



A special offer of Domaines Joseph & Philippe Roty and Domaine de l'Arlot

We are all great admirers of the Roty wines and have worked with them since the start of Private Cellar. During a recent visit, we asked Madame Roty about availability of older vintages and we were thrilled to be made an offer of vintages going back to 2003 as well as their current release, the 2007s. At the same time, we are delighted to have secured a selection of older wines, from 1999 to 2007, from Domaine de l'Arlot in Nuits St Georges, which both complement and contrast beautifully with the Chambertin-based wines from the Roty properties. We have all worked with Domaine de l'Arlot in the past and we are very pleased to add this Domaine to the Private Cellar portfolio.

Both Domaines Roty and l'Arlot believe in the vineyard dictating the quality of the final wine, with intervention only when absolutely necessary in either the vineyard or cellar. Both have rigorous views on what constitutes young or old vines – for Roty, anything under about 40 years old is still young, 90 year old vines are not uncommon; for Domaine de l'Arlot the 18 year old vines in the Clos des Forêts vineyard are considered insufficiently mature to go into the grand vin and are sold separately as les Petits Plets instead – a fabulous wine but lacking some of the concentration of the Clos des Forêts.

The driving philosophy of Domaine de l'Arlot, both under the original stewardship of Jean-Pierre de Smet and more recently Olivier Leriche, is to achieve perfect balance with the best quality fruit rather than seeking concentration or extraction at any cost. This means that they aim to extract only the best bits from the skins rather than everything. L'Arlot, like Roty, are one of the very few Domaines whose wines are surprisingly pale right from the outset, tricking those not in the know into thinking that they are 'light' wines – which could not be further from the reality. After a few years in bottle their wines remain consistent whilst the darker wines from other Domaines lighten considerably.

The 2007 vintage was one which challenged winemakers across Burgundy with difficult weather conditions and the constant threat of rot, only to clear up at the last moment with a glorious autumn finally allowing the grapes to ripen. At Domaine Roty, brothers Philippe and Pierre-Jean Roty, currently running the Domaine, are, like their father, quietly spoken almost to the point of taciturnity, so when we asked about the 2007 Roty growing season they merely said that 'it was alright: a lot of work – a whole month in the vineyards, with no weekends!'

There is a fresh, floral character to these 2007s, with gorgeous, really pure Pinot Noir fruit showing, the oak being less dominant as the Domaines have let the fruit express itself with very little intervention or manhandling.

Nicola Arcedeckne-Butler MW
January 2010



Private Cellar

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A SUMMARY OF OLDER VINTAGES

2005 – a spectacular vintage where all the elements came together. A fine summer, perfect autumn, with supremely healthy grapes picked at optimum ripeness. Keynotes on tasting were purity and freshness, with tannins so ripe as to scarcely draw attention to themselves.

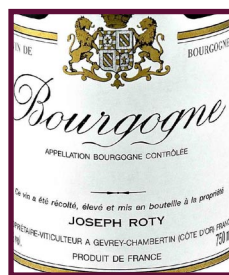
2004 – a challenging vintage with hail and rain, overshadowed by the risk of rot, and saved at the 11th hour by an extended Indian summer. Careful triage was the key to success in this vintage, and the best wines are delicious, showing really well now with the potential to keep further.

2003 – incredibly hot vintage, where the risk was grapes cooking on the vine rather than ripening, with subsequent jam flavours. Those who handled the fruit well made fresh yet intense, brooding wines in a powerful rather than elegant style, atypical for Burgundy but delicious.

2002 – an initial dull and cool season was saved from disaster by a late Indian summer (starting 12th September), with the best producers needing to do very little sorting. Very accessible vintage, beginning to drink now but with staying power for the top wines.

2001 – a difficult vintage with hail, storms and rain throughout the season and no Indian summer to relieve the vines, so the risk here was under-ripeness. The warmest sites fared best in 2001, particularly where they were harvested later by the quality conscious producers who were prepared to be savage with their triage.

1999 – after a cool start to the season, 1999 saw two months of hot, dry weather from mid-July to mid-September; occasional rain from mid-September meant that the timing of the harvest was key. Overall, a relatively large harvest of ripe, healthy grapes.



Domaines Joseph & Philippe Roty, 2007 Vintage

Bourgogne Blanc, Joseph Roty 2007

£100

Pale gold with slight green tinge, a sweet, appealing nose of pure white fruits and a touch of oak. Pure, clean, fresh white fruits on the palate, supple with a nice bite of balancing acidity, purer and more flavourful than in past vintages. From 2010

Marsannay Blanc, Joseph Roty 2007

£165

Pale gold with a tightly fruited nose of white stone fruits, more closed than the Bourgogne. Tight white fruits again on the palate, with a very distant note of grilled oak, buttery Chardonnay fruit, honeyed and mineral to a long, fresh finish. Lovely. From 2011

Marsannay Rosé, Joseph Roty 2007

£90

Made from 50 year old vines. Pale 'oeil de perdrix' in colour, with a gorgeously appealing nose of creamed red fruits, fresh with some buttery, vanilla notes behind. On the palate light, creamy summer fruits, soft and supple with lovely balancing acidity, absolutely delicious. From 2010

Bourgogne Rouge Pressonnier, Joseph Roty 2007

£110

Dense red black, not opaque, with a gorgeously appealing nose of soft red fruits, new wood, creamy and juicy. Red fruits on entry to the palate, with firm, present tannins, leading to tasty, chewy black fruits, crunchy and pretty, with a long, caramelised finish. From 2011

Marsannay Quartier, Philippe Roty 2007

£175

Deep black red to lighter on the rim, with a nose of appealing, sweet black fruits, toasty and ripe, leading to a palate of sweet, tight black fruits, restrained, with supple tannins for backbone and a good, fresh finish. From 2011

Marsannay Champs St Etienne, Joseph Roty 2007

£175

Deeper red black to a denser rim, with a tight nose of strong black fruits, primary and verging on the austere, with hints of black cherry. On the palate firmly on black fruit notes, sweet, ripe and concentrated with fine, ripe supple tannins behind, going to a long, chewy finish. From 2012

Marsannay en Ouzelois, Joseph Roty 2007

£180

Dense red black to slightly paler on the rim, with an incredibly appealing nose of soft red fruits underscored by some grilled new wood. Sweet, black cherry fruit with distant oak notes, quite restrained too, with fine black fruits on the finish. From 2012

Côtes de Nuits Villages, Philippe Roty 2007

£175

Despite the humble appellation, the boundaries for this vineyard march with Gevrey's 1er Cru Evocelles on one side and Fixin 1er cru les Perrières on the other. Deep black-red in colour, with strong, perfumed black fruits on the nose, tight but gorgeously expressive at the same time, leading to a similar palate, appealing, ripe, with just enough tannins behind, going to a sustained, satisfying finish. From 2012

Gevrey Chambertin, Joseph Roty 2007		£270
Red black in colour, with a creamy, spiced nose of cooked black fruit, very appealing already, leading to a tight, blackly fruited palate with supple red fruits behind, sweet and earthy with hints of 'sous bois', going to a long, crunchy finish. From 2012		
Gevrey Chambertin Champs Chenys, Joseph Roty		£295
Vine age here ranges from 40 to 90 years. Deep red black to the rim, with a lovely sweet, toasty, grilled red fruit nose, tight yet alluring. On the palate big crunchy black fruits, with firm, ripe tannins behind, closed and hard to taste at this stage, but plump fruit behind. Less overt than the other wines so far, but with promise. From 2013		
Gevrey Chambertin Champs Chenys Vieilles Vignes, Philippe Roty 2007		£295
Deeper red black in colour, dark for Roty wines. Sweet, tight, ripe black fruits, stalky and, at present, restrained, leading to a more refined palate. Elegant, not massive, with fine sweetness on the end, at present it is tight and needs more time to come together. From 2014		
Gevrey Chambertin Clos de la Brunelle, Joseph Roty		£325
Backing onto their cellar, and planted by Joseph Roty's father in 1954 for their neighbour, Joseph bought the tiny 4 ouvrée* plot in the 1980s. Deep red with a hint of brick on the rim, sweet and tarry on the nose with a distant hint of caramel, far from overt. Big yet elegant black fruits on the palate, with firm tannins behind, ripe and concentrated, this is perfect Pinot Noir with a lovely, balanced finish. From 2014		
Gevrey Chambertin Clos Prieur Bas, Joseph Roty 2007		£330
Very deeply coloured, right to the rim with tight, leafy, blackcurrant fruit behind and a touch of 'sous bois', with grilled notes only right at the end of the nose. Tight, sappy black fruits on the palate, intense, creamed but not soft, tarry and with a long finish, elegant and dense. Lovely wine. From 2014		
Gevrey Chambertin 1er Cru les Fontenys, Joseph Roty 2007		£595
Deep in colour again, on the red spectrum, with an intense, spiced, black fruit nose, tarry with hints of black cherry. Rich and layered on the palate, dense yet elegant, not massive, with a very held-back power, going to a long, mineral finish. Very beguiling. From 2014		
Charmes Chambertin Très Vieilles Vignes, Joseph Roty 2007	SOLD OUT	£1150
Deep red black to deep on the rim, with a nose of tight, crushed black fruits overlaid with perfume and spice. On the palate delicious blackcurrant fruit, spiced, creamy and rich, textured and layered, with grilled notes and supple, unobtrusive tannins, going to a lovely long finish. From 2015		
Mazis Chambertin, Joseph Roty 2007	SOLD OUT	£1250
Deep red black on the red spectrum, dense by Roty standards. Sweet, tarry and stalky black fruits, with creamy blackcurrant notes, very pretty and appealing, if tight. Dense black cherry fruit on the palate, ripe and concentrated but not mouthcoating, incredibly elegant, with veiled power, going to a long, mineral finish with supple tannins behind. From 2015		

**An ouvrée is an old French measure used in Burgundy for area. One ouvrée is tiny - equal to 0.04 of a hectare. The word originates from the area of vineyard that one man could be expected to work in one day.*

Older Vintages, Domaine Roty

Bourgogne Rouge Pressonnier, Joseph Roty 2005 Magnums £145

Vibrant red to the rim, with a gorgeous, typical Pinot nose of jammy red fruits, raspberry and redcurrant, underscored by a distant touch of oak leading to a palate of black fruits with substantial yet ripe tannins, grilled with light spice, going to a lovely finish. Approachable now, in magnum this will keep for a further 2 to 5 years.

Gevrey Chambertin Champs Chenys, Joseph Roty 2005 **SOLD OUT** £275

Deeper red in colour right to the rim, with an explosive nose of violets and creamed black fruits – very alluring. Densely fruited on the palate too, perfumed, grilled, with tannins so ripe you scarcely feel them, going to a long, juicy finish. Delicious! From 2012

Marsannay en Ouzelois, Joseph Roty 2004 £175

Vibrant, succulent red to the rim, with a nose of tarry black and red fruits, pretty and approachable. On the palate lovely ripe, almost jammy red fruits, tarry again but also beginning to evolve, with ripe tannins behind, going to a truly delicious finish. Now to 2013

Gevrey Chambertin 1er Cru les Fontenys, Joseph Roty 2004 Bottles £510
Magnums £525

Deep red black in colour, beginning to show some brick right at the rim. Spiced red fruits on the nose with vanilla notes behind, elegant and restrained, leading to a finely concentrated palate of crunchy, creamy red fruits, intense without being overbearing, still very youthful. From 2014

Gevrey Chambertin Champs Chenys, Joseph Roty 2003 **SOLD OUT** £275

Very dense purple black in colour, with a nose of substantial black fruits, very sweet and ripe with notes of vanillin and spice behind. On the palate black cherry fruit, surprisingly primary and fresh still, with underlying super-ripe tannins, leading to a long, black fruit finish. Lovely wine. Approachable now to 2015 and beyond.

Gevrey Chambertin 1er Cru les Fontenys, Joseph Roty 2003 £530

Deep red black in colour with rich black fruits on the nose, spiced with grilled hints of oak and black berries. On the palate, intense cedary black fruit, super-sweet, with substantial ripe tannins behind, going to a long finish. What it lacks in elegance it makes up for in power. Approachable now, this will keep for a further 5 to 8 years.

Charmes Chambertin Très Vieilles Vignes, Joseph Roty 2003 £1,400

Extremely deep in colour, with a fabulously spicy, expressive nose of mocha, black fruits, dense and atypical, leading to an equally impressive palate of high-toned black fruits, again spiced with just an early feral note, beginning to evolve but still a broodingly big wine. Just approachable now, this will keep for a further 8 to 10 years or more.



Domaine de l'Arlot, 2007 Vintage

Clos du Chapeau Côte de Nuits Villages, Domaine de l'Arlot 2007	£175
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Pale red to the rim, with some early tawny tints. Sweet, jammy red fruits on the nose, stalky and leafy, with creamy notes behind. On the palate sweet red fruits, light in the mid palate with ripe, unobtrusive tannins behind. Delicious. From 2010

Nuits St Georges 1er Cru les Petits Plets, Domaine de l'Arlot 2007	£235
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Deep red black in colour with little evolution. Dense red and black fruits on the nose, lightly perfumed, leading to a palate of bright, pure, red fruits, primary and fresh, with more substantial tannins, supple and leafy. From 2013

Nuits St Georges 1er Cru Clos de l'Arlot, Domaine de l'Arlot 2007	£375
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Bright red with some tawny notes on the rim. Gorgeous red fruits on the nose, like warmed (not cooked) redcurrants and raspberries, leafy and perfumed. Creamed, leafy red and black fruits on the palate, floral and ripe with more pronounced tannins behind, long, sweet and ripe on the finish. From 2014

Nuits St Georges 1er Cru Clos des Forêts St Georges, Domaine de l'Arlot 2007	£355
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Deeper red black in colour right to the rim, with a spiced, richly fruited nose of perfumed black fruits, curranty, leading to a palate of fume, tight black fruits with substantial ripe tannins behind going to a long, intensely fruited finish. From 2014

Domaine de l'Arlot, Older Vintages

Clos du Chapeau Côte de Nuits Villages, Domaine de l'Arlot 2005	£210
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Vibrant, clear red black right to the rim, with a gorgeous, dense black fruit nose, tight but beginning to evolve. Big tarry black fruits on the palate, spiced, with caramel and leather notes behind, substantial ripe tannic backbone going to a long, creamy finish. Delicious. From 2012

Nuits St Georges 1er Cru Clos des Forêts St Georges, Domaine de l'Arlot 2005	£465
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Deep black red to the rim, with no evolution in colour. Amazing nose of ripe, peppery red fruits, cassis, leather and wood, sublime, leading to a substantial palate of black autumn fruits, with big ripe tannins behind; perfumed, violets and again a hint of leather going to a long, dense finish. Superb. From 2015

Nuits St Georges 1er Cru les Petits Plets, Domaine de l'Arlot 2004	£245
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Bright red black with some light brick notes on the rim. Leafy, crunchy red fruits on the nose, floral, with mineral notes behind, leading to a lovely ripe, almost plump palate, with fine tannins for backbone and a long finish. Approachable now, with the potential to keep for a further 2-3 years plus.

Nuits St Georges 1er Cru Clos des Forêts St Georges, Domaine de l'Arlot 2004	£385
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Deeper red black in colour right to the rim, with a ripe, red fruit nose of warmed berries, leafy and spicy too, leading to a perfumed, mineral palate with lovely red fruits behind, underscored by substantial yet ripe tannins, sweet and long on the finish. Approachable now, with the potential to keep for a further 2-3 years plus.

This is certainly a domaine that works hard to produce the best wines that they can. They are one of a rare breed of producers that (vintage permitting) ferment using 100% whole clusters. As a result the wines are lighter in colour, but no less flavourful, indeed they usually show an extra level of complexity.

Bill Nanson, www.burgundy-report.com, on Domaine de l'Arlot

Nuits Saint Georges 1er Cru, Domaine de l'Arlot 2002 **£290**

This cru has subsequently become Les Petits Plets, and is the young vines of Clos des Forêts. Vibrant red with some light brick on the rim, early evolution. Jammy, gamey red fruits on the nose, with meaty red fruits and even an old Pinot farmyardy hint. Soft, evolved red fruits on the palate, light and fresh with fine, supple tannins behind, this is ready to drink now with a lovely finish of caramelised red fruits. Now to 2012.

Nuits Saint Georges 1er Cru, Domaine de l'Arlot 2001 **£260**

Red black, still vibrantly youthful to the rim, with a musky, red fruit nose, some animal notes, creamy, layered and very appealing. On the palate dense red and black fruits overlay perfumed, creamed notes, with substantial tannins beginning to evolve behind and going to a long, developing finish. Drinkable now, this will keep for a further 4 years or so.

Nuits St Georges 1er Cru Clos des Forêts St Georges, Domaine de l'Arlot 2001 **£399**

Deep red black with some brick on the rim, with a gorgeous nose of intense, creamed black fruits, raisiny with notes of leather and hay behind, leading to a densely fruited palate of tarry, spiced black fruits, seemingly light but with fabulous power, with ripe tannins behind. Rich, pure and complex with a delicious finish. Approachable now, this will keep for a further 3 to 5 years plus.

Nuits Saint Georges 1er Cru, Domaine de l'Arlot 1999 **£300**

Very deep in colour for Arlot, limpid, with no signs of evolution on the rim. Tarry fresh red fruits on the nose, spiced and lightly floral, leading to an incredibly fresh fruit palate, ethereal, feminine, deeply alluring, with tannins still marked and evolving. Gorgeous and youthful. Just approachable now, this will keep for a further 3 to 6 years.



Olivier Leriche, Domaine de l'Arlot



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: 07905 371 127	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

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 and Philippe Roty and Domaine de l'Arlot
2007 and older vintages offer**

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 2010. 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.