



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



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HIS THE PRINCE OF WALES  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
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# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS-1780



## 2016

# PETRUS

## POMEROL



# Grand Vin

S.C. DU CHATEAU PETRUS

MIS EN BOUTEILLES AU CHATEAU



2016 VINTAGE EN PRIMEUR

*“It’s very rare to have a Petrus  
so young that is so precise.”*

OLIVIER BERROUET  
April 2017



# PETRUS



OLIVIER BERROUET  
Petrus dinner at Dumfries House,  
East Ayrshire, Thursday 17<sup>th</sup>  
December, 2015. By kind permission  
of HRH The Prince of Wales.

*“Incy Wincy spider climbed up the water spout. Down came the rain and washed the spider out. Out came the sun and dried up all the rain. And Incy Wincy spider climbed up the spout again.”*

ANON  
1920

*“I have been in this position before at the battle of Marengo. I lost the battle at 5 o'clock but won it back again at 7.”*

NAPOLEON BONAPARTE  
June 14<sup>th</sup> 1800

ADAM BRETT-SMITH

*“Does it remind you of any other vintage?”*

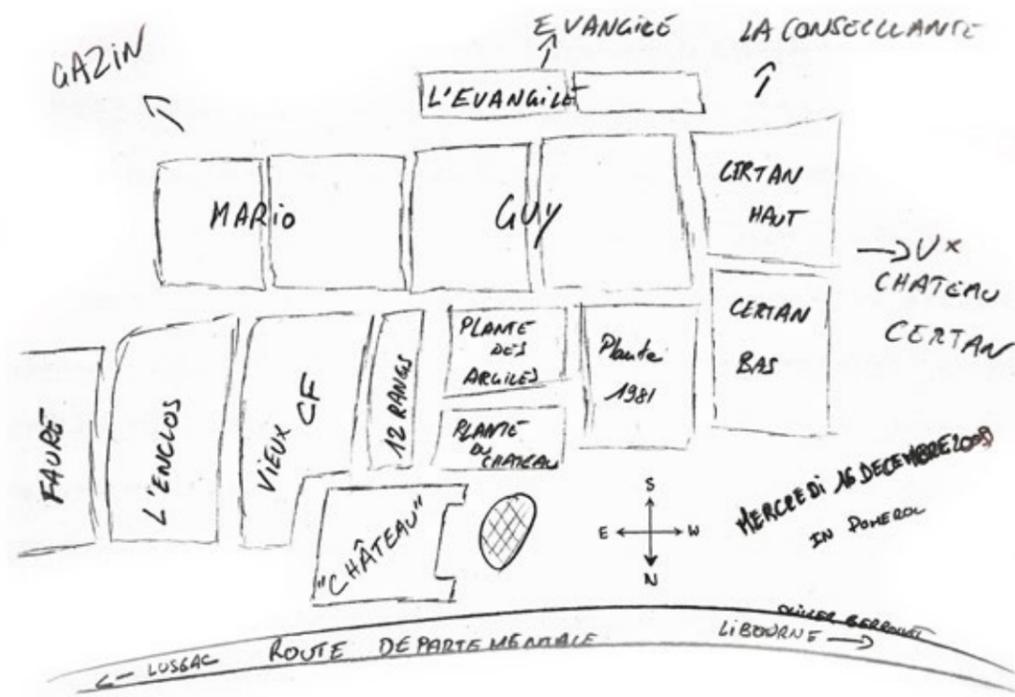
OLIVIER BERROUET

*“No!”*

He's right of course. Petrus 2016, at this very early stage, combines an almost decadent richness with a purity, a precision and above all a freshness that makes it quite unlike any other vintage these last 35 years. Perhaps a part of its greatness is that it is ... apart. What is certain is that it is, and will be, a great wine for at least the next 35 years.

Whether your preference for analogy lies with Incy Wincy or Napoléon (see left) – or indeed Olivier Berrouet – the defining feature of 2016 was its dryness. Oh, it was warm alright, in fact it was a spectacularly beautiful summer with, particularly in August, some fabulously hot periods but almost four months of near drought produced small, intensely sweet and thick skinned berries whose qualities had to be teased out by late and patient harvesting and sensitive extraction in the winemaking.





Map is reproduced here by kind permission of Neal Martin, Wine Journal Publishing and Olivier Berrout

Three further features, two general to Bordeaux, the third specific to Petrus, contributed to the quality. The early part of the growing season was wet – January was the wettest since 1920 with some 233 mm of rain – and this fed the water table so that the magical turn in the weather from June 20<sup>th</sup> could feed off the reserves throughout the summer. Secondly, the nights remained cool during that dry, dry summer, allowing the grapes to gain complexity. Thirdly, the uniquely dense, clay soil of Petrus metered those reserves of water to sustain and nourish the crop right the way through to harvest time.

In our original vintage report we referred to 2016 as a “game of two halves” and in truth the battle was in danger of being lost or at least compromised by a chaotic spring, alternating between cold and warmth with occasional storms and a summer that seemed initially to be reluctant to fire. Curiously at Petrus and despite variable weather conditions at the end of May with some *coulure* (aborted fruit set) and *millerandage* (unevenly sized berries) flowering of the Merlot was remarkably consistent but the first three weeks of June gave cause for real concern with variable, cool, frequently wet conditions. It was as if this thoroughbred engine, having been fired up for the off was coughing and spluttering on the start line before the glorious clearing of the bores (sic) on June 20<sup>th</sup>. This was the pivot of 2016 as the swing in the Pacific from the El Niño weather system to La Niña heralded one of the most beautiful dry summers on record.

Olivier – “The road to reach the good balance, the good maturity was very narrow.” Viticulturally he had to finesse the summer, balancing the crop through judicious pruning, particularly in July and

early August, to ensure optimum ripeness through photosynthesis and in particular in deciding when and over what period to harvest. Petrus can, if necessary be picked in two days – it is a very small vineyard after all – but in 2016 Olivier took 13 days on each parcel, each row tripped into perfect maturity of some 14.9° alcohol but with much lower pH than say 2010, at around 3.35. It was a beautiful crop, smaller than 2015 but intense, very thick skinned, with tightly wound, sweet fruit. “When we decide to pick we fix the potential, thereafter we need to find the right structure and balance as well as develop the aromatic side. Perhaps, after all 2016 can be compared to 1975 (a legendary vintage at Petrus) for two reasons. First it was a dry season and second the type of berries we had, tiny with good acid potential. But I think 2016 is a little bit riper!”

So there you have it. An extraordinary year and a beautiful wine. At the end of my interview with Olivier (attached with this offer) I asked him perhaps the most difficult question of all which was if 2016 was a really famous person from history or arts, media or sport, is there anybody who sprang to mind?

“It is a hard question, we need somebody with a lot of talent, who was very long in time and who we finally love on both sides. In France, I see only Jonny Wilkinson. He ends up French at the end!” And that says it all...but the tasting note might help as well.

*Adam*

ADAM BRETT-SMITH  
June 14<sup>th</sup> 2017



VINEYARD HOLDINGS 2016 VINTAGE

Size 2016 (hectares)	Plantings	Average Vine Age (yrs)	Soil	Average Production (doz)	Total Production 2016 (doz)	Harvest Dates
11.5ha	97% Merlot, 3% Cabernet Franc	40	Iron rich clay	2500	2350	28 <sup>th</sup> September 2016 - 11 <sup>th</sup> October 2016



# TASTING NOTE

## 2016 PETRUS

Deepest fat ruby in colour, no hint of black or indeed purple. The nose is fathomlessly dark and florid at the same time, meatily rich, latent, profound. The palate is sweet, almost decadently rich but with a clenched fruit concentration and an almost startling purity and freshness. The structure and power are obvious but offered with an almost uncanny precision and aromatic clarity. Long, long finish. Beautiful wine.

## 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.

8 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

Corney & Barrow Score 18 - 19.5  
Recommended drinking from 2025 - 2040+

£11,000/case of 6 bottles, in bond UK  
£5,500/case of 3 bottles, in bond UK  
£3,675/case of 1 magnum, in bond UK

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

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.

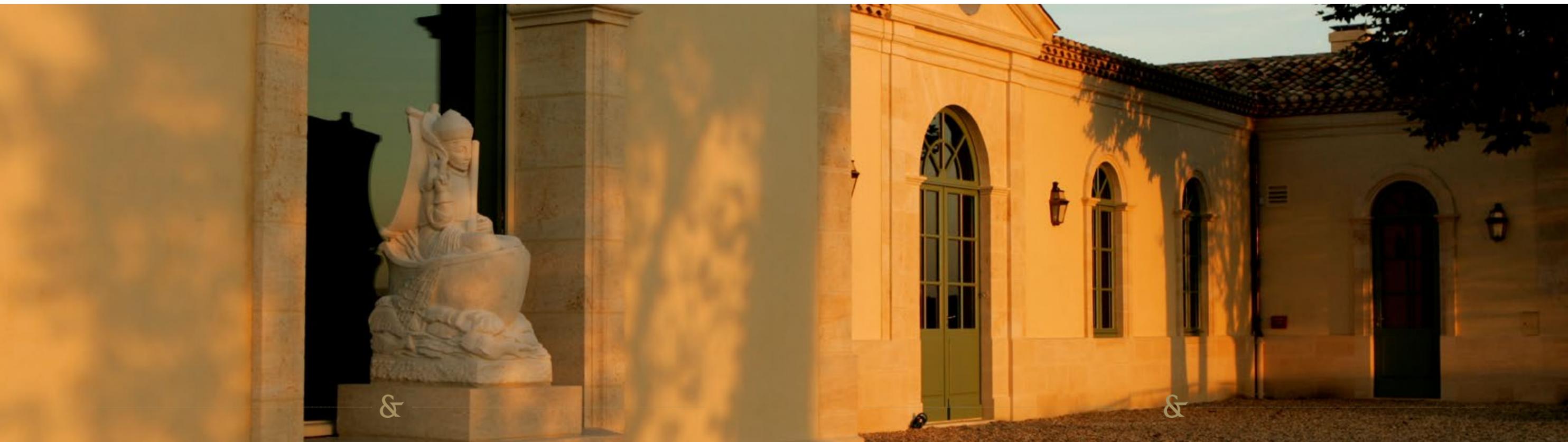
5. Priority will be given to Petrus' and Corney & Barrow's best, most loyal and most regular customers.

May we please have your order by 21<sup>st</sup> July 2017.

Allocations will be completed by 27<sup>th</sup> July 2017. 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 Tuesday 29<sup>th</sup> August 2017. 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

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Please contact

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