



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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INDEPENDENT WINE MERCHANTS

Established 1780



TERTRE ROTHEBOEUF, ROC DE CAMBES
& L'AURAGE 2011

FROM THE MITJAVILE FAMILY



"I never seek to look for comparisons between vintages but 2011 was particularly strange. There are even different vintage characters between Roc de Cambes and Tertre-Roteboeuf this year.

Saint-Emilion was caught in the storm in August which led to an explosion in maturation whilst Roc reflects a late harvest, collected in cool conditions, a full two weeks after Tertre Roteboeuf. One element common to both is glossy, candied fruit, vivid and fresh".

FRANÇOIS MITJAVILE, MARCH 2012

2011 VINTAGE ACCORDING TO FRANÇOIS MITJAVILE – SPECIFIC TO HIS DOMAINES

Summer essentially arrived in Spring 2011, facilitating a particularly precocious growing season but, having made an early appearance, retreated almost without trace in July and August which were cold and rather humid. Spring had however seen the longest drought in sixty years and that had a massive impact. A late, Indian Summer, made a comeback for the sun in Autumn, just in time. Tertre Roteboeuf, as documented above, had rain at the end of August, which facilitated a sudden spurt in the ripening process and a ripe, fruit compote character. A cool end to the season and no rain on the *Côtes* produced classic, brilliant musts. Both vineyards produced around 35 hectolitres per hectare (hl/ha), which according to François was, “*relatively low, but satisfying.*”

*“Sales of my wine will be made
with pride. Avec fierté!
Fierté de ne pas jouer le Yo Yo.”*

FRANÇOIS MITJAVILE, MARCH 2012

In a campaign where there is wholesale demand for reduced prices, François can stand tall. He has not followed the avaricious path of others, bumping prices up when the market is strong and forced to retrench when demand falls. Whilst his affirmation that he has not played the “yo-yo”, sounds quasi-comical, the factual history of his pricing and his following of subsequent markets shows his stand to be totally logical – and goodness, the wine is good... why would one pander to a market of such craziness when one has always played fair and there is so much to play for in the glass!

TERTRE ROTEBOEUF GRAND CRU SAINT-EMILION

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 indisputably regarded as one of Saint-Emilion’s greatest wines and is always amongst our highest scorers of the vintage, as it was in 2011.

François sees great wines as a marriage of nature and culture. Left to its own devices nature alone would produce rustic, at best, and more often, faulty wines. Likewise too much intervention by man and technology shifts the balance away from the wine’s true *terroir*. From the outset François sought to differentiate his wines, through 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 the 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, with an average age of 40 years. Production generally sits at around 35 hectolitres per hectare, just 2,000 cases, on average, are produced here. To ensure that all vintages are allowed a true expression of their style, the blend always reflects the vineyard mix and no second wine is made.



Vineyards at Tertre Roteboeuf

ROC DE CAMBES, CÔTES DE BOURG

With only two thousand cases to sell, François struggled in vain to add to his vineyard holdings but found nothing suitable / affordable in Saint-Emilion. Having, however, built up considerable expertise as a producer adept at producing quality from clay-limestone soils, he began to research possibilities which used that as a parameter, rather than proximity to home.

A tip-off led him to discover a property, Roc de Cambes, which mirrors Tertre Roteboeuf in aspect and geology but on a far larger scale. Roc de Cambes comprises 14 hectares of old vines, with an average age of 45 years, again in a natural amphitheatre, here overlooking the Gironde estuary – a situation which is so very reminiscent of Tertre Roteboeuf.

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 cool clay-limestone takes time to warm up in the Spring, impeding anything other than late maturity – a Mitjavile forte.

Essentially, François’ approach in the Côtes de Bourg echoes his Tertre Roteboeuf methodology, concentrating on the health of the vineyard. He absolutely has to ensure that the quality of grapes is impeccable, as he makes just one wine at both properties, with no selection. To this end, 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 true. He simply 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 70% Merlot, 20% Cabernet Sauvignon, with the all-important seasoning of 5% Malbec – a stunning wine and a perennial Corney & Barrow favourite. 2011 is a fine ambassador for Roc de Cambes.

L'AURAGE, CASTILLON, CÔTES DE BORDEAUX

“2011 was a really extraordinary vintage in all senses of the word, with Summer in Spring and Spring in Summer and to finish off, an Indian summer in autumn. Once again L’Aurage shows its originality in a difficult but very interesting year.”

LOUIS MITJAVILE, MARCH 2011

We are delighted to represent L’Aurage exclusively in the UK and Hong Kong. This property is owned by François and Miloute Mitjavile’s supremely talented son Louis and his wife Caroline. 2007 was his first vintage so he has had to face an almost vertical learning curve, getting under the skin of the property with Mother Nature hurling five radically different growing seasons as an extra challenge.

His wines are stunning examples of how a producer can remain faithful to vintage as well as place.

Customers will be familiar with Louis’ name through the reputation of his father at Tertre Roteboeuf and Roc de Cambes, where he cut his teeth in both the vineyard and the cellar. In more recent years he has been involved in various ventures as a consultant in Bordeaux, Languedoc, Spain, Argentina and the USA.

Whilst this experience was and is invaluable, it was clearly only a matter of time – and access to the right site – before Louis and 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 – is such familiar territory for Louis. There are a number of wines which now rival and in some cases better some of what emerges from Saint-Emilion itself, its haloed neighbour.

This is a home from home for Louis, having worked on his father’s estate, on such late maturing, cool land for so many years.

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

2011 TASTING NOTES

L'Aurage, Castillon, Côtes de Bordeaux

Corney & Barrow Score 17.7–17.75

Louis Mitjavile celebrates his fifth vintage of L’Aurage with this generous translation of the vintage. Deeply coloured, it presents a wonderfully fresh combination of freshly picked, wild berries and warmed, spiced, cherry compote on both the nose and palate.

Whether from Bourg, Saint-Emilion or here in Castillon, there is a Mitjavile hallmark of ripeness and balance and here in 2011 an invigorating freshness which will serve to suggest a second glass. Luscious and sensual, mocha-rich and silky, this is a fine ambassador for the vintage.

Recommended drinking from 2016–2026+

£230/case of 12 bottles, in bond UK

£240/case of 6 magnums, in bond UK

Roc de Cambes, Côtes de Bourg

Corney & Barrow Score 18–18.5

Inky jet-plum, firm in colour to the rim, this presents an aromatic array of red and black fruit, spice and floral notes, toasted oak providing a vanilla-tinged backdrop. The palate is beautifully textured, silken and smooth, well-weighted with a complex blend of bright, fresh fruit complemented by rounded, ripe tannins through to a poised, elegant coffee-ed finish. Exceptional.

Recommended drinking from 2018–2028+

£230 case of 6 bottles, in bond UK

£240/case of 3 magnums, in bond UK

Tertre Roteboeuf, Grand Cru Saint-Emilion

Corney & Barrow Score 17.75–18.25

Dense ruby, this presents a sweet, refined, toffee-ed nose, rich in very pure red fruit. Flamboyant and mocha-rich, the palate is stylish and upbeat with good density, medium weight and lovely balance. There’s a compelling, adroit focus throughout a long, concentrated, toasted coffee-ed finish – stunning translation of the vintage.

Recommended drinking from 2018–2030+

£645/ case of 6 bottles, in bond UK

£655/case of 3 magnums, in bond UK

£450/case of 1 double 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.

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, eg. Villages, Premier Cru, Grand Cru.

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.

TO ORDER

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 Delivery dates to be confirmed. All prices are quoted in bond UK



