



Domaines Joseph & Philippe Roty and Fontaine Gagnard The 2008 Vintage

DOMAINES JOSEPH & PHILIPPE ROTY

Customarily the Roty Domaines release their wines a year later than other Burgundy producers, preferring to offer final, bottled versions of their wines to taste rather than unfinished barrel samples. This gives us the advantage that when visiting the Domaine, we usually get to compare three vintages at the same time. Thus in November 2010, with another Cheshire Cat vintage purring away in the barrels, growers could look fondly on the sublime 2009s and at Roty we were tasting the fruits of their hard-won 2008s – such a fascinating set of contrasts. 2008 was very definitely a vigneron's vintage, one where the attention to detail in the vines during the growing season had a total impact on what went into barrel after harvest, and at Roty they estimate that they spent the equivalent of a whole extra month in the vineyard, not dissimilar to 2007.

After an early budbreak and warm start to the year, the 2008 growing season foundered with cold weather during flowering bringing a poor fruit set and therefore a relatively small potential harvest. This was further compounded by an unseasonably cold and damp August which brought in severe attacks of rot and mildew, both of which required growers to spray as often as permitted just to ensure that they had some leaves to ripen the small amount of fruit. Thankfully, the by now familiar Indian Summer came in to relieve the growers' anxieties, with a high pressure system bringing warm sunny days, cool nights and drying northerly winds, allowing the fruit to, finally, reach full maturity. Harvest timing was crucial, governed by the dual, opposing rods of ripeness and weather – indeed, Philippe Roty felt that another week on the vine would have been helpful if not vital. Strict selection was the watchword for the vintage, with the best producers doing their triages both in the vineyards and in the winery and Philippe Roty was uncompromising in his suggestion that those growers who did not practice draconian selection struggled to make a decent wine.

As ever the Roty wines come highly recommended: approachable, just, in their youth, they repay cellaring for several years when they begin to develop the secondary, typical Pinot Noir characteristics. 2008 is a very classic year, pure, fresh, with good acidity levels which provide the necessary structure for development, giving sound foundations for a long life.

Nicola Arcedeckne-Butler MW
January 2011

£ per case
in bond, London

Marsannay Rosé, Domaine Joseph Roty

2008

£95

Bright, vibrant dusky pink in colour, very attractive, with sweet, red fruits verging on strawberries on the nose, very fresh, leading to a musky, lightly spiced palate of red fruits with soft acidity and a juicy, mouth-watering finish. From 2011

Bourgogne Rouge Pressonnier, Domaine Joseph Roty	2008	£115
Deep red black right to the rim with a sweet, sappy black fruit nose overlaid with spice and menthol like notes. Densely fruited on the palate with a fine balance of fresh, grippy Pinot Noir, musky with a fine, spiced, layered finish. From 2012		
Marsannay Rouge Quartier, Philippe Roty	2008	£175
Concentrated red black in colour right to the rim with lovely red cherry fruit on the nose, very restrained, with a distant hint of cassis and grilled oak, leading to a juicy blackcurrant fruit palate, tight and with more structured tannins, going to a grilled, long finish. From 2013		
Marsannay Rouge Champs St Etienne, Philippe Roty	2008	£175
Vibrant red black in colour, not dense, with a nose of sweet black cherry, spiced with a hint of oak, leading to a lovely black fruit palate, again a lovely note of sweet spice, with ripe, fine tannins behind and a lovely long finish. Delicious. From 2013		
Marsannay en Ouzelois, Domaine Joseph Roty	2008	£185
Vibrant red black right to the rim, with a nose of spice and cedar underscoring ripe red berries, very restrained but alluring too. Fresh red berry fruit on the palate with exotic spices behind and firm, substantial tannins for backbone, leading to a spiced, more reserved finish. From 2014		
Côte de Nuits Villages, Philippe Roty	2008	£185
From a vineyard which borders Gevrey 1er Cru les Evocelles, as well as bordering Philippe's garden, this is deep red black to pink on the rim, vibrant, with lovely restrained tight, sweet red berry fruit on the nose leading to a soft, red fruit palate with lovely ripe tannins behind; deceptively drinkable now with spiced red fruits on the finish. From 2013		
Gevrey Chambertin, Domaine Joseph Roty	2008	£280
Vibrant red black to the rim, with a sweet, tarry, spiced nose of crunchy red fruits. Similarly bright and fresh on the palate with grilled, spiced notes behind, fresh acidity and structured tarry fruit on the long finish. Initially seems almost simple but then develops and evolves on the finish. Delicious. From 2013		
Gevrey Chambertin Champs Chenys, Domaine Joseph Roty	2008	£300
Deep purple black right to the rim with a sweet, stalky, spicy nose of black fruits with some redcurrants underneath. At first this appears to be not very intense but then lovely fresh fruit comes out on the palate, ripe, sweet, tarry, with supple rounded tannins going to an powerful, long, grilled red fruit finish. From 2014		
Gevrey Chambertin Champs Chenys Vieilles Vignes, Philippe Roty	2008	£295
Despite the advanced age of the vines here (they were planted in 1934), they still need a green harvest to tone down their exuberant growth. Vibrant red black right to the rim with an intensely spiced red fruit nose and hints of cherry, almost opulent, smoky and grilled, leading to a deceptive softly fruited palate with substantial ripe tannins behind, smoky again with a tarry note, concentrated, rich and long with a mouth-wateringly fresh finish. From 2016		
Gevrey Chambertin Clos de la Brunelle, Domaine Joseph Roty	2008	£325
Deep pink red right to the rim, with tarry, spiced red fruits on the nose – redcurrant, loganberry – which continue on the palate accompanied by violets and spice, underscored by ripe, unobtrusive but present tannins, and going to a long, intense finish with a distant exotic note. Really pretty wine. From 2014		



£ per case
in bond, London

Gevrey Chambertin 1er Cru Fontenys, Domaine Joseph Roty 2008 £625

Deep red black right to the rim, with sweet, spiced black cherry fruit overlaid with coffee and mocha, seriously attractive and elegant. Fresh black and red fruits on the palate, crunchy and ripe with again the mocha note, tarry and beautifully juicy, with ripe, substantial tannins behind and a supremely long finish. This is truly elegant. From 2015

Charmes Chambertin Très Vieilles Vignes, Domaine Joseph Roty 2008 £1,195

Deep red black right to the rim, with a sweet, tarry, black fruit nose, spiced, herby and floral with traces of redcurrant behind. Rich, cedary and spiced on the palate, with layered black fruits, this has an elegant freshness with fine, unobtrusive tannins behind going to a very long, evolving, grilled finish. Gorgeous. From 2016

DOMAINE FONTAINE GAGNARD

“This is a first rate domaine making consistently high quality wines without fuss”

Remington Norman, The Great Domains of Burgundy

Based in Chassagne Montrachet, Domaine Fontaine Gagnard is the result of the marriage of Richard Fontaine with Laurence, daughter of Jacques Gagnard, of Gagnard Delagrangé. They have holdings throughout the Chassagne appellation, ranging from “Villages” status through several Premiers Crus and right up to Grands Crus Bâtard Montrachet, Criots Bâtard Montrachet, where they have one of the largest holdings, and Le Montrachet. Richard Fontaine is a quiet, modest and passionate vigneron who makes wines which really reflect their individual terroirs - intense, racy, complex wines with lovely definition. They are capable of ageing for ten years or more in great vintages but also irresistible in youth.

In the Côte de Beaune, there was a phenomenal hailstorm on 27th July 2008 which hit Chassagne and Puligny particularly badly, destroying up to 90% of some vineyards and damaging the wood of the vines, thereby having an impact on the following vintage too. Fontaine Gagnard were hit but paradoxically mainly in their red vineyard in Pommard rather than Chassagne, which necessitated yet more man hours to sort the fruit at the time of harvest.

We have been visiting Fontaine Gagnard for a couple of years and we are excited and delighted to be able to include their wines in our Burgundy portfolio. It is one of the best addresses in Chassagne and Richard is recognised as one of the top winemakers of the region. We have made a small selection of his very fine 2008s to introduce the Domaine and we recommend them most highly to you. We will be offering their equally gorgeous 2009s later this month.

£ per case
in bond, London

Chassagne Montrachet Villages, Fontaine Gagnard 2008 £192

Very pale with flecks of gold; sweet, white, honeyed fruits on the nose which follow through to the palate, with notes of white stone fruits and greengage and a delicate grilled note behind, with distant toasty oak notes and a long, succulent, appealing finish. Delicious. From 2011

Chassagne Montrachet 1er Cru la Boudriotte, Fontaine Gagnard 2008 £258

Situated right in the heart of the Premiers Crus vineyards. Pale gold with a gorgeous nose of white flowers, aniseed and flint leading to a beautiful, crisp, citrus palate with notes of lime flowers and yellow skinned stone fruit – peaches, yellow plums – with lovely balancing acidity and a long, persistent, extremely elegant finish. From 2012

Chassagne Montrachet 1er Cru Grande Montagne, Fontaine Gagnard 2008 £258

Owned solely by Fontaine Gagnard, la Grande Montagne is a tiny slither at the top (geographically) of the appellation, with the additional height adding an extra dimension of freshness and complexity. Pale gold with a nose of almond blossom and citrus notes overlaid with very distant grilled notes, leading to a racy yet plump palate of white stone fruits, mineral and tangy with delicious definition and a long finish. From 2012



Our Contact Details

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

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

Terms and Conditions for Ex-Cellar Purchases

Wines purchased “en primeur” i.e. prior to being bottled and shipped, will be delivered up to 18 months after release, depending on the region. The wines from this offer will be shipped before the end of 2010.

Prices for wines sold en primeur are quoted “in bond London”, exclusive of UK Duty and VAT but including shipping. Payment terms are 30 days from date of invoice. Unless otherwise stated, prices quoted are per case of 12 bottles.

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 51 High Street, Wicken, Ely, 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 Ltd account at the specialist wine storage facility, Vinothèque, for an annual storage fee.

Larger format bottling may be available for a supplement. If you would like your wine bottled in a format other than 75cl please request this at the time of order and we will enquire if this is possible with the domaine.

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

E&OE



**Order Form: Domaines Joseph & Philippe Roty
& Domaine Fontaine Gagnard 2008**

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

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: _____

Delivery and Account Address Details

Name: _____

Address: _____

Post Code: _____

Daytime Telephone Number: _____

These wines will be shipped during the course of 2011. 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 and VAT are payable when your wines are released for delivery to your home address.