



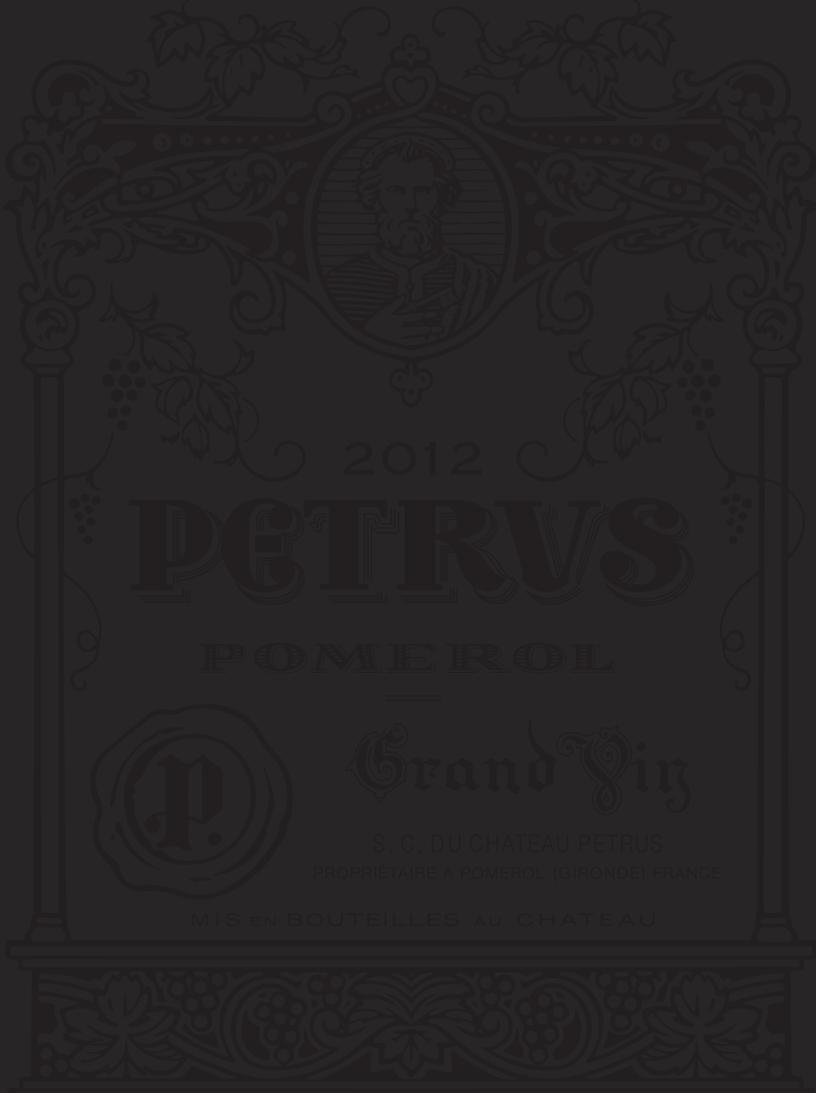
BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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

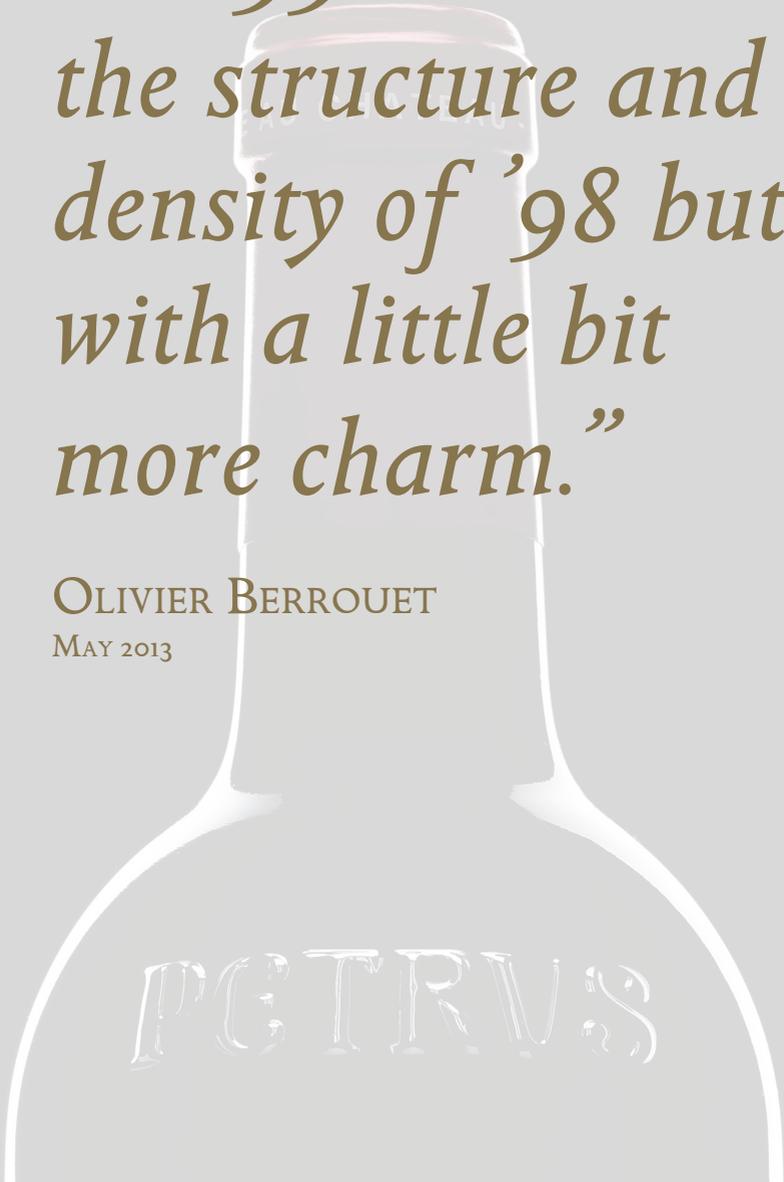
CORNEY & BARROW

INDEPENDENT WINE MERCHANTS - 1780



2012 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK



*“It’s 1998. 2012 has
the structure and
density of ’98 but
with a little bit
more charm.”*

OLIVIER BERROUET

MAY 2013

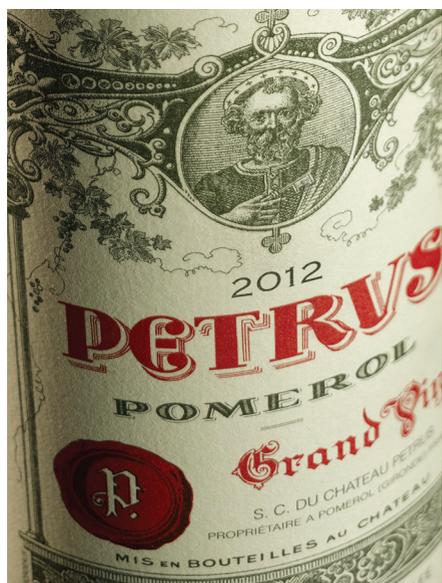


EAU CHATEAU

PETRUS

PÉTRUS

Thursday, 11th April 9am immediately after tasting Pétrus 2012 in the new but timelessly subtle beauty of the cellars. We had the video camera, Olivier Berrouet, young son of the legendary Jean-Claude Berrouet who is now in charge of this iconic estate these last four years was predisposed to talk, and the opportunity was seized in a moment... so, for those minded to gain a unique insight into this extraordinary vintage is a small USB that captures both the profound quality of the wine and the relaxed but restrained febrility of the man tasked to create each new vintage.



In previous reports and with other great years we have found comfort in comparison. Unhesitatingly Olivier sides 2012 Pétrus with that legendary Pomerol vintage 1998, a year whose greatness is only now beginning to be appreciated. This is perhaps unsurprising as the reputation of any given vintage is almost always driven by the Médoc where, in 1998 the possibility of greatness was smeared by rainfall. But not in Pomerol. Here the Merlot had already been picked and was bubbling happily away in the vats, a beneficiary of its earlier ripening qualities that allowed for a harvesting in almost perfect conditions and of course before those famous rains that began on the 7th October...

And so it was in 2012. Unquestionably a Pomerol vintage, and with Pétrus a front runner as the wine of the vintage, its qualities have something in common with the great 1998 – a rich intensity and power of structure; an unerring concentration and depth but with a very special quality of freshness (what Olivier called 'brightness') and lissom, even seductive purity that lifts the characteristic brooding quality of Pétrus into a different category altogether. This is a great wine.

Frequently however, nature has a way of exacting a penalty and in 2012, that of the Merlot was a significantly reduced yield, a tacit acknowledgement that an averagely sized crop would simply not have ripened sufficiently. A promisingly early budburst after a dry spring

“seductive purity that lifts the characteristic brooding quality of Pétrus into a different category altogether...”

was compromised by a lot of rain and a drop in temperature in April and the beginning of May. Although this replenishment of the water table was to prove vital later on in the growing season it slowed growth down and an uneven flowering at the end of May and beginning of June was the consequence of a significant drop in temperatures of 8-10°C from a benevolent 25°C (77°F) to 15-16°C (59-60.8°F). Over 25% of the potential crop was lost in just a few days.

June continued highly variable by turn hot, sometimes torridly so, and wet. Vast work was necessary in the vineyard to balance any potential irregularity in the berries with the first two weeks of July offering scant comfort. And then the magical change, so difficult to understand in England where we enjoyed an unremittingly dreary summer. Now the weather changed dramatically for the better with a magnificent but also relentlessly dry period of blue skies and golden sun that was to continue until the 25th September with consistently high temperatures sometimes reaching towards 40°C (104°F). Now the benefits of the earlier rain became clear as just 45mm fell during almost 2½ months, a figure which in other circumstances would have been dangerously low. Here too became clear the benefits of Pétrus' unique dense, clay soil which metered its water reserves perfectly, the leaf remaining fresh and green and vine stress under almost perfect control whilst

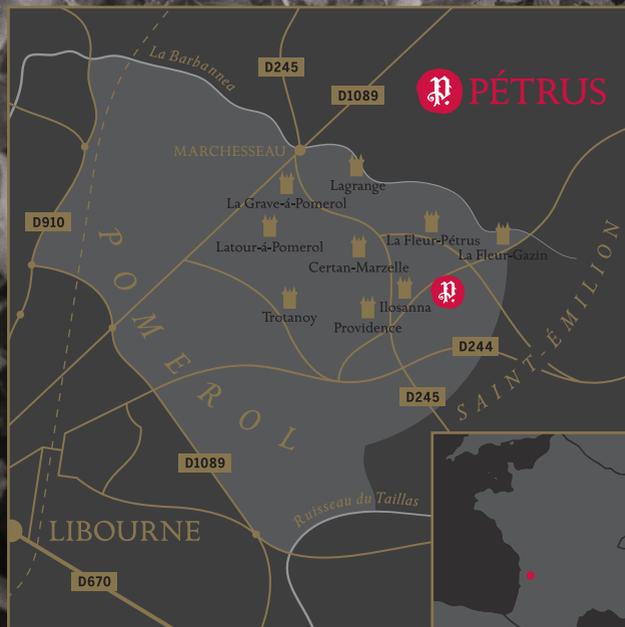
other, lighter soiled vineyards began to suffer both hydric and heat strain. Olivier elected to retain an abundant leaf canopy, vital for both photosynthesis and protection from the sun as a glorious September thickened skins further. Even at Pétrus however some rain was needed, a call answered on the night of the 25th with around 21mm. Harvesting, that had commenced with some of the more precocious parcels on the 24th was halted for almost a week to allow the benefits of this rain to be realised, with each subsequent parcel being brought in as it tripped into full maturity. Harvesting was completed on 8th October with grapes of beautiful ripeness, health and balance with a natural alcohol level of 14.5%, startlingly similar to both 2009 and 2010.

For some years now we have laid out our stalls as to how the allocation process works, a responsibility that is even more important in 2012 where quantities are so dramatically reduced. There are some guidelines towards the end of this booklet to help you with your order.

ADAM BRETT-SMITH
July 2013

THE LAND & THE LEGACY

Pétrus proves that great wine is produced in the vineyard, not the cellar. The Pomerol plateau was formed by a long period of freeze-thaw movement, resulting in a soil mix of fronsadais clay, gravel and ferruginous sand. During this process a buttonhole of clay burst through the thin gravel and it is this which demarcates what has become the vineyard of Pétrus, something which simply cannot be replicated.



PÉTRUS



OLIVIER
BERROUET

In charge of
Pétrus since 2008,
having taken over
from his father
Jean-Claude.

2012 TASTING NOTE

PÉTRUS

Impenetrably dark, ruby colour to the rim of the glass, Pétrus 2012 offers an intense, vinous, darkly perfumed nose of sappy red and black fruits and that characteristic rooty, earthy, almost truffled scent. The palate is sweet and dense on entry with an almost startling freshness, purity and elegance and then a concentrated, massively full bodied almost clenched power and extraordinary length. Yes, this will be one of the greats.

CORNEY & BARROW SCORE

18

(RECOMMENDED DRINKING FROM 2020)

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.

14-16 A VERY GOOD TO EXCELLENT WINE

16-18 AN EXCELLENT TO OUTSTANDING WINE

18-20 AN OUTSTANDING TO LEGENDARY WINE

Wines are judged within their peer group, eg, Villages, Premier Cru, Grand Cru. A definitive score of a young wine is almost impossible.

We usually offer a spread (eg, 14-16) that relates to a potential to achieve a higher mark. A '+' adds further to that potential.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes.

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ALLOCATION PROCESS

We are often asked by customers for guidance on what they should actually write in the quantity columns on the order form. Regretably and given that Pétrus is allocated due to intense demand, all orders have to be scaled back from what is requested on the order form.

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

1. The Château and Corney & Barrows' focus is on the private customer and as a consumer rather than a speculator.
2. The Château's wines are bought on the clear understanding that they will be stored and delivered in the UK only.
3. No customer will be allocated more than 12 bottles.
4. Should you wish to sell the wine in the future, do please offer Corney & Barrow first refusal as this will ensure the integrity of secondary market distribution, something which is of great concern to the Château.
5. Priority will be given to the Château's and Corney & Barrows' best, most loyal and most regular customers.

May we please have your order by Friday 19th July 2013. Allocations will be completed by Wednesday 24th July 2013. Confirmation of order will be through receipt of invoice and the wines will be put into your reserve on payment. As detailed above, all orders are conditional upon UK storage only.

May we please request that invoices are paid in full by Wednesday 28th August 2013. In all fairness, 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 avoid disappointment we strongly advise calling us to check your order has arrived.

TO ORDER

COMPLETE THE ENCLOSED ORDER FORM

OR CALL

020 7265 2430 (LONDON)

01875 321 921 (EDINBURGH)

OR EMAIL

SALES@CORNEYANDBARROW.COM

&



CONTACT US

LONDON

1 Thomas More Street
London, E1W 1YZ

T: 020 7265 2430 F: 020 7265 2444
sales@corneyandbarrow.com

EAST ANGLIA

Belvoir House, High Street
Newmarket, Suffolk, CB8 8DH

T: 01638 600000 F: 01638 600860
newmarket@corneyandbarrow.com

EDINBURGH

Oxenfoord Castle by Pathhead
Midlothian, Scotland, EH37 5UB

T: 01875 321921 F: 01875 321922
edinburgh@corneyandbarrow.com

AYR

8 Academy Street, Ayr, Ayrshire
Scotland, KA7 1HT

T: 01292 267000 F: 01292 265903
ayr@corneyandbarrow.com

NORTH OF ENGLAND

Sedbury Stables, Sedbury Hall, Richmond
North Yorkshire, DL10 5LQ

T: 01748 828640 F: 01748 821928
sedburyorders@corneyandbarrow.com

HONG KONG

6th Floor, 9 Queen's Road Central
Hong Kong

T: +852 2537 3325
export@corneyandbarrow.com

SINGAPORE

137 Market Street, Level 6
Suite 605, Singapore 048943

T: +65 6809 3900 F: +65 6809 3701

