



PRIVATE CELLAR



Domaines Joseph & Philippe Roty 2009

The Roty family are probably about as traditional as you get in Burgundy, paying little heed to trends or fads in the vineyard, cellar or marketing. Hence Philippe Roty, son of the late Joseph Roty, does as his father did, both with his family's wines (Domaine Joseph Roty) and his own (Domaine Philippe Roty). Philippe continues to release the Roty wines once they are bottled and settled, meaning they are a year behind the majority of other Domaines.

2009 was the proprietor's dream vintage, following the rules to the letter for both the growing season and harvest, not to mention vinification, which went probably as smoothly as in any other vintage. It was a year in which growers would have struggled to make bad wines. That said, it takes a brilliant proprietor to ensure that the perfect conditions are translated into perfect fruit, and that, in turn, to sublime wines.

In brief, the growing season started slightly later than usual after a long, cold winter, but the vines soon caught up thanks to fine, hot weather in April and May. June and July alternated with heat and storms, followed by a consistently hot, dry August which brought the fruit on beautifully and dried up the vineyards from the earlier summer rain. As in recent years, an Indian summer came in during September and lasted right through into October, allowing growers to choose their moment for picking. The keyword in the 2009 harvest was sunlight – the number of hours of sun was significantly greater than in many other vintages yet without a significant build-up of heat, meaning that the vines remained active without the drying/over-maturity effect seen in other hot vintages such as 2003. Harvest was slightly earlier than usual to avoid the possibility of too high alcohol levels, as well as to retain enough acidity in the wines.

As with all the 2009 wines, these are so alluring that it is tempting to tuck into them immediately but it is clear that they have the structure – tannins and acidity – and fruit to evolve into something really rather special in the longer term. Many in Burgundy are of the opinion that if they taste good now, then we should enjoy the 2009s without feeling the need to wait, however with a few years bottle age these wines will evolve into something even more complex than they are now.

Nicola Arcedeckne-Butler MW
December 2011



Photo: Bill Nanson, www.burgundy-report.com

Marsannay Rosé, Domaine Joseph Roty	2009	£95
Lovely, rich <i>œil de perdrix</i> colour with juicy, stalky red fruits on the nose, hints of raspberry and strawberry and a light, fresh, grassy touch. Sweet red fruits on the palate, supple, light yet rich, ripe and incredibly pretty going to a lovely, fresh, red fruit finish. From 2012		
Bourgogne Pressonnier, Domaine Joseph Roty	2009	£120
Dense red black to the rim with a gorgeous nose of rich black and red fruits, tarry, grilled and toasty, very alluring already. Sweet red and black fruits on the palate, juicy but with substantial structure behind, less overt than the nose would initially suggest but deeply satisfying. From 2013		
Marsannay, Domaine Joseph Roty	2009	£170
Dense purple red to the rim, intense, with black cherry fruit on the nose, restrained but attractive at the same time, savoury. Lovely grilled red fruits on the palate, with musky, almost wooded notes behind, going to a stalky, red fruited finish, sweet and ripe. From 2014		
Marsannay Quartier, Domaine Philippe Roty	2009	£190
Less intense red black to the rim with a very closed nose but with hints of black cherry behind. Fresh black fruits on the palate, still very restrained, very pure Pinot Noir with some sweet, chewy tannins behind. Giving little away at present but the rich finish hints at what is to come. From 2014		
Marsannay Champs St Etienne, Domaine Philippe Roty	2009	£190
Deep red black with a tight nose of dense black fruits, stalky with a distant eucalyptus note allied with hints of crushed blackcurrants. On the palate, fresh blackcurrant fruit again, stalky, rich and concentrated with a substantial tannic backbone leading to a rich, long finish. From 2014		
Marsannay en Ouzelois, Domaine Joseph Roty	2009	£195
Deep red black with lovely grilled fruit on the nose, tight, rich and with a hint of oak in the background, leading to a gorgeous palate of deep, black fruits, ripe with substantial tannins behind and a lovely, tactile density. Vibrant and fresh on the finish with a hint of caramel. From 2015		
Côte de Nuits Villages, Domaine Philippe Roty	2009	£195
Paler red to the rim with a nose of rich, jammy black fruits, less intense than the Marsannays but more immediately juicy Pinot. On the palate, fresh, chewy black fruits with a light, leafy touch leading to denser black fruits, grilled with a tarry note and going to a long, sweetly fruited finish. Very satisfying. From 2013		
Gevrey Chambertin, Domaine Joseph Roty	2009	£290
Deepish red to slightly lighter on the rim, showing early signs of evolution of the colour. Dense tarry black fruits on the nose, structured, toasty and grilled, give way to intense tarry black fruits on the palate, with hints of wood smoke and an incredibly long, broad finish which continues to broaden long after. From 2015		
Gevrey Chambertin Champs Chenys, Domaine Joseph Roty	2009	£310
Dense, almost opaque yet limpid with a spectacularly appealing nose of smoky black fruits, spiced, earthy with a hint of blackcurrant which follows through onto the palate, with intense, ripe tannins behind, grilled and rich with a lovely long, grilled, persistent finish. Desperately alluring already. From 2015		
Gevrey Chambertin Champs Chenys Vieilles Vignes, Domaine Philippe Roty	2009	£310
Limpid red black to the rim with a gorgeously perfumed, rich black fruit nose with a distant hint of new wood and spice. On the palate supple black fruit, more austere than Joseph's Champs Chenys with fine, substantial tannins behind, for the longer term. Sweet, musky, rich yet fresh with a long, stalky finish – this is a lovely wine. From 2016		

Gevrey Chambertin Clos de la Brunelle, Domaine Joseph Roty 2009 £330

Deep red black with a touch of ruby on the rim. Densely concentrated black fruits on the nose, some hints of almond and blackcurrant behind but very restrained at present. On the palate the blackcurrant notes follow through underscored by substantial, supple tannins, sweet and stalky with lovely freshness too going to a long, rich finish. From 2016

Gevrey Chambertin Clos Prieur Bas, Domaine Joseph Roty 2009 £345

Dense red black right to the rim with a nose of rich floral, red fruits, tight and fresh. Cool red fruits on the palate, crunchy, layered and sweet with substantial ripe tannins behind, a lovely contrast between the freshness and density, leading to a long, structured finish. Delicious. From 2016

Gevrey Chambertin 1er Cru les Fontenys, Domaine Joseph Roty 2009 SOLD OUT

Dense red black with an intense yet not particularly overt nose of spiced black fruits with a distant farmyard hint and grilled, toasty notes behind – a clear step up from the villages Gevreys. Sweet, ripe black fruits on the palate, very dense and layered with substantial, ripe tannins behind, concentrated and rich, going to a really satisfying, evolving finish which just goes on and on. From 2017

Mazis Chambertin, Domaine Joseph Roty 2009 6 per case SOLD OUT

Dense red black right to the rim with an intense nose of sweet, spiced black fruits, tarry and deceptively open on the nose. Dense, intense black fruits on the palate, spiced and alluring yet also a touch forbidding with lovely depth, fine, supple tannins and a long, fresh, grilled finish of amazing length. From 2017

Charmes Chambertin Très Vieilles Vignes, Domaine Joseph Roty 2009 6 per case SOLD OUT

Deep red black to the rim with a gorgeously overt, enticing nose of grilled, perfumed red fruits leading to an intense palate of black fruits layered with violets, smoky yet racy with a massive, ripe tannic backbone for the future. On the finish the long, toasty, floral black fruit persisted long after, even when challenged by Madame Roty's delicious cheesy gougères! Incredibly attractive already, this needs time to reach its full potential. From 2022

Our Contact Details

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

Andrew Gordon	T: 01353 721 999	M: 07795 973 371	E: andrew@privatecellar.co.uk
James Naylor	T: 01353 721 993	M: 07920 096 707	E: james@privatecellar.co.uk
Amanda Skinner	T: 01353 721 608	M: 07920 080 042	E: amanda@privatecellar.co.uk
Nicola Arcedeckne-Butler MW	T: 01962 774 959	M: 07889 598 577	E: nicola@privatecellar.co.uk
Laura Taylor	T: 01844 239 333	M: 07702 905 137	E: laura@privatecellar.co.uk

Fax 01353 724 074

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

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



Order Form
Domaines Joseph & Philippe Roty 2009

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 2012. Please indicate what you would like us to do with your wines when shipped:

Please store my wines under bond with Private Cellar Reserves Ltd

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: _____