



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



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INDEPENDENT WINE MERCHANTS

Established 1780



Pétrus

2009 Vintage, En Primeur

Pétrus 2009

You ask me for a hypothetical comparison with other vintages of Pétrus at the same moment in time. It is interestingly a question I also asked of and shared with my father Jean-Claude. I would have to say that Pétrus 2009 seems to me to have a little of three great vintages whilst remaining unique to itself – 2005 for structure and power, 1998 for classicism and purity and 1989 for density and charm.

Olivier Berrouet, Winemaker
June 2010



Olivier Berrouet

2009 Vintage Notes

The best wines in 2009 will become legendary in their ability to combine intensity, concentration, power, richness and supreme length with an insinuating elegance and purity that makes Bordeaux both resented and adored the world over.

Corney & Barrow Vintage Report,
April 2010

And so it is with Pétrus. In 2009 Olivier Berrouet, son of the legendary Pétrus winemaker Jean-Claude Berrouet, has laid down a profoundly authoritative marker, both of his own youth and an understanding of a great legacy. It is said that tradition is simply an experiment that has succeeded. Proof of that was Jean-Claude's own tenure at Pétrus which began in 1969; he was just 22 years old when he was appointed by the founder of the House, Jean-Pierre Moueix. It is perhaps fitting that his son Olivier, whose apprenticeship was served at Cheval Blanc, should himself, in 2008 at the age of 30, have been appointed by Jean-François and his son Jean Moueix (son and grandson of Jean-Pierre) to re-interpret an experiment that has also, unquestionably, succeeded.

And what a vintage to start with! Our full vintage report (available in our Second Bulletin on the En Primeur section of www.corneyandbarrow.com) details the near perfection of the growing season, neither as unbearably hot as 2003 nor as dry as 2005, but possessed of a metered, tempered, almost divine regularity that defines the finest marginal climates and took the intrinsic qualities of 2009 to the very limit of what was possible – and great.

The heart of this greatness began in mid May and continued virtually uninterrupted through to the beginning of October with gloriously warm – occasionally hot

– conditions but rarely excessively dry, with just enough rain to ease the maturation of the grapes and maintain the water table. The crucial flowering period, which determines both the yield and harvesting dates of the vineyard was, at just 8 days, wonderfully short and homogenous, just avoiding the rain that lasted for six days between the 5th and 11th of June.

Shortly after this Olivier undertook the first intricate, detailed, viticultural work in order to fine tune and balance the natural beauty of the crop. Over some 15 days, systematic *Echardage* was effected: the removing of secondary shoots whose excess vigour might compromise the quality of the bunches. Shortly after this came the first toilettage: a very delicate, painstaking pruning of just the lower leaf canopy for better aeration of the grapes while leaving the critical top canopy intact for vital photosynthesis. Both these initiatives took place under textbook summer conditions which continued throughout August when there were 27 days over 25 °C (77 °F), eight of which were over 30 °C (86 °F) and three over 35 °C (95 °F) – about as beautiful as it gets in Pomerol. Despite this and in an almost restless pursuit of perfection, a second toilettage was effected, around the 15th of August, this time a minute, vine by vine elimination of any slightly unripe or malformed berries. The result of this was that September

witnessed the Pétrus vineyard in perfect health and above all perfect balance with intensely sweet, concentrated, thick-skinned grapes, perfect sugar and acidity levels, and a ripeness reserved for only the greatest years.

Light harvesting began on the 17th September but was almost immediately halted as moderate to heavy rain set in for some three days. It was here that the famously dense, clay soil of the Pétrus vineyard was crucial because it allowed the water to literally flow off the vineyard surface where lighter gravel soils would have absorbed such moisture immediately. Olivier estimated that as little as 15% of the precipitation actually went into the ground. Nevertheless it was an anxious moment, finessed and trumped by a patience amply rewarded as beautiful conditions returned on the 21st September, with a spectacular 27.8 °C (82.04 °F) on the 30th.

In just one day, on the 1st October, all the big plots (the term is relative) of some 6/7 hectares were brought in with virtually no post-harvest selection required. Olivier and his team deserve credit for waiting and achieving that elusive balance between full maturity and degradation of berries – a line finer in 2009 than perhaps any other vintage of

recent memory. Natural alcohol levels were a shade over 14% matched by a yield that at 40 hectolitres per hectare barely justified the Rolls-Royce epithet of ‘adequate’. The grapes were truly exceptional, fatly ripe, bursting with health, vigour and concentration and a fitting tribute to the new era at this legendary estate. What could have been lovelier than the palpable pride of a father for his son that Thursday in April when we tasted Pétrus 2009 for the first time, as the equally young Jean Moueix stood by and gracefully accepted the plaudits of the world’s wine merchants? Another piece of history perhaps.

This is a profoundly great wine whose reputation, and our privileged position as UK agents, will make it impossible to honour all your requirements. The least we can do is to offer clarity on our allocations process and to this end offer the following guidelines to help you with your order.



Adam Brett-Smith
June 2010

Tasting note

Opaque ruby, dense to rim. The nose is broodingly dark and carapaced with flashes only of old vined, earthy, rich, spicy fruits. By contrast the palate is relatively open with fabulous silky, succulent, layered flavours of concentrated richness, an immense latent power to the structure and seemingly perfect balance. The magic is in the freshness, the profundity but seduction of the tannins and above all the supreme length. This is a great Pétrus.

Corney & Barrow Score 18-19+
Drink 2020-2040

Our Allocation Process

In our privileged position as UK agents, the Pétrus allocation is always massively oversubscribed and 2009 will be no exception.

We try very hard to distribute the wine as fairly and evenly as possible and naturally favour those customers who have a history of supporting the Moueix stable across the board over a sustained period of time. As always, particular attention is paid to purchases of the brilliant second wines (L'Hospitalet de Gazin and Les Songes de Magdelaine) and more reasonably-priced châteaux (Barrail du Blanc, Lagrange, Bourgneuf, Certan Marzelle etc.) particularly in the less fashionable vintages, as well of course as a regular purchasing history of Pétrus itself.

We want to help you build further on the relationship you have with Christian and his family team and to preserve the integrity of that relationship. In addition and for the sake of clarity we thought that the following detail on our allocation process might be helpful: The Château's focus is on private customers as consumers rather than speculators.

The Château's wine is brought on the clear understanding that it will be stored and delivered in the UK only. 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. We will match or better total prices available elsewhere.

Priority will be given to the Château's and Corney & Barrow's long-standing and best customers.

We will however do our best to accommodate newer customers.

May we please have your orders by Tuesday 20th July confirmation of order will be by receipt of invoice which will be sent out before the end of July. Payment is requested by Friday 27th August. Once again, and in fairness to customers on the mailing list, we will re-allocate orders that do not meet these reasonable conditions.

Availability is in wooden cases of 3 and 6 bottles, 1 magnum or 1 double magnum.

We ask for your patience as we deal with your order.

To place your order please call 0207 265 2430 (London) or 01875 321 921 (Edinburgh) or complete the enclosed order form.

To avoid disappointment we strongly advise calling us to check your order form has arrived.

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