



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



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HRH THE PRINCE OF WALES  
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# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

*Established 1780*



Tertre Roteboeuf, Roc de Cambes  
& Domaine de l'Aurage

*From the Mitjavile Family*

2009 Vintage, En Primeur







# Tertre Roteboeuf, Roc de Cambes & Domaine de l'Aurage

*From the Mitjavile Family, Right Bank, Bordeaux.*

We were delighted to bring the Mitjavile family's hat trick of wines together for the first time last year.

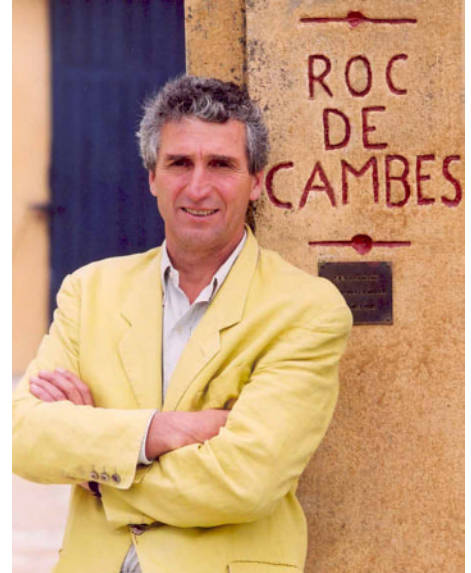
Father and son François and Louis worked together on the parental estates Tertre Roteboeuf (Saint-Emilion) and Roc de Cambes (Côtes de Bourg) for many years with Louis also working extensively as a consultant. Then, last year, we launched Domaine de l'Aurage (Côtes de Castillon) with its debut primeur release, from Louis' own vineyard.

These are very special estates and François and Louis are supremely talented individuals, inspirational in their pursuit of producing the very best from their chosen sites. We are proud to co-represent these wines in the U.K.

## 2009 Vintage Notes

*It seems to me that 2009, if we want to class it amongst the great classical vintages, is the best since...1990.*

François Mitjavile, March 2010



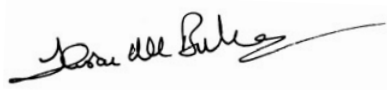
François Mitjavile

The growing season in 2009 has been well documented, (please see our website [www.corneyandbarrow.com](http://www.corneyandbarrow.com)) but this is how the Mitjaviles regard 2009.

In 2009, they had a damp spring and a normal summer with low rainfall. August and September were above all dry, with warm days and cool nights – perfect for gradually developing fruit intensity. The weather was so good, with the fruit continuing to ripen, that the harvest was relatively late, at the beginning of October. The result is a combination of richness and freshness, generosity and charm.

2009 is a vintage borne of dryness, rather than fantastic heat, and the intensity and freshness owe much to the differences between day and night temperatures during the crucial weeks and days before harvest.

This is a vintage which conforms to what François' deems the *joli paradoxe* of both properties, a wonderful balance of opulence and breezy vitality.

A handwritten signature in black ink, which appears to read "Alison Buchanan".

Alison Buchanan  
Associate Director, Buying  
May 2010

## Tertre Roteboeuf

Tertre Roteboeuf is a wonderful property lying 2km south-east of Saint-Emilion. It is a natural amphitheatre with slopes facing due south towards the rising sun, on cool clay-limestone soil, *argilo-calcaire*. Varying levels of clay, altitude, vine orientation and aspect give the wines a tremendously diverse palate of potential flavours and aromas, producing wines which combine warm fruit with controlled opulence and a powerful, high-toned structure. A scant 6 hectares in size, Tertre Roteboeuf's rise to fame from virtual obscurity was meteoric, spearheaded by François Mitjavile, a unique individual, aided and abetted by his wife Miloute and, most recently, his son and daughter Louis and Nina. Tertre Roteboeuf is now undisputedly regarded as one of Saint-Emilion's greatest wines and is definitely one of our highest scoring wines in 2009.

From the outset, François sought to differentiate his wines through their quality by concentrating on the vineyard. Happily he had a trump card – a jewel of a property where the vines demand an extended growing period. The *terroir* here creates its own paradox, allowing optimal ripeness and considerable power whilst, due to the gradual warming of naturally cool soil, retaining an uplifting freshness. Tertre Roteboeuf presents perfectly pitched intensity and elegance, the hallmark of this estate, borne out in the glass where decadence and super-ripeness sit happily with a medley of vibrant primary fruit. It has effortless finesse. The vineyard is planted with 85% Merlot and 15% Cabernet Franc, average age 40 years. With an average production of 35 hl per ha, just 2,000 cases, on average, are produced here.

## Roc de Cambes

Roc de Cambes comprises 14 hectares of old vines, average age 45 years, in a natural amphitheatre overlooking the Gironde estuary – a situation which is very reminiscent of Tertre Roteboeuf, but on a larger scale. Roc de Cambes is planted on the most highly-reputed slope of the Côtes de Bourg ("les Croutes") where the heat of the sun is regulated by the effects of the estuary, permitting regular growth and wonderfully ripe, concentrated fruit. As at Tertre Roteboeuf, the soil is cool clay-limestone which, taking time to warm up in the spring, impedes anything other than late maturity.

Essentially, François' approach in the Côtes de Bourg mirrors that at Tertre Roteboeuf, concentrating on the health of the vineyard. He assiduously controls vigour and often picks a great deal later than his neighbours. François is often erroneously portrayed as a late harvester. That is not strictly speaking true. He harvests when he believes his grapes achieve super-ripeness, which often, but not always, requires waiting. 4,000 cases, on average, are produced. The grape mix here is 75% Merlot, 20% Cabernet Sauvignon, with the all-important seasoning of 5% Malbec – a stunning wine and a perennial Corney & Barrow favourite which more than delivers in 2009.

## Domaine de l'Aurage

*2009 Bordeaux: Richness, power, succulence and freshness. Who could ask for anything more? It is quite simply a superb vintage!*

Louis Mitjavile, March 2010

We were delighted to launch the first *en primeur* vintage of Domaine de l'Aurage last year, produced in its entirety by Louis Mitjavile, François and Miloute's son. We are also very pleased to have been chosen to represent it exclusively in the UK.

Louis' name may be very familiar with some of our customers. We first came across him through Tertre Roteboeuf and Roc de Cambes, where he cut his teeth in both the vineyard and the cellar and, more recently, in various ventures as a consultant in Bordeaux, Languedoc, Spain, Argentina and the USA. It was clearly only a matter of time – and access to the right site – before Louis and his wife Caroline would set up on their own. Their patience was rewarded when they found this fabulous property in the Côtes de Castillon, adjoining Saint-Emilion. This appellation is really growing in stature, with the arrival of talented producers, such as Louis, recognising and making the best of *terroir* which, with its cool *argilo-calcaire* (clay-limestone) soil, rivals and in some cases betters some sites in Saint-Emilion, its haloed neighbour.

The property is 20 hectares in size, with, very helpfully, 18 ha of vines in one block. The vine density is 6,500 vines per hectare, with an average age of 20 years, planted 80% Merlot, 20% Cabernet Sauvignon. This is, in so many ways, a dream property; a wonderful site with fantastic potential.

# Tasting Notes

## Domaine de l'Aurage, Côtes de Castillon

**Corney & Barrow Score 17.5 to 18**

This is the third vintage of Louis Mitjavile's own property, Domaine de l'Aurage. We launched 2008 last year and 2007 has been in the cellar since it was bottled, not yet having been named at the time of the 2007 campaign.

The 2009 is splendid – a beautiful purple-plum in colour, velvet textured and clinging to the glass. The nose is wonderfully fragrant – a blend of plum and cherry compote and appetising spice. Silky and opulent, the palate is rich and intense, complemented by toasted oak – an impressive marriage of innate power and sensual charm.

**Recommended drinking from 2014 to 2019+**  
**£245.00/case of 12 bottles, in bond UK**

## Roc de Cambes, Côtes de Bourg

**Corney & Barrow Score 18 to 19**

Profound jet-shot plum in colour, with a firm, dark cherry rim, this has a lovely nose, compote of red and black fruit allied to tobacco, mocha and delicate spice, warm pastry and vanilla cream. The palate then takes up the challenge, delivering sweet, ebullient fruit, succulent cherries, rippled with refreshing cassis. Super-ripe and supremely rich, this Roc de Cambes nonetheless dances across the palate, exuberant and energising through to a protracted, complex and focused finish – stupendous!

**Recommended drinking from 2017 to 2028+**  
**£220.00/case of 6 bottles, in bond UK**

## Tertre Roteboeuf, Grand Cru Saint-Emilion

**Corney & Barrow Score 19 to 20**

We tasted this just ten days after it had finished fermenting – a rather unfair challenge – yet goodness it shone through. An intense plum in colour, firm to a tight ruby rim, it presents a blend of violets, warm fruitcake, mocha cream, pain au raisin pastries and vanilla on the nose. The palate is sumptuous, supple and accessible, presenting swathes of super-ripe red and black fruit, refreshed by mineral notes and complemented by mocha cream. The finish is very long, layered and complex, rich and aromatic. This is a lovely wine – really stunning – bravo François!

**Recommended drinking from 2017 to 2034+**  
**£625.00/case of 6 bottles, in bond UK**

## DATE FOR YOUR DIARY

We are very proud and honoured to have François Mitjavile here in London hosting a dinner and tasting of these sensational Bordeaux wines.

Thursday 28th October  
Venue: Central London  
Ticket Price: TBC

To reserve spaces for this event please call  
0207 265 2522  
or email [events@corneyandbarrow.com](mailto:events@corneyandbarrow.com)

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)



These wines are released en primeur. All prices are quoted in bond UK





Tertre Roteboeuf Vineyards

