

# PRIVATE CELLAR



## Domaines Joseph and Philippe Roty 2006 Vintage



Philippe Roty believes, like his late father before him, that the correct time to offer their wines is only once the finished article is in bottle and we are delighted to be offering their sumptuous 2006 wines now. Already delicious in November last year, we have just had the opportunity to re-taste them and they have increased in weight and depth in the intervening months, making them even more attractive than they were at our first tasting.

Coming hot on the heels of the almost fabled 2005, the 2006 vintage could have struggled to gain the attention of buyers if it weren't for the quality of the wines made by the top growers. In our initial tastings in the region, in 2007, we were struck by the astonishing purity of the fruit, remarking that the wines from the Côtes de Nuits had been particularly successful, despite a challenging growing season.

Marked by atypical weather patterns, the 2006 featured alternate periods of hot and cold, encouraging the vines to either race ahead or stagnate, with little apparently moderate weather in between. A damp, cold May led to a late but successful flowering during a dry spell in June, auguring a decent sized harvest. July was extremely hot and dry, so hopes were raised but then dashed by a cold, grey August with almost double the normal August rainfall, bringing with it the attendant risk of rot. However, the vintage was saved by a high pressure system which settled over the north of the region at the end of August bringing dry, sunny days with a fresh northerly wind which stopped any rot and allowed the fruit to ripen. The two Roty Domaines spent many extra hours in the vines removing any potentially substandard fruit and the great care and time expended show in their wines. Philippe Roty says the vintage is very good but not as great as 2005, with most wines for medium term drinking and some destined for old bones.

Nicola Arcedeckne-Butler MW  
March 2009

£ per case  
in bond, London

### Marsannay Rosé 2006, Joseph Roty

£95

Pale onion skin pink in colour, with a soft, raspberry fruited nose. Lovely creamy, fresh fruit on the palate, again hints of raspberry with light acidity going to a long, creamy finish. Really fresh. From 2009

### Bourgogne Rouge Pressonnier 2006, Joseph Roty

£115

Deep red to the rim, with a gorgeous nose of spice and crunchy red berries with some light grilled notes, leading to a palate of tight, creamy black fruits with unobtrusive tannins. Long, ripe and tarry on the finish. From 2009

### Marsannay Quartier 2006, Philippe Roty

£180

Bright red black, with a tight, tarry, black fruited nose with distinct blackcurrant notes, leading to a restrained palate of black fruits with some spice behind, broadening to a long finish. Retacent at present, but opens up beautifully in the glass. From 2010

### Marsannay Champs St Etienne 2006, Philippe Roty

£180

Deeper red again, vibrant right to the rim. Lovely, fresh ripe red fruit nose, rich and smooth, leading to a palate of juicy red fruits with muscular yet fine tannins, with lovely concentration and an extremely long finish. From 2011

### Marsannay en Ouzelois 2006, Joseph Roty

£185

Deep red black with a rich, creamed fresh black fruit nose. On the palate fresh, crunchy, supple black fruits, less forbidding than the Champs St Etienne, with hints of crème pâtissier and tannins masked in the background, going to a long, sweetly fruited finish. From 2011

£ per case  
in bond, London

Côte de Nuits Villages 2006, Philippe Roty	£190
Deep red black to the rim, with a nose of concentrated, fresh black fruits, leading to an intense, perfumed, structured palate with black fruits and a distant note of incense, going to a prettily fruited, long finish. From 2009	
Gevrey Chambertin 2006, Joseph Roty	£280
Dense red black to the rim, with a nose of stalky red fruits and a hint of grilled vanilla notes. Big, crunchy black fruits on the palate, sappy and tight, broadening in the mouth into supple red fruits, going to a long, textured finish. From 2010	
Gevrey Chambertin Champs Chenys 2006, Joseph Roty	£299
Deep red black to firm on the rim, with a juicy nose of ripe red fruits, sweet and succulent. Gorgeous red fruits and violets on the palate with a hint of crème pâtissier, grilled, rich and extremely long. From 2011	
Gevrey Chambertin Champs Chenys Vieilles Vignes 2006, Philippe Roty	£299
Dense black red, right to the rim, with rich, sappy red fruits on the nose, crunchy and mouthwatering. On the palate broad, ripe red fruits, rich, spiced and tarry going to a long, evolving finish. Lovely wine. From 2011	
Gevrey Chambertin les Fontenys 2006, Joseph Roty	£599
Dense red black with a restrained nose of both black- and redcurrants, creamed and tight. On the palate lovely smooth red fruits, concentrated and ripe with smooth tannins behind going to a long, fresh finish. Delicious. From 2014	
Charmes Chambertin Très Vieilles Vignes 2006, Joseph Roty	£1050
Dense black red in colour, with an explosive nose of black cherry, smoky, spiced and perfumed – wow! Densely fruited on the palate, spiced black fruits, creamy with hints of crème pâtissier and very supple tannins behind, going to an intense, evolving finish. Sublime. From 2017	

#### Terms and Conditions for En Primeur 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.

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 Producer.

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 2006**

<b>Wine</b>	<b>£ per case under bond</b>	<b>No. of cases Required</b>	<b>£ Total</b>
Marsannay Rosé 2006, Joseph Roty	£95		
Bourgogne Rouge Pressonnier 2006, Joseph Roty	£115		
Marsannay Quartier 2006, Philippe Roty	£180		
Marsannay Champs St Etienne 2006, Philippe Roty	£180		
Marsannay en Ouzelois 2006, Joseph Roty	£185		
Côte de Nuits Villages 2006, Philippe Roty	£190		
Gevrey Chambertin 2006, Joseph Roty	£280		
Gevrey Chambertin Champs Chenys 2006, Joseph Roty	£299		
Gevrey Chambertin Champs Chenys Vieilles Vignes 2006, Philippe Roty	£299		
Gevrey Chambertin les Fontenys 2006, Joseph Roty	£599		
Charmes Chambertin Très Vieilles Vignes 2006, Joseph Roty	£1050		

**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 Number: \_\_\_\_\_

Signature: \_\_\_\_\_

**Delivery and Account Address Details**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_ Post Code: \_\_\_\_\_

Daytime Telephone Number: \_\_\_\_\_

These wines will be shipped during the course of 2009. Please indicate what you would like us to do with your wines when they arrive:

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.

Orders may be made by telephone, fax, e-mail or post to:  
Private Cellar Ltd, 51 High Street, Wicken, Ely, Cambridgeshire CB7 5XR  
T: 01353 721 999 | F: 01353 724 074 | E: orders@privatecellar.co.uk | www.privatecellar.co.uk