



Domaine Joseph Roty - The 2023 Vintage Release



Pierre-Jean Roty loves his 2023s, calling them '*le vrai Bourgogne*', combining pleasure with freshness of fruit yet still with the ability to age and evolve.

The growing season was relatively kind to the *vignerons*, with warmer than usual spring temperatures and no frost. June saw successful, even flowering under good conditions, auguring a decent sized crop. Hotter than average temperatures followed in June and July while August was more temperate, slowing down the ripening. Throughout the summer months, regular stormy downpours kept growers on their toes but, more importantly, kept the vines hydrated.

September began with an unseasonal heatwave, with temperatures in the mid-thirties, which brought ripening on in leaps and bounds. This allowed the Pinot Noir to achieve maximum ripeness with moderate alcohol levels and beautifully juicy fruit. The Rotys started harvesting on 12th August and were finished within eight days.

Pierre-Jean's passion is first and foremost for his vines. He explained to us how he is working with micro-nutrition in the vineyard, using visual observation supported by analysis to identify any shortcomings on a vine-by-vine basis. He then applies either organic or biodynamic treatments to help support the plants – small individual steps but he says the results are extraordinarily encouraging. As you know, we are huge fans of the Roty family at Private Cellar and many of you have become dedicated followers of their wines. We recommend an early response to secure your allocation. To order, please call 01353 977 995 or email orders@privatecellar.co.uk.

Nicola Arcedeckne-Butler MW
December 2025

Bourgogne Blanc Côte d'Or	2023	12 per case	£195
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A blend of Pinot Blanc grown in Gevrey Chambertin (around 75% of the blend) with the balance made up from Chardonnay grown in Marsannay; 5% new oak.

Bright gold with a nose of white stone fruit, leafy and fresh, plump, with a palate of juicy white stone fruit, floral and herbal growing in intensity on the finish. A delicious early drinker. Drink 2026 - 2028

Marsannay Rosé	2023	12 per case	£210
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16 months in two to three year old barrels.

Vibrant pink colour, surprisingly so, with a nose of tight, lightly creamed pink fruits with some herbal notes, leading to a juicy palate of red berry fruit with soft, supple tannins behind, rich and creamed, with supple acidity and a fresh finish. Delicious! Drink 2026 - 2028

Coteaux Bourguignons	2023	12 per case	£190
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100% Pinot Noir from vineyards low in Gevrey Chambertin where the forty year old vines are the result of massale selection from family vineyards.

Deep limpid red black to the rim with a nose of delicious brambly, juicy black fruits, spiced and warm with some creamed notes, leading to a cool, darkly fruited palate, not as broad as the nose suggests with lightly spiced red and black fruits, cool tannins behind and bags of fruit on the finish. Drink 2027 - 2033

Bourgogne Rouge Côte d'Or	2023	12 per case	£280
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12 ouvrées across two parcels in Champs Forey in the heart of Marsannay, which are to be reclassified as Marsannay in due course.

Deep limpid red-black to the rim with a nose of sappy, floral dark fruit, a light touch of oak, really attractive with blackberry and violet notes and a light savoury touch leading to a palate of substantial black fruit with crunchy tannins, very concentrated for the humble Côte d'Or label, juicy with plenty going on and leading to a lovely spiced, mineral finish with a light, refreshing crunch. Drink 2026 - 2034

Bourgogne Rouge Côte d'Or, Cuvée de Pressonnier	2023	12 per case 6 Magnums	£290 £300
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From the lower part of the village of Gevrey Chambertin and once classified as such, making this extremely good value.

Vibrant red in colour, limpid with a nose of juicy red and black fruits, less intense than the Côte d'Or and very tight, with some distant spiced, floral notes, leading to a palate of tight red fruits, cassis and red cherry with a hint of liquorice, really fresh and floral, with hints of violets, broader and more expressive than the nose and going to a persistent finish. Drink 2027 - 3033

Marsannay	2023	12 per case	£360
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A blend of different parcels from across the appellation.

Really deep in colour, vibrant and limpid, black red right to the rim, with a gorgeously expressive nose of black fruit, cassis and some loganberry, spiced and cool with some crème pâtissière notes. Lovely cool black fruit on the palate with substantial tannins behind, a zip of leafy freshness with bags of soft fruits too, classic Pinot with a lovely, floral, spiced finish. Drink 2027 - 2033

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or call us on 01353 977 995

Marsannay Au Champs St Etienne	2023	12 per case	£410
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4 ouvrées of Pinot Noir on red iron-rich clay, just north of the village of Couchey. This is essentially a monopole as the one other owner blends his fruit into a villages wine.

Really deep in colour, right to the rim, with a glorious nose of rich black fruits, some cedar, really intense, leading to an equally densely fruited palate, very spiced and textured with some lightly creamed red berry fruit behind, dusty black skins, cool and herbal with lots of lovely supple tannins going to a fresh, layered finish which goes on and on. Just delicious. Drink 2028 - 2035+

Côtes de Nuits Villages La Croix Violette	2023	12 per case	£420
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Only the second, and now last, vintage of this Côte de Nuits Villages from Roty which will become Fixin La Croix Violette from the 2024 vintage; 8.5 ouvrées, with 60 year old plus vines; 60% new oak.

Very deep in colour with a nose of rich, deep, dark fruit, violets, spiced, intense and concentrated – this really opens up on swirling. Fresh and juicy on the palate with substantial spiced black fruits, herbs, really intense with the wood marked in the structure rather than the flavour, grilled with a sweetness providing a counterpoint to the juicy, mouthwatering tannins. Drink 2028 - 2035+

Marsannay Les Ouzelois	2023	12 per case	£425
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From almost centenarian vines on free-draining clay at the top of a coombe where the vines dig deep for nourishment.

Deep limpid red black, with dark fruits on the nose – loganberry, blackcurrant, dark plums – with a racy central core of spiced, primary black fruits leading to a palate of crunchy black fruit, fresh and spiced with the supple tannins surrounded by fruit, more expressive than the villages, savoury and floral, rich and spiced, with a really long, rich finish which keeps on developing. Drink 2029 - 2035

Gevrey Chambertin	2023	12 per case 6 Magnums	£635 £665
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A blend of lieux dits from across the appellation.

Vibrant, limpid red, not dense, with a nose of fresh, juicy red and black fruits, leather and spice, really savoury, leading to a palate of spiced dark fruits, floral and savoury again, with supple tannins behind, really elegant and pretty, mineral, more about class than power and going to a ripe, saline finish which goes on and on. Drink 2028 - 2036

Gevrey Chambertin, Cuvée de Champs Chenys	2023	12 per case	£690
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At the foot of Grand Cru Charmes Chambertin.

Deep red black to the rim, with a lovely nose of rich, perfumed fruit, floral (violets), mulberry, really dense with a grilled back note and a twist of morello cherry. The palate is really rich with layers of dark fruits, intense with notes of violets and morello cherry, sweet too, with substantial tannins behind the saline fruit, mineral and perfumed with a lovely long finish. Delicious. Drink 2028 - 2038+

Gevrey Chambertin, Cuvée de la Justice	2023	12 per case	£700
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From a 5.5 ouvrée parcel of 40 year old vines on the north-eastern edge of the village – even in a generous year, it produces just five barrels.

Paler red yet dense to the rim, limpid, with a nose of pretty floral fruit, grilled with some red flowers, with cool dark fruits coming out on swirling; taut and tight on the palate with substantial structure behind, floral and mineral and grows on the palate – starts quietly and builds towards a really pretty finish. Drink 2028 - 2037

Gevrey Chambertin, Cuvée de la Brunelle	2023	12 per case	£725
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From the parcel behind the cuverie.

Deep red black, intense in colour, with a rich, savoury nose of layered, creamed fruits, floral with a note of liquorice, spiced and mineral, really alluring, leading to a palate of big rich dark fruit with a grilled note behind, again a note of liquorice, concentrated and sweet with substantial tannins going to a really intense, long, poised finish. Gorgeous. Drink 2029 - 2039+

Gevrey Chambertin 1er Cru Les Fontenys	2023	6 per case	£750
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In a corner next to Les Ruchottes and Mazy Chambertin, in a slight bowl which is warmer than other parcels.

Deep and intense yet limpid to the rim with a nose of gorgeously spiced red and black fruits, black cherry, savoury with a hint of leather, some iodine, really rich and elegant leading to a palate full of juicy dark fruit, really sweet and intense, floral, spiced, with a substantial structure yet so supple, again a lovely saline twist, going to a long, floral, mineral, lightly grilled finish leaving the tannins completely enveloped by the fruit. Outstanding. Drink 2028 - 2039+

Charmes Chambertin Grand Cru Cuvée de Très Vieilles Vignes	2023	6 per case	£1,875
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Originally planted in the 1880s, with around 60% of the original plants still in place – a number of recently planted vines have had to be replaced whilst the older ones soldier on; the vines are not trained along posts and wire as is normal but free-standing, so Pierre-Jean does all the pruning here.

Dense but not intense in colour, firm right to the rim, with a nose of intense spiced black fruits, black cherry, some creamed fruit and almost raspberry compote with a distant touch of liquorice, leading to a very restrained, linear palate, saline with a lovely density of flavour, floral and spiced with a leafy freshness; there is so much elegance and finesse here, with tannins so supple and integrated you have to look for them, going to a super long finish, grilled with black fruit, toasty and concentrated with fresh minerality and ending on a spicy fresh leafy note. So good. Drink 2030 - 2040+

* One ouvrée = 428 meters squared



*These wines are offered in bond, UK, and will be shipped in the Spring of 2026.
Please let us know at the time of ordering if you would like to store your wines with Private Cellar Reserves LLP
or if you would like to take delivery of the wines Duty Paid (upon payment of Duty, VAT and delivery).*

To order, or for advice and assistance, please contact your salesperson
or call us on 01353 977 995



OUR CONTACT DETAILS

To place an order or for advice and assistance in choosing your wines please call 01353 977 995 or contact us using the e-mail addresses below:

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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, London City Bond Eton Park, 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.

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