



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



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HRH THE PRINCE OF WALES
WINE MERCHANTS
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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

TARDIEU-LAURENT, THE RHONE 2010 VINTAGE EN PRIMEUR



EXCLUSIVE TO CORNEY & BARROW IN THE UK

“THE 2010 VINTAGE IS AN EXCELLENT YEAR FOR LAYING DOWN.
THE QUALITY OF THE WINES HAS LIVED UP TO OUR EXPECTATIONS
– OFFERING SOME COMPENSATION FOR THE YIELDS
BEING EXTREMELY LOW.”

MICHEL TARDIEU, MAY 2011

THE RHONE VALLEY

The River Rhône covers around 150 miles as it makes its way from its confluence with the Saône in Lyon, in the north, down to the Mediterranean coast. Clearly, in its travels, it enjoys considerable diversity of geography, geology, topography, climate, grape variety and, indeed, viticultural and winemaking talent. It is sheer folly to make sweeping generalisations about any of the great wine regions but here, arguably, we are particularly arrogant if we seek to encapsulate the enormous diversity offered by the Rhône valley and greet it as a single entity.

At the very least, it is generally accepted that the northern and southern Rhône vineyards are two distinct regions. They are in fact separated by 25 miles between Valence and Montelimar, where there are essentially no vines. The north, a more disciplined landscape, is marked by difficult, vertiginous terraced slopes carved into steep granite. Syrah enjoys the more continental climate here as well as the mineral rich soils and is the favoured red variety, with Marsanne, Roussanne, Roussette and Viognier the whites. The south, in contrast, is flatter, more sprawling, generally hotter and much more prolific, producing around 95% of the total production. The soils are different too, granite having given way to sand, rocks and rounded stones.

As a result of the volume of Côtes du Rhône produced, largely but not exclusively from the south, and of Châteauneuf-du-Pape, it is easy to be lured into a false sense of a general style when in fact the region is hugely complex with fiendishly intriguing contradictions, inordinate complementary styles and huge variations in viticultural attitudes and abilities. There are wines which offer supreme, almost Burgundian finesse, some are more structured and offer the majestic complexity of the very best of Bordeaux and others give more than a passing nod to the New World stylistically.

Terroir is, as always, key but so is the producer. Top-end Rhône producers really understand their vineyards and the complex relationships between vines, soils, geology, aspect and micro-climate. Today’s growers, in a change from the past, will often have travelled, amassing experience from other regions and overseas. Michel Tardieu’s son Bastien has recently returned from New Zealand where he and his wife worked for a season, expanding their vision and expertise. Such experiences will inevitably add an extra dimension to the family’s vision for the future.

It is to individual growers and winemakers that one must turn to unearth the very best of the Rhône. Michel Tardieu’s talent is in seeking out the best parcels, best growers and building relationships in order that he can access the best potential. The wealth of experience and the extent of the relationships he has developed with growers over the past fifteen years is staggering.



TARDIEU-LAURENT

Established in 1996, the Tardieu-Laurent wines turned heads from the outset. We were fortunate enough to have been introduced to the wines by Anne-Claude Leflaive, several years ago, when Michel Tardieu was then in partnership with Burgundian Dominique Laurent. Fifteen years down the road this is now wholly a family business allowing total independence and freedom to pursue Michel’s philosophy, to the maximum, without any impediment. Cohorts include Michel’s wife Michèle and their son and daughter Bastien and Camille. This is very much a family business. We so admire their single-minded, quasi-obsessive pursuit of the perfect translation of vintage and place.

Michel is a *négociant-éleveur* which means that he buys wine, selected according to the quality of the vineyard, in its raw fermented state. The wines will undergo malolactic fermentation generally, under the auspices of Michel, who looks after the maturation process, blending and commercialisation of the wines. Logically, given that the accurate translation of *terroir* and vintage is fundamental to Michel’s mind-set, intervention is minimal. None of the wines are fined and only a few have a very light filtration.

Top quality ingredients are however absolutely essential. To that end, a huge part of Michel’s work involves building long-term, mutually beneficial relationships with a network of low-yield producers, who own specific, top quality parcels, largely of old vines. Michel works closely with them, in both the northern and southern Rhône, ensuring the very best possible vine husbandry.

Michel knows the vineyards and the specific parcels within those vineyards, which are of interest to him, by heart. Most of the vines selected are naturally low-yielding old vines, over 50 years of age and often older. Often the size of the individual parcels is too small to be independently viable but Michel, through buying a number of them, has the wherewithal for a workable blend. The naturally-restricted volumes result in increased complexity and intensity.

These are world class wines which deserve their international acclaim.

2010 VINTAGE NOTES

Well, those low yields have their origins in the growing season – which was certainly challenging. Frost and damp weather in Spring resulted in some of the flowers dropping – a condition known as coulure. There is no fruit without flowers so yields were clearly going to be down from then on, with Grenache being particularly at risk. Summer, so often presenting challenges of heat, drought and hydric stress, instead was cool, with some pretty heavy rains going into September. This is always a critical time and the irregular conditions resulted in rather uneven and slow maturation. Fortunately the Cavalry was at hand with favourable conditions, which were seized upon by the fruit, eager to ripen. By mid –September conditions were warm and at this point, the limited nature of the crop was advantageous as the small potential harvest was better able to take advantage of the good weather which lasted. The patient *vignerons* were able to wait for optimal, phenolic maturity. What fruit there was, ultimately, was essentially perfect with an impeccable balance between intensity and fresh acidity.

Tasting a new vintage tends to involve both excitement and apprehension, with the balance reflecting third party commentary and climate reports. 2010, even in its infancy was such a revelation – a vintage which will really make people smile. The freshness, aromatics and purity of fruit is exemplary in both the reds and whites. They simply exude charm.

Alison Buchanan,
Associate Director of Buying
September 2011

WHITE – SOUTHERN RHONE		WHITE – NORTHERN RHONE		RED – SOUTHERN RHONE	
<p>Côtes-du-Rhône Blanc, Guy Louis <i>60% Marsanne (over 50 years old), 25% Grenache Blanc (60 years old), 15% Roussanne (30 years),</i> Corney & Barrow Score 16+–1 7 This is a blend of grapes produced in both the Northern and Southern Rhône. A very pretty, shimmering gold-straw in colour, bottled just 10 days before we tasted, this showed remarkable resilience. Often wines go into shock after bottling and, behaving like truculent teenagers, reveal very little. This was just a little subdued, the aromatics allowing the oak (new and one year old) to dominate at this embryonic stage but this will balance out in time. Even in the course of tasting and chatting, a more articulate profile emerged. Orchard and stone fruit came to the fore, refreshed by white flowers and complemented by hints of cedar. Richly-textured, this ought to convert white Rhône sceptics who may have unfavourable memories of the rather tired wines of old. This is supremely well-balanced, rounded, opulent and, best of all, fresh, with an uplifting, bright finish – beautifully handled. Recommended drinking from 2012–2016+ £130/case of 12, in bond UK</p>		<p>Saint-Péray Vieilles Vignes <i>50% Marsanne (100 years old), 50% Roussanne (40 years old)</i> Corney & Barrow Score 17–17+ This is an insider’s wine. There are clearly some aficionados in our midst however, despite being little known and rather rare, it flies out of the door year on year. It’s a well-kept secret which has clearly been discovered by some of our customers and indeed the team. A rich, burnished gold in colour, with green lights, it is wonderfully hedonistic on the nose, presenting pastry shop notes, warm sponge cake and crème caramel, all refreshed by citrus notes, particularly grapefruit zest. Haunting old vine fruit intensity taunts the palate, punctuated by stony minerals – beautifully balanced. This is a real <i>tour de force</i>, an outstanding ambassador for the region and the vintage and exceptional value for money. Recommended drinking 2012–2017 £160/case of 12, in bond UK</p>		<p>Côtes-du-Rhône, Guy Louis <i>70% Grenache (50 years old), 30% Syrah (35 years old)</i> Corney & Barrow Score 16–16.5 A great deal of care goes into this wine as it is named in honour of Michel’s father and his uncle. Inky plum purple in colour, with a tight, firm, bright pink, this has a heartening, warmly spiced, richly fruited nose. The palate reveals a true <i>vin gourmand</i>, a sweet and savoury powerhouse set off with a heady dash of pepper with layers of mocha cream. Rounded and opulent, this is essentially declassified Rasteau, a big wine, aged in one and two year old barrels for added complexity – supremely good value for this level of achievement. Recommended drinking from 2013–2019 £130/case of 12, in bond UK</p>	
<p>Châteauneuf-du-Pape Blanc Vieilles Vignes <i>60% Grenache Blanc (60 years old), 40% Roussanne (20 years old)</i> Corney & Barrow Score 18 This comes from three domaines, at sites in Les Serres, Le Belvédère and the celebrated lieu-dit La Crau. Rich golden in colour, this presents an impressive, citrus-infused, stone-fruit nose with complementary hints of honey and white flowers. The palate is exquisitely balanced, with opulence and quasi caramelised orchard fruit, refreshed by natural acidity. This is a lovely translation of the vintage, offering sublime elegance and finesse to those inimitable Rhône aromatics – beautifully balanced. Recommended drinking from 2013–2018+ £295/case of 12, in bond UK</p>		<p>Condrieu <i>100% Viognier (over 40 years old)</i> Corney & Barrow Score 18–18.5 Shimmering yellow gold in colour, this offers a benchmark Condrieu nose, poignant in its intensity and focus. Honeyed old vine fruit dominates the nose, white fleshed peach and apricot notes to the fore, underpinned by a streak of minerality which gives direction throughout. The palate takes up the gauntlet, adding distinctive floral intrigue and rich nutty undertones. This is a super-fresh, authoritative, uplifting Condrieu, impeccably balanced and very fine, remaining poised through to a sustained, layered finish. A stunning wine which owes its breezy vivacity to the conditions of the vintage. Recommended drinking from 2012–2016 £340/case of 12, in bond UK</p>		<p>Bandol <i>100% Mourvèdre (over 50 years old)</i> Corney and Barrow Score 17–17+ Inky, jet-plum in colour, fathomless and glittering, this has immediate appeal. A heady nose suffused with violets takes up the challenge. Warm fruit compote, cassis and mint, layered with dark chocolate and vanilla, is given an enticing dash of <i>Herbes de Provence</i> for good measure. This is a fine ambassador for the vintage and for this lesser-known appellation. The palate is opulent, silk-textured and generous. Innate power is palpable yet there is a freshness which avoids any real sense of weight, all supported by cocoa-dry, fine tannins, through to a sustained finish. Recommended drinking from 2016–2025+ £210/case of 12, in bond UK</p>	
<p>Hermitage Blanc <i>80% Marsanne (50 years old), 20% Roussanne (40 years old)</i> Corney & Barrow Score 18 When we tasted, this had not yet even started its malolactic fermentation – a testament to Michel’s insistence that the wines should run their course as naturally as possible, without the intervention which would make his life easier but which may have an impact on the wine. Nonetheless, it was hardly shy about its considerable charm. A beautiful, lustrous gold, it has immediate appeal. The nose proffers an explosion of orchard and stone fruit, white flowers and nutty minerals with some citrus refreshment. The palate, no retiring violet, is incredibly powerful, opulence rather obscured by the sheer vivacity and freshness which gives drive and focus throughout. There is a sense of nobility in the precision of the aromatics and in the elegance and poise of this wine – a hugely impressive translation of the vintage. Recommended drinking from 2014–2024+ £350/case of 12, in bond UK</p>		<div><p>A VIEW FROM THE SALES FLOOR:</p><p>The wines of Tardieu-Laurent are a staple buy year in, year out amongst the sales team. The range of Michel’s wines offers excellence in the various styles of the Rhône and with a vintage like 2010 I am extremely excited about the outcome. Both white and red wine appellations have prevailed in 2010, where two particular wines that have struck a chord with me. The first being Châteauneuf-du-Pape Blanc Vieilles Vignes, with limited quantities this wine expresses the delightfully rich and opulent mouth feel you would come to expect from top notch Châteauneuf Blanc with the elegant freshness of 2010. My second pick is the Gigondas Vieilles Vignes, exceptional balance of power, depth and intensity this wine for me it captures Southern Rhône charm and finesse.</p><p>In the meantime I have been working my way through a case of Rasteau Vieilles Vignes 2008 – beautifully expressive fruit from the 75+ year old vines makes this 2008 a pleasure to approach now. Soft, fine grained tannins frame the palate that has a gentle wave of acidity adding a vibrant touch. Available to take delivery now at £16.59 a bottle.</p><p>Joe Muller, Sales Executive, Private Sales</p></div>			
<p>TO ORDER, PLEASE USE THE FORM PROVIDED OR CALL 020 7265 2430 (LONDON) OR 01875 321 921 (EDINBURGH)</p>					

Domaine de la Bastide de Rhodarès,
Côtes du Luberon

85% Grenache Noir (50 years old) 15% Syrah (25 years old)

Corney & Barrow Score 16.5–17

The gloves are off for this one. The appellation means little to all but the most dedicated aficionados, which is one reason why it represents such good value. At an open-house tasting we held a couple of years ago, it was the wine of the evening, simply because customers had the chance to taste and to witness for themselves what good value it is. Deeply coloured, an intense jet-plum, old vine fruit presents an evocative, haunting nose, echoed on the palate. Supple, intense and opulent, this is refreshed by delicate citrus notes, wild herbs and cedar. Ageing in one and two year old Allier oak contributes richness mid-palate. Michel reckons that this is the best Grenache Noir he has seen in many years. It certainly has the balance, power and finesse of better known and more expensive names – a fantastic buy.

Recommended drinking from 2012–2017+

£60/case of 6 in bond UK

Rasteau Vieilles Vignes

75% Grenache (80 years old), 25% Syrah (40 years old)

Corney & Barrow Score 17–17+

This comes from two distinct *terroirs*, clay-limestone slopes and blue clay and the wine is aged on one year old oak – some Allier, some Tronçais oak. Rasteau, after ten years of waiting has finally, deservedly, been promoted to appellation contrôlée status. Year on year we have the impression that growers are really working above and beyond the call of duty to capture the attention of the powers that be – and it has finally paid off, the *cru* status being backdated to include the 2009 vintage. Inky, jet-shot plum in colour, this offers typical Southern Rhône aromatics, wild flowers, cedar, herbal notes and dark, spiced fruit. The parcels here, planted at higher altitudes, contribute a freshness and lightness of touch and well-integrated, gentle citric notes really lift the palate which is silk-textured, supple and opulent, supported by well-integrated, rounded tannins. Richness notwithstanding, this is rather capricious in its flirtatious charm – a very fine ambassador for this newly promoted appellation.

Recommended drinking from 2014–2019

£150/case of 12, in bond UK

Vacqueyras Vieilles Vignes

75% Grenache (over 65 years old),
25% Syrah (35 years old)

Corney & Barrow Score 16.5–17

One third of the grapes here were kept intact, with no de-stemming. The aim is for a traditional Southern Rhône style, true to its origins and the wine is aged in one year old Allier and Tronçais oak. Fathomless jet-plum in colour, this presents a compote of earthy black cherry and blueberry on the nose, set off by typical, heady, Provencal notes of fragrant, herbal undergrowth, tobacco leaf and wild flowers. The palate is concentrated and brooding, dark fruit layered with mocha, dark chocolate and citrus refreshment, through to a persistent complex finish- robust and characterful.

Recommended drinking from 2013–2018+

£185/case of 12, in bond UK

Gigondas Vieilles Vignes

80% Grenache (over 60 years old),
15% Syrah (35 years old), 5% Mourvèdre (35 years old)

Corney & Barrow Score 17.5–18

This is from the western side of the Dentelles de Montmirail mountain range, classical Provencal terrain. The vines here, planted at between 400m and 500m, have really responded to the challenges presented by 2010. Deeply coloured, the nose makes its overtures with a plethora of sherbet-refreshed red and black fruit. Bright and effusive, violet-scented, there are also darker spiced notes, liquorice and tobacco, all echoed on the palate, which is ripe, rounded, sweet and savoury, supported by beautifully-integrated fine tannins. Michel’s Gigondas is matured in one year old Allier and Tronçais oak which adds richness to the mid-palate and a little spice. Powerful and muscular, this warrants a little patience – a very impressive translation of both the vintage and the appellation, with stunning purity.

Recommended drinking from 2015–2019+

£210/case of 12, in bond UK

Châteauneuf-du-Pape Vieilles Vignes

85% Grenache Noir (over 80 years old),
10% Mourvèdre (30 years old) 5% Syrah (over 30 years old)

Corney & Barrow Score 17–18+

Unfortunately, a very small quantity was produced in 2010 but, on the upside, the wine is really fine and has great potential. Very intensely coloured, this is trident from the outset with a dark, brooding nose, reminiscent of cherry compote, with hints of cedar, tobacco and spice. The palate exudes innate power, just held in check by a robust, ripe tannic structure. Though muscular and dense there is nonetheless an elegance and finesse, which Michel puts down to the Mourvèdre in the blend. The finish, long, poised and layered with an attractive mineral poise, gives some indication of the wine’s future – impressive!

Recommended drinking from 2016–2022+

£350/case of 12, in bond UK

£370/case of 6 Magnums, in bond UK

Châteauneuf-du-Pape Cuvée Spéciale

100% Grenache (80 to over 100 years old)

Corney & Barrow Score 18–19

This is *spéciale* indeed. Flying in the face of the large choice of legally possible varieties, this is fashioned from 100% ancient Grenache Noir, planted on the sandy soils of the Bas de la Crau. The bunches here remained intact – no de-stemming. Plum-ruby in colour, this presents an extraordinarily aromatic nose, Crèmes de Mûre and Framboise scented with fennel and vanilla. Almost Burgundian in style, sherbet fresh and peppery, with floral nuances, this has a wonderful purity and a decisive mineral focus. The aromatic profile is mirrored on the palate which paradoxically offers both power house and feminine guile. One year old Allier and Tronçais oak adds depth and richness to the mid-palate, rounding off a very harmonious, sophisticated Châteauneuf-du-Pape. Fresh and vibrant, this has been beautifully handled.

Recommended drinking from 2016–2023+

£395/case of 12, in bond UK

£415/case of 6 Magnums, in bond UK

Crozes-Hermitage Vieilles Vignes

100% Syrah (50 years old and older)

Corney & Barrow Score 16.5–17.5

Inky jet-plum, this was not the easiest wine to taste, one element, from behind Hermitage, not having yet started its malolactic fermentation. The clay-granite soil from this particular site contributes a lovely fresh acidity and though this will be rounded off through malolactic, there is a lovely, fresh, purity to this ingredient. The other sample came from clay-limestone soils and offers exceptional intensity on the nose, bright and vivacious with the palate then delivering surprising opulence, exceptional concentration and balance. It is easy to see how the blend will better the sum of its parts. Very fine, Michel believes this to be his best Crozes-Hermitage yet!

Recommended drinking from 2014–2019

£165/case of 12, in bond UK

Saint-Joseph Les Roches Vieilles Vignes

100% Syrah, including Serine (50 years old and older)

Corney & Barrow Score 17+

This is a blend of Syrah and Serine matured in 100% new Tronçais and Alliers oak. Inky plum, this presents a fresh, exuberant blend of berried fruit, cedar, tobacco, sweet herbs, spice and violets. The palate more than rises to the challenge, reflecting the aromatics offered on the nose. Appetising and ripe, there is a wonderfully complementary underlying minerality and elegant, well-rounded tannins. This is a fantastic ambassador for the *appellation* with lots of personality and impeccable balance – a lovely wine which punches well above its weight.

Recommended drinking from 2015–2020+

£210/case of 12, in bond UK

Cornas Coteaux

100% Syrah, including Serine (50 years old and older)
Corney & Barrow Score 17–18
This is a blend of Syrah and Serine matured in 100% new Tronçais and Alliers oak. Cornas enjoys the unusual emergence of limestone in its mineral profile, allied to the granite seen throughout the Northern Rhône. This accounts, in part, for the finesse found in the appellation. Jet-plum in colour, with a tight, bright rim, this proffers a heady blend of violets and roses alongside more subdued fruit and an iodine-rich minerality. The nose, so floral, ill prepares the taster for the array of fruit which dominates the palate. A rush of luscious red and black fruit, cherries, cassis and crème de mûre reflects a wonderfully eloquent expression of the vintage. Bright and alluring, fresh and exuberant, an unexpected savoury dimension emerges on a slightly smoky finish.
Recommended drinking from 2016–2024+
£270/case of 12, in bond UK

Cornas Vieilles Vignes

100% Serine and Syrah (from 80 to over 100 years old)
Corney & Barrow Score 18–19
This is from two parcels of ancient vines planted on vertiginous slopes, 50% destemmed and matured in 100% new Tronçais and Alliers oak. Rather gentle on the nose, momentarily subdued, this gradually reveals controlled, red and black fruit, pepper-spiced, with background tobacco notes. The palate is much more effusive, super-ripe, generous and opulent, powerful certainly yet quintessentially elegant and poised. This is a magnificent Cornas which, sadly, is extremely rare and will inevitably be over-subscribed.
Recommended drinking from 2018–2026+
£395/case of 12, in bond UK

Côte-Rôtie

100% Serine and Syrah (50 years old and older)
Corney & Barrow Score 18–19
This incorporates parcels from the Côte Brune, Landonne, Chavaroche, Rozier and les Rochains. 50% of the grapes are destemmed and the wine is matured in 100% new Tronçais and Alliers oak. Lustrous jet-plum velvet in appearance, with a tight, bright pink rim, this has immediate appeal. The nose is flirtatious and seductive, presenting a heady array of violets and roses whilst retaining a mineral focus. The palate resumes the floral theme whilst adding a more savoury, darker, serious character. Super-concentrated it strikes a fine balance of richness, power and femininity – seriously impressive.
Recommended drinking from 2020–2028+
£430/case of 12, in bond UK
£450/case of 6 Magnums, in bond UK

Hermitage

100% Syrah, including Serine (50 years old and older)
Corney & Barrow Score 18–19+
Opaque, inky jet-plum, this has a wonderfully complex nose, a melange of dark, brooding fruit, violet-scented and liberally spiced. Richly-textured, the palate takes up the gauntlet with a plethora of mineral-rich red and black fruit, crème de cassis laced with pepper, wild herbs and faint hints of leather and cedar. Significant, rounded, ripe tannins are obscured by the intensity of the fruit which rises to a crescendo in an explosive, sustained finish – a very fine Hermitage which Michel prefers to the universally acclaimed 2009.
Recommended drinking from 2020–2029+
£525/case of 12, in bond UK
£545/case of 6 Magnums, in bond UK

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CORNEY & BARROW 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,
- A definitive score of a young wine is almost impossible. We usually offer a spread (e.g. 14–16) which 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.

**BOOK
NOW**

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**A TASTING AND DINNER WITH
MICHEL TARDIEU OF TARDIEU-LAURENT**

We are thrilled that Michel Tardieu will be in London to host a tasting and dinner for Corney & Barrow customers, showcasing these outstanding wines from the Rhône.

Thursday 10th November

Time: 6:30pm

Venue: The Palm, 1-3 Pont Street, London, SW1X 9EJ

Ticket Price: TBC

RSVP: events@corneyandbarrow.com or 020 7265 2522

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