



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

PETRUS

2010 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

“IT’S A MORE CLASSIC, MORE LINEAR VINTAGE THAN 2009.
IN 2010, THE QUALITY WILL NEED MORE TIME TO EXPRESS ITSELF,
BUT IT IS THERE. THE WINE WILL LAST FOR A VERY LONG TIME.”

OLIVIER BERROUET, JULY 2011



2010 VINTAGE NOTES

2010 Château Pétrus is the second vintage made by the new generation – in this case Olivier Berrouet, son of the legendary Jean-Claude Berrouet. And, yet again, what a vintage he was presented with. 2010, characterised by drought in the growing season, has little of the symbolic charm and seductive density of 2009; rather it is sterner, more compressed and apparently concentrated and structured. The beauty of Ch. Pétrus in 2010 however, is how it finesses these so called ‘classic’ qualities into something peculiarly its own; powerful and alcoholic certainly but with an eery, silky layered freshness that lifts the concentration and structure into perfect balance. It is a very, very rare quality in a wine.

The seed of 2010’s greatness was, of course, planted at the death of the great 2009 whose winter was blessed with an early and heavy rainfall; some 204 mm in November alone, a factor that was to prove crucial to the water retaining, uniquely dense clay based soil of Ch. Pétrus. This was followed by an extremely cold, vineyard-cleansing December, January and February with late frosts into early spring – a period which was, particularly in April, extremely dry. June, by contrast, offered above-average rain; a worry at this time as it led to variable fruit set but a boom during the main summer months of July and August which were, with the end of June, extraordinarily dry and warm, so dry indeed that drought inevitably affected the lighter soils in Pomerol.

It was abundantly clear on my visit to Ch. Pétrus in August however that the vineyard’s unique soil was metering its water reserves to perfection, aided by viticultural work designed to retain and maximise the leaf canopy against the sun (*rognage bas*) and only the lightest culling of the vines to avoid *entassement* (over-crowding) of the berries. The leaf remained vibrant and triumphantly green, both clear signs of health and vigour. Even at Ch. Pétrus however, the crop was diminished as the berries concentrated, and the crucially cool nights added complexity to this intensity.

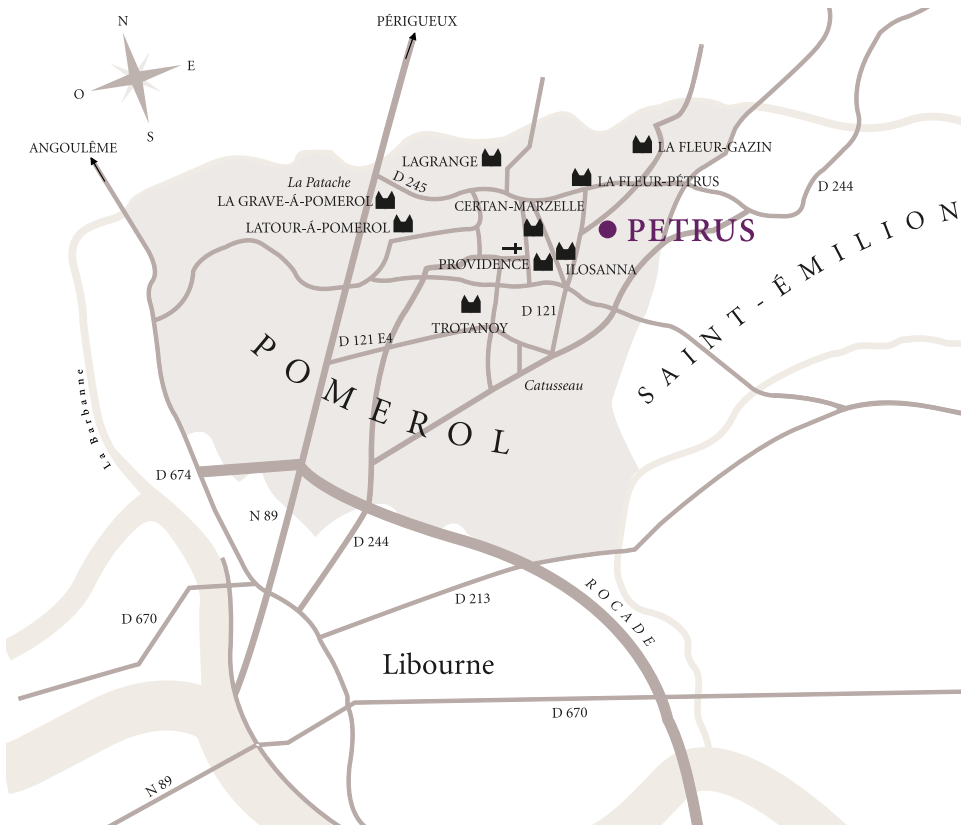


Olivier Berrouet

September was glorious with some very light, refreshing showers on the 6th and 8th of September that nudged the berries towards perfect ripeness. Harvesting began on the afternoon of the 27th of September and continued all day on the 28th with a brief pause until the afternoon of the 29th and then a slightly longer break before completion on the 2nd of October. Despite warnings about the weather, perfect conditions continued throughout as Olivier Berrouet teased the parcels into quite exceptional maturity. The crop possessed an intensity, a tautness, a sweetness and a tannic concentration that was extraordinary, paid for by a yield of just 35 hectolitres/hectare, significantly lower than 2009, but with a higher level of natural alcohol (14.5%) in return. Such ingredients required ultra-sensitive translation, with gentle but consistent extraction, a reduced period of maceration and a deliberately moderate use, some 50% of new oak. The wine is magnificent.

The iconic reputation of Ch. Pétrus, the continuation of a great tradition under Jean Moueix and Olivier Berrouet, the reduced volume of 2010 and its supreme quality yet again conspire to make it impossible to honour customer requirements. What we can do is to make our allocation process as clear and as fair as possible. As always, we are all profoundly grateful for your interest and your patience.

Adam Brett-Smith
July 2011



“2010 IS THE BLACK TO THE WHITE OF 2009 – ONE COULD NOT
IMAGINE TWO MORE DIFFERENT VINTAGES, NOR A PAIR THAT,
FOR ALL THEIR DIFFERENCES, IS LIKELY TO GO DOWN
AMONGST THE GREATEST EVER PRODUCED”

ADAM BRETT-SMITH, JULY 2011

CHATEAU PETRUS 2010

Corney & Barrow Score 19

Opaque, brooding ruby, thick to the rim. Dark, fathomlessly spicy nose, intense, very pure with fresh red and black fruits allied to a more sonorous, measured old vine and truffled perfume. The palate is velvety, effortlessly extracted with a rich, dry-silk seamless power, graceful and profound; it conveys apparent simplicity and infinite complexity at the same time, and has a rich, mouthfilling sustained finish. Eerily great.

Recommended drinking from 2025–2050

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