



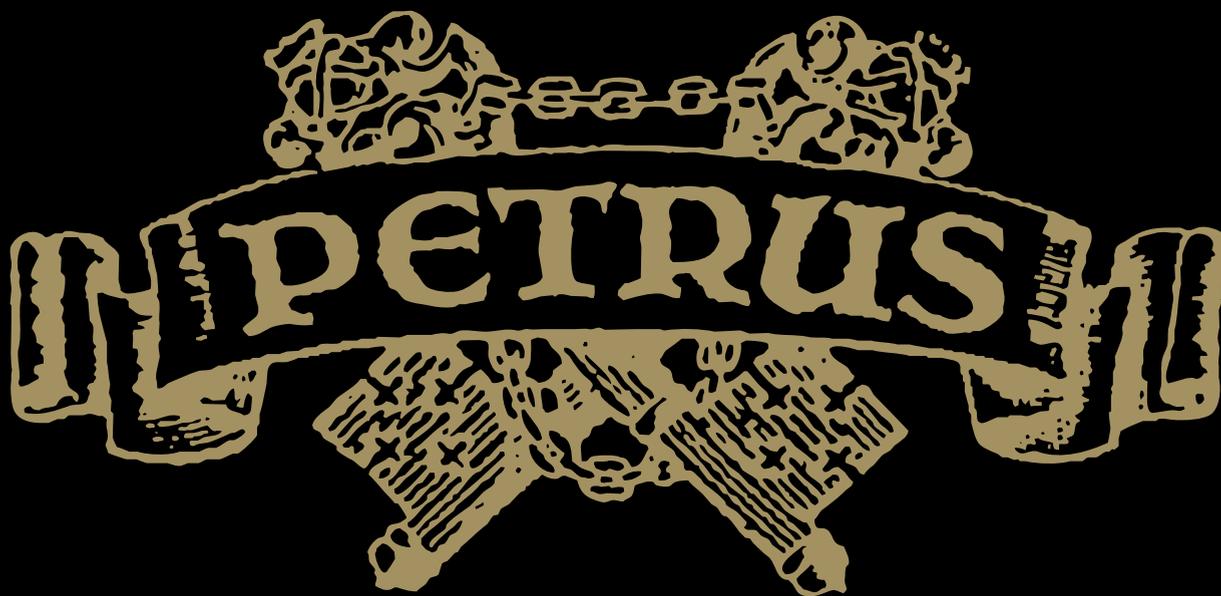
BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON



BY APPOINTMENT TO  
HIS PRINCE OF WALES  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON

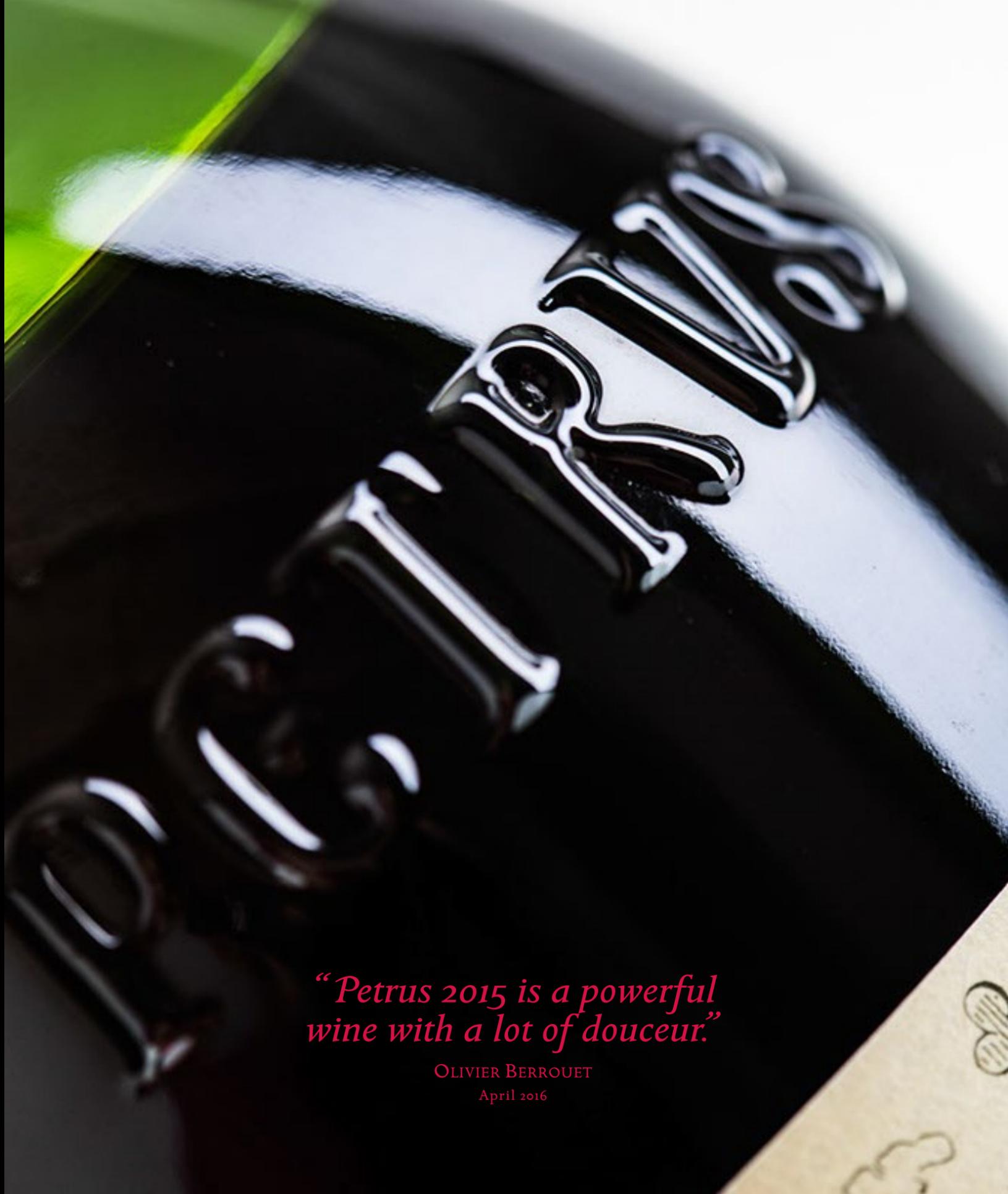
CORNEY &  
BARROW

INDEPENDENT WINE MERCHANTS - 1780



PETRUS

2015 VINTAGE EN PRIMEUR



*“Petrus 2015 is a powerful  
wine with a lot of douceur.”*

OLIVIER BERROUET  
April 2016

# PETRUS

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From the outset it was clear. Pomerol was the sweet spot in 2015, the heart, the epicentre, the bullseye, the 'it' of the vintage and within that magical assertion and environment lies Petrus, rather like a king amongst courtiers...

Some of these courtiers may indeed be more glittery, more flamboyant, more showy but none of them can match the weightless grandeur and authority that comes from the perfect balance of this 2015 and a line of legendary vintages that is unmatched in the region.

2015, the lineal descendant of '89, '90, '98, '05, '09, '10, may yet be greater than any of these vintages. Last year, and writing about the 2014 vintage, I rather fancifully pictured Petrus' manager Olivier Berrouet as a conductor who had nursed, coached, pared and shaped an unruly orchestra into an almost perfect whole only to be told, minutes before the curtain comes up that he is playing to an empty room. 2015 is very, very different, not least because the auditorium was full, not packed, before the orchestra had even arrived and the expectancy, the febrile anticipation was almost palpable. Everyone knew it was going to be very good, it was only the degree of goodness that was open to debate. In Pomerol the only real refinement to this discussion was "great" for "very good" and the extent of that greatness.

In Petrus' case its unique, dense, clay based soil finessed two of the key defining features of 2015 – heat and drought – brought on by the fourth hottest July in over a century and a lack of rain in the five months between March and July. Heavy soil retains moisture and feeds the vine in conditions where lighter soils tend to give up and go into a vegetative 'freeze'. "Our clay helped us" as Olivier said. "It helped to homogenise the maturity of the berries."





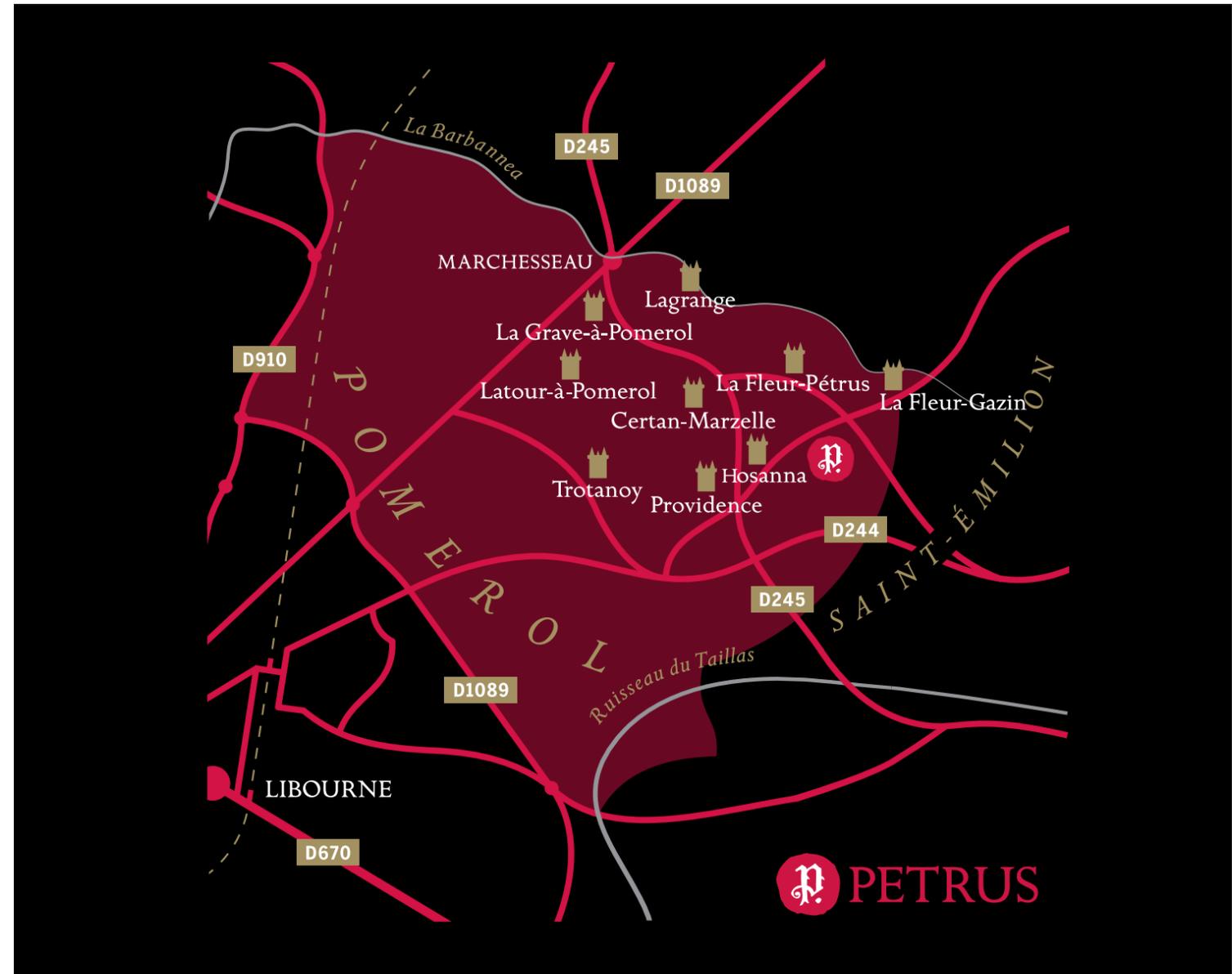
Such rain as there was, in September (just one inch for the whole month in Pomerol) could therefore be turned to advantage. *Veraison* (when the grapes change colour from green to red) took just one week in 2015 against almost a month in 2014 and September brought welcome, cooler conditions which slowed down maturity. As the picking dates suggest (September 15<sup>th</sup> for the young vines through to September 29<sup>th</sup> for the older vines) the harvest was teased out, but it was important not to wait too long. "If you wait too long for harvest you lose complexity and finesse" Olivier said.

It was perhaps this sense of timing that accounts for the greatness of Petrus. Yes, there was a generous, uniform budbreak in April, yes there was a rapid and even

flowering at the end of May/beginning of June, yes there was a sustained period of glorious heat and dryness throughout the heart of the growing season but given all these, perhaps the most critical viticultural decision was when to harvest. I think Olivier – and Petrus – got it right which is why, as my tasting notes suggest, the defining characteristics of 2015 are a monumental concentration and power (14.6% natural alcohol) allied to an intricacy and freshness that are quite magical. I'm still trying to work it out...

*Adam Brett-Smith*

ADAM BRETT-SMITH  
July, 2016



*“Monumental... and yet there is also a freshness about it.”*

ADAM BRETT-SMITH  
July 2016

# TASTING NOTE

## 2015 PETRUS

Opaque ruby in colour. The nose is insinuating in its compressed, latent power with soaked, subtly spiced red and black fruits of almost shocking purity and freshness. Silken on entry the palate flares out into a powerful, concentrated, almost elemental richness with layered flavours of spicy, opulent fruit and huge length. You sensed with this wine, and subsequently discovered, a period of long maceration – 28 days as it happens – which perhaps accounts for the eery blend of submerged, monumental power allied to an almost “*Superleggera*” intricacy and tensile strength. A legend in the making? I believe so.

Corney & Barrow Score 19 - 19.5  
Recommended drinking from 2024 - 2040+

£10,500/case of 6 bottles, in bond UK  
£5,250/case of 3 bottles, in bond UK  
£3,510/case of 1 magnum, in bond UK

### TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (eg 16.5 to 17) to indicate the potential to achieve a higher mark. When a ‘+’ is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

# ALLOCATION PROCESS & SOME IMPORTANT DEVELOPMENTS

We are often asked by customers for guidance on what they should write in the quantity columns on the order form.

Our suggestion is that you simply order what you would ideally like to receive.

1. Petrus' and Corney & Barrow's focus is on the private customer, as a consumer rather than a speculator.
2. Petrus is bought on the clear understanding that the wine will be stored and delivered in the UK only.
3. **To offer protection against counterfeit wines and parallel marketing, each case and bottle will show a unique identification number which will be logged against each customer. These identity numbers are tamper proof and will offer customers a legitimacy and protection that is at the heart of the massive investment that the Moueix family have made in their distribution. In future and as a further refinement, each customer will be able to check via an app the origin of each bottle through an alphanumeric code and graphic signature.**
4. Should you wish to sell the wine in the future, please offer Corney & Barrow first refusal as this will also ensure the integrity of secondary market distribution, something which is of great concern to Petrus.
5. Priority will be given to Petrus' and Corney & Barrow's best, most loyal and most regular customers.

May we please have your order by Friday 19<sup>th</sup> August 2016.

Allocations will be completed by 25<sup>th</sup> August 2016. Confirmation of order will be through receipt of invoice and the wines will be allocated to your reserve upon payment.

As detailed above, all orders are conditional upon UK storage only.

May we please request that invoices are paid in full by Wednesday 28<sup>th</sup> September 2016. We reserve the right to re-allocate your order to other customers on the waiting list if payment is not received by this time. Do please speak to our sales team, who will be delighted to help you further.



# TO ORDER

Please contact

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Email [sales@corneyandbarrow.com](mailto:sales@corneyandbarrow.com)

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