



PRIVATE CELLAR

DE BOURGOGNE



GRAND VIN

Marsannay

APPELLATION MARSANNAY CONTRÔLÉE

The 2016 Vintage - en primeur offer

Ca vin a été récolté, élevé et mis en bouteille à la propriété

DOMAINE JOSEPH ROTY

PROPRIÉTAIRE-VITICULTEUR A GEVREY-CHAMBERTIN (CÔTE D'OR FRANCE)

PRODUIT DE FRANCE



Domaine Joseph Roty 2016



We visited Pierre-Jean Roty with Bill Nanson* (who took this rather lovely photo) in December to taste the Domaine's wines from the 2016 vintage, a harvest that will forever be associated with frost and the devastation it wrought on three consecutive April nights. At Domaine Roty it was no different to anywhere else; Pierre-Jean Roty, a man of few words, when asked to summarise the year simply replied 'Le gel. Le printemps' – the frost, the spring.

After a not particularly cold winter, the vines were well advanced in April 2016, with significant leaf and even nascent flower shoots beginning to show when the nights of frost struck; beautifully sunny mornings provided the *coup de grace*, finishing off any leaves which had not succumbed immediately to the ice. In Marsannay, the damage was significant, and in the generic Bourgogne appellations almost total, whilst on the slopes in the *premiers* and *grands crus* vineyards the damage was less or even negligible. In May many growers felt they had returned to winter, with cold grey skies and frequent rain allowing mildew and oidium to break out regularly, including on the flowers, something most growers had rarely seen.

June heralded the arrival of fine weather which was then to remain right through until October, all the more unexpected after the terrible spring, but bringing with it the threat of drought. Those vineyards heavily hit by frost generally suffered the least from the dry conditions because there was less fruit to hydrate; vineyards with more normal yields felt the effects more greatly, with very small berries and a high skin : juice ratio giving deep colours and substantial structure to the red wines.

The Rotys began harvesting on 27th September and found that because much of the fruit had failed to swell, in vineyards where they had expected to be able to fill a whole barrel, they ended up making just over half that volume. As a result, many of their *cuvées* have been combined this year; there is no Marsannay Blanc, the fruit going into the Bourgogne Blanc instead, Bourgogne Pressonnier was hit so hard that what little fruit that did ripen has gone into a generic Bourgogne Rouge and in Marsannay there are just two wines instead of the usual three, with the fruit from Ouzelois going into the Marsannay Villages, making it a canny purchase in 2016. Bizarrely, the vineyards responsible for Marsannay Rosé were virtually unscathed, so some of the fruit here was included in the Bourgogne Rouge.

We are incredibly grateful to the Rotys who have made a real effort to maintain our 2016 allocations as close to normal as possible. However with such small production it is inevitable that these wines will sell out even more quickly than usual so an early response is highly recommended. As always, there will be pressure on the stocks of the *grands crus* so priority will be given to balanced orders across the range.

Nicola Arcedeckne-Butler MW

January 2019

*www.burgundy-report.com

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

			£ per case in bond
Bourgogne Blanc, Domaine Joseph Roty	2016	12 per case	£150
With Marsannay hit hard by the frost, what little fruit survived in 2016 went into the Bourgogne Blanc; the vines are split between Marsannay and Gevrey, with Pinot Blanc making up some 80% of the blend. Pale gold with a nose of lactic white fruits, fresh but not complex, leading to a lively palate with fresh white stone fruits, lightly perfume with racy acidity behind, a surprising depth and intensity, and purer than in other years with a supple, ripe finish. Drink 2019 - 2022			
Marsannay Rosé, Domaine Joseph Roty	2016	12 per case	£140
Pierre-Jean told us that he couldn't restrain the colour on the 2016 rosé and it is a gloriously vibrant pink red as a result. Lovely fresh fruit on the nose with a hint of exotic spice, creamy, with an intense palate of fresh blackcurrants, really rich, with fresh acidity and a mouth-wateringly leafy zip, going to a fabulously long, structured finish. Drink 2019 - 2023			
Bourgogne Rouge, Domaine Joseph Roty	2016	12 per case	£195
A mix of fruit from Marsannay and the Pressonnier vineyard in 2016; this label is used only rarely. Vibrant ruby red with a nose of juicy, creamy red berry fruit, really broad and appealing, perfumed with some notes of sloe. Cool black and red fruits on the palate, sweet and ripe, with a substantial supple tannic backbone behind, juicy with a hint of tar and an extraordinary long finish. So far above the average Bourgogne Rouge! Drink 2020 - 2025			
Marsannay Villages, Domaine Joseph Roty	2016	12 per case	£265
The fruit from Ouzelois has been included in the Villages wine in 2016, making this a canny purchase. Deeper limpid ruby red right to the rim with a nose of dense, juicy, ripe black fruit, lightly spiced with a grilled note, really alluring despite its youth, leading to a rich, dense palate; Marsannay as it is so rarely seen, mineral, concentrated and perfumed with a hint of violets, ripe tannins behind and lovely depth on the finish. Delicious. Drink 2021 - 2026			
Marsannay Champs St Etienne, Domaine Joseph Roty	2016	12 per case	£290
This is the only <i>lieu dit</i> produced by the Rotys in 2016. Deep red right to the rim with a nose of lovely warm Pinot fruit, creamy and rich, spiced and really alluring, leading to a palate of spiced black fruits, rich and grilled, intense with big ripe tannins behind and going to an impressively long, mineral finish. Drink 2022 - 2027			
Côte de Nuits Villages, Domaine Joseph Roty	2016	12 per case	£310
Vibrant red black, limpid to the rim; on the nose juicy black fruits, rich, with some violet notes, grilled and savoury, really intense and leading to a densely fruited palate, again creamed and rich, feeling superior to a regular Côtes de Nuits Villages, savoury and floral with inkily dark fruits underscored by fine, toasty ripe tannins and a persistent finish. Drink 2022 - 2027			

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			£ per case in bond
Gevrey Chambertin, Domaine Joseph Roty	2016	12 per case	£435
		per 6 magnums	£465

Vibrant ruby red with a nose of gorgeously perfumed, spiced black fruits, really inviting, leading to a palate of lovely ripe red berry fruit, some black fruits too, juicy, without any of the brooding tannins found in other years at this stage; this year's tannins are ripe and supple and very definitely there, lightly spiced with a toasty grilled note on the super-intense finish. Drink 2022 - 2028

Gevrey Chambertin Champs Chenys, Domaine Joseph Roty	2016	12 per case	£475
		per 6 magnums	£495

Lovely vibrant deep red; dense and sweet on the nose, with inky, mineral fruit and still alluring with a distant hint of orange zest. On the palate perfumed black fruit, rich and intense, juicy and ripe, broodingly dark yet still sweet, inky and pure; this garnered a double wow in my note and Pierre-Jean said it had remained as vibrant as the day it went into the barrel. Drink 2023 - 2030

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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.

Please visit www.privatecellar.co.uk for our full terms & conditions

E&OE

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). Private Cellar's en primeur terms and conditions apply.



Our Contact Details

to place an order or for advice and assistance in choosing your wines

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