nose of wild black fruits, feral yet fresh, leading to a palate of rich black fruit, juicy and primary but also tight and slightly forbidding with a hint of beeswax behind going to a rich, evolving finish with delicious oriental spices on the end. Not generous at present but with so much potential for the future. Drink 2020 – 2026

Gevrey Chambertin Cuvée de la Brunelle, Domaine Joseph Roty	2014	12 per case	£450

Pale red black to the rim with a gorgeous nose of morello cherry, grilled, rich and very 'come-hither', inky and ripe, leading to a palate of intense elegant black fruit, floral, rich and tarry with hints of *crème pâtissière* and some waxy notes, with ripe tannins completely masked by the fruit, going to a lovely long finish. Truly delicious, a real crowd pleaser with plenty of substance behind. Drink 2019 – 2026

Gevrey Chambertin 1er Cru les Fontenys, Domaine Joseph Roty	2014	6 per case per 3 magnums	£450 £465

Rich ruby red to the rim, vibrant, with a very intense nose of juicy, grilled black fruits, violets and black cherry, warm mulberry, deliciously perfumed. Focused black fruit on the palate, sweet and powerful with big ripe tannins behind, paradoxically more forbidding despite the overt fruit, with plentiful ripe tannins, going to a rich, beautifully balanced, grilled finish. Spectacular. Drink 2020 – 2028

Mazy-Chambertin, Domaine Joseph Roty	2014	6 per case	£1,000

Deep red, more red than purple, intense right to the rim with a nose of tight, sweet black fruits, spiced and overlaid by *crème pâtissière*, some oriental notes, grilled, leading to a powerful palate of sweet, mouth-filling black fruit, soft and supple with blackcurrant notes and ripe tannins behind, rich, perfumed and very reined in on the finish with spice and fruit just visible. Perfection. Drink 2022 – 2030

Charmes Chambertin Très Vieilles Vignes, Domaine Joseph Roty	2014	6 per case	£1,150

It is a family tradition to give a tonneau (900 litres) of the TVV on the birth of each Roty child so that they have their own wine for their wedding many years later – and no amount of careful planning will help when it comes to vintages. Paler red to the rim with a nose of spicy, earthy, mineral black fruits, stony and restrained, strikingly so, leading to an austere, tightly fruited palate of black-skinned fruits with spice and black pepper and some waxy notes; substantial tannins are masked by the fruit which softens on the finish, intense and clearly in need of plenty of time. Awe-inspiring. Drink 2024 – 2030+

Please note that the Gevrey Chambertin 1er Cru Fontenys, Mazy-Chambertin and Charmes Chambertin Très Vieilles Vignes will be allocated owing to their scarcity.

Domaine Lamy Caillat

Sébastien Caillat's original intention with his tiny plot of borrowed vines was to store the wines in bulk for two years prior to bottling – one year in barrel and one in tank, followed by a further six months in bottle prior to release. The wines go into stainless steel tanks only once they have finished their malolactic fermentations, however in his gelid cellars this can take some time as Sébastien refuses to heat the cellar and he will not inoculate the wines with fast acting bacteria; the wines therefore go into suspended animation over the winter, as used to happen in the past when the malolactic was known as the 'spring fermentation', only to start moving again as temperatures rise. The long ageing allows the wines to settle fully and all the various influences to integrate, ensuring that there is no need to filter the wines. There is a slight chance of a deposit in the bottom of the bottles as a result but nothing which affects the quality of the wine and it is a risk Sébastien prefers to take rather than strip the character out of his wine with filters.

Sébastien is hoping to be able to take back some of the Lamy vineyards in the coming years which would allow him a bit more flexibility than his current 1.2 hectares permits. Watch this space.

			£ per case in bond, London
Chassagne Montrachet Village	2014	6 per case	£155

From a parcel of less than quarter of a hectare in the lieu dit Pot Bois at the western extreme of Chassagne, touching one of the Premier Cru Grande Montagne plots (there are two) and facing slightly east. Pale gold with a green glint, tight and rich on the nose, creamed and citrusy with a pure lemon note and some evolution. On the palate rich, ripe and broad, very plump compared to the linear nose, with racy acidity behind, juicy with a distant grilled note and a hint of *crème brulée*. A gorgeous paradox. Drink 2017 – 2022

Chassagne Montrachet 1er Cru Les Caillerets	2014	6 per case	£220

Sébastien's biggest plot, but still only just over half a hectare. Very pale with a green glint, plump and sweetly fruited on the nose with ripe white stone fruits with leafy green notes, grilled and full, leading to a palate of delicious lemon cream, ripe, gloriously plump yet steely and racy behind, very elegant with stunning purity to a long finish which grows and swells. How I love the counterpoint between plumpness and steeliness in these wines! Drink 2018 -2025

Chassagne Montrachet 1er Cru Les Champs Gains	2014	6 per case	£230

A microscopic plot of just 0.113 hectares, on deeper soils with some clay giving a more intense wine. Paler gold with a gorgeously creamy nose of white flowers, white stone fruits and some lemony notes, and again the scent of evolving Chardonnay. Tight and citrus on the palate, racy and intense, creamy and layered, broad yet elegant, with honeyed notes and fine acidity – the word racy appeared four times in my tasting note! Deliciously poised. Drink 2017 – 2023

Chassagne Montrachet 1er Cru La Romanée	2014	6 per case	£230

Pale with a marked green glint. Sweet ripe fruit on the nose with a hint of *crème pâtissière*, some white flowers but also very tight and mineral, stony; on the palate intense, sweet ripe white peaches, racy yet really gorgeously plump, linear with a distant note of honey and white flowers and again a delicious steely mineral streak behind going to a long, vibrant finish which keeps singing right to the end. Drink 2018 - 2026

These wines are offered in bond, London - subject to remaining unsold - and will be shipped during the course of 2017. When ordering, please let us know whether you would like your wines to be stored In Bond or delivered to you Duty Paid. Private Cellar's *en primeur* terms & conditions apply. For more details visit www.privatecellar.co.uk. E&OE.

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