



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



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

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780



PETRUS

2017 VINTAGE EN PRIMEUR

*“Density, freshness
and intense aromatic
complexity”*

OLIVIER BERROUET
April 2018



PETRUS

“Yes, no frost...”

...or, more specifically no frost damage from the severe cold on the nights of 27th and 28th April which did so much injury to swathes of vineyards throughout both banks of Bordeaux.

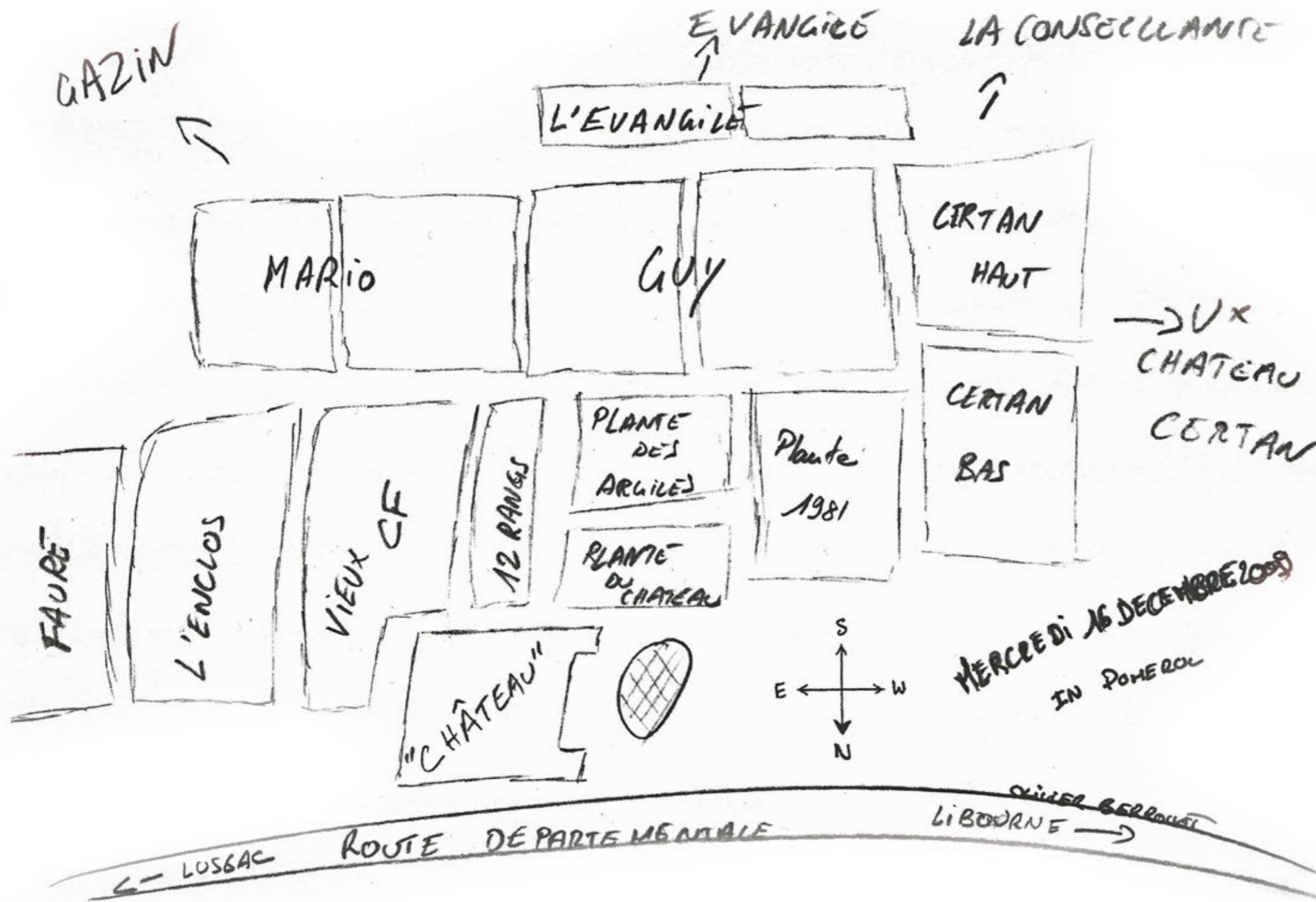
At Petrus there was no loss, partly due to its slight elevation on the plateau of Pomerol, partly to the sophisticated and mobile fans used to keep the still air moving.

There was therefore no need to differentiate between 1st and 2nd generation budding, no yield problems, only the ability to capitalise on the third warmest spring since 1900.

Flowering was therefore relatively early, suggesting an auspiciously early harvest. Some 100mm of rain in June allowed the dense clay soil of Petrus to soak up and store some much needed water – winter 2016-2017 had been rather dry – and then...drought.



Olivier Berrouet



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

VINEYARD HOLDINGS 2017 VINTAGE

Size (hectares)	Plantings	Average Vine Age (yrs)	Soil	Yield	Total Production 2017 (doz)	Harvest Dates
11.5ha	100% Merlot	40	Iron rich clay	33hl/ha	2250	8 th -28 th September

The critical months of July and August were very, very dry, with just 30% of normal rainfall. In this respect at least comparisons may be made with both 2015 and 2016, but both of those vintages were sunnier and hotter so that whatever technical similarities became apparent later, the style of 2017's crop is completely and fascinatingly different. It matured more slowly on the vine, the grapes size remained small and great patience was requested in the vineyard and by Olivier during this protracted harvest period to produce such a very beautiful Petrus.

Much needed rainfall arrived at the end of August and beginning of September. This acted as an accelerator on the slowly maturing crop but the trick, the key, the great opportunity with Petrus 2017 was in understanding the maturity of each minute block and parcel (see map). We know the vineyard is small (11.5 hectares), we know that it can if necessary be picked in two days, but in 2017 it took exactly 3 weeks (8th-28th September) and I believe this is one of the main contributory factors to the wine's greatness.

"Pick too early and you lose complexity, you have to wait, then, when it is ready, you have to act very quickly." The intimacy of this mosaic and its finessing accounts for the very specific quality of the fruit in 2017, the last of which was brought in on 28th September. Small berries, beautifully healthy and ripe and at a moderate yield of some 33 hectolitres/hectare, nevertheless had to be sensitively handled. Maceration was longer than normal but with less pumping-over which allowed for subtle extraction - this is as much a "perfumed Petrus" as a supreme expression of its unique terroir.

I don't think there is any comfort of comparison with any other vintage despite sharing some technical similarities with both 2015 and particularly 2016, but where 2015 is seductively dense, rich, fleshy, and 2016 more (in the best sense) monolithic, 2017 possesses a more insinuating profundity, a quite lovely perfume that steers this wine into a more caressing quality than in any young Petrus that I can remember. Utterly compelling.

The tasting notes might help. Olivier's interview will frame the picture. Oh, and his parallel of Petrus 2017 in the artistic world will delight!

Adam

ADAM BRETT-SMITH
July 2018

TASTING NOTE

PETRUS

2017

Profound ruby colour to the rim. The nose has an almost shocking purity, a floral perfume and with red and black fruits, transparent, extraordinarily focused, with perfectly integrated oak. The palate has the hallmark Petrus density but the fruit is less clenched more vivid, more velvety, the structure intricate but perfectly balanced and the length exceptional. Fascinatingly, this was the most expressive young Petrus that I can remember tasting but one of the most compelling. Lovely wine.

Corney & Barrow Score 18 - 18.5
Recommended drinking from 2024 - 2040

£8880/Case of 6 bottles, in bond UK
£4440/Case of 3 bottles, in bond UK
£2975/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. For the benefit of simplicity, wines are scored out of 20. We will often use a range of scores (e.g. 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.

THE ALLOCATION PROCESS

We are often asked by customers for guidance on what they should request. Our suggestion is that you simply order what you would ideally like to receive.

- Petrus' and Corney & Barrow's focus is on the private customer, as a consumer rather than a speculator.
- Petrus is bought on the clear understanding that the wine will be stored and delivered in the UK only.
- 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.
- 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.

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

May we please have your order by **Tuesday 14th August**.

Allocations will be completed by **Tuesday 21st August**. 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 **Friday 28th September**. 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.

CONTACT US

LONDON

1 Thomas More Street
London
E1W 1YZ
T +44 (0)20 7265 2400
sales@corneyandbarrow.com

NORTH OF ENGLAND

Sedbury Stables, Sedbury Hall
Richmond, North Yorkshire
DL10 5LQ
T +44 (0)1748 828 640
sedburyorders@corneyandbarrow.com

EAST ANGLIA

Belvoir House, High Street
Newmarket, Suffolk
CB8 8DH
T +44 (0)1638 600 000
newmarket@corneyandbarrow.com

EDINBURGH

Oxenfoord Castle by Pathhead
Midlothian, Scotland
EH37 5UB
T +44 (0)1875 321 921
edinburgh@corneyandbarrow.com

AYR

8 Academy Street, Ayr
Ayrshire, Scotland KA7 1HT
T +44 (0)1292 267 000
ayr@corneyandbarrow.com



FACEBOOK
@corneyandbarrow



TWITTER
@corneyandbarrow



INSTAGRAM
@corneyandbarrow

www.corneyandbarrow.com

THE INTERVIEW

with

Olivier Berrouet

