



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



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# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

*Established 1780*



## ETS. JEAN-PIERRE MOUEIX

2011 VINTAGE, EN PRIMEUR



*“Mother Nature has given us in 2011 a vintage for wine drinkers...these wines, approachable in youth offer a certain flair and elegance – they are sonatas rather than symphonies.”*

CHRISTIAN MOUEIX, MAY 2012

The best wines in 2011, and these are among the best, may reasonably be compared to those of 2001 which, as it happens, is one of my favourite vintages. Unquestionably in the shadow of the powerfully classic 2010’s, and debauched, majestic 2009’s these 2011’s will, as with so many underestimated vintages, exceed expectations. Some are touched by greatness (see tasting notes), others by silken charm; all, even at the highest level, possess supreme value – that delicately balanced act of price and quality that has sadly been so often noticeable by its absence in Bordeaux these last few years. Our selection is unhesitatingly recommended.

The hallmark of the vintage was its dryness, flirting with, and frequently embracing, drought. This is highly unusual for Bordeaux and in the Moueix vineyards necessitated massive work to contain a potentially abundant crop and to ensure an even ripening for the grapes that remained. Some parcels were pruned between 5 and 7 times as systematic tasting of the berries dictated their management throughout the growing season.

Intriguingly, the statistics of 2011 read extraordinarily well but were in this instance dangerously misleading in assessing quality. As Christian Moueix said ‘So many of the ingredients were really good, it is just that they frequently did not come in the right order’. On my customary August visit with him – a tradition that goes back over 20 years and a brilliant time to view the vineyards during ‘final approach’ – I was also, inconsequentially perhaps, reminded of what my father used to drill into me that ‘time spent in reconnaissance is time never wasted’. Well, there was a lot of reconnaissance done by Christian, Edouard and their teams during 2011 and was it needed. As a consequence, 2011 was to become a high maintenance vintage, wondrously expensive in man hours, a delicate but rigorous balance between prescience, opportunism, danger, failure and finally for the Moueix’s, success. This achievement has been quite rightly recognised by third party opinion as well as our own.

Christian and Edouard Moueix

After an early, cold and largely dry winter the stamp of the vintage was set in spring which was exceptional and ... dry. March was warm and sunny, April extraordinarily so with just 3 days under 20°C (68°F) and 5 days over 25°C (77°F), with a high of 29.7°C (85.4°F) on the 9<sup>th</sup>.

During the ‘*Lune Rousse*’ or Red Moon period – in 2011 between 3<sup>rd</sup> May and the 1<sup>st</sup> June – the Ice Saints Pancras, Servatius and Mamertus are prayed to in order that any dreaded late frosts might be avoided. This fear was real as the glorious weather anticipated a harvest already 4 weeks in advance with flowering over quickly and May and June remained capriciously dry (with occasional constipated dry storms) and very, very warm, with a spike on June 26<sup>th</sup> of 39.2°C in a month that was hotter even than the legendary 2003. No chance of late frosts in May for sure but the prayers were now for rain – how unusual is that for Bordeaux – as Bordeaux’s total June rainfall was just 20.6mm, against a 90 year average of 63.8mm.

Finally, in July the rain came along with cooler, more humid temperatures. The vines’ progress slowed as their water reserves were replenished with *véraison* (when the grapes change colour from green to red) occurring between July 15<sup>th</sup> and 26<sup>th</sup>. They met the heat of August with a renewed resilience and still some 2 weeks ahead of normal picking time. The amount of heat and sun in August was almost exactly on average. Rain however was above average but



this was probably, given the six month period of dryness, beneficial. To put that dryness into perspective, Pomerol’s rainfall between April and August was just 55mm against an average of 86mm, Saint-Emilion 50mm against an average of 107mm.

Two further clues to the quality of these Moueix wines may be noted. Firstly the picking times, which in Pomerol (from September 2<sup>nd</sup> ) was both staggered and deliberately protracted. Harvesting was early in these fine conditions. This took some 3 weeks – way over double the normal time. It was a similar story in Saint-Emilion (from September 14<sup>th</sup>) completed in 10 days as the berries tripped into ripeness. The Moueix’s state of the art optical sorting machines further refined – and ruthlessly – the already reduced selection from earlier on in the growing season.

Secondly, and to maintain the freshness and ripeness of the wines Eric Murisasco, Jean-Claude Berrouet’s successor as Technical Director elected for short vinifications with very little oxygen, low temperature macerations and critically, very light pump-overs to avoid any dry or bitter tannins that might have resulted from the thick skinned grapes.

I think that the greatest achievement with these wines is their balance: a quality that is invariably the preserve of great vintages. 2011 is not a great vintage and yet, as the tasting notes suggest, there is greatness in some of the wines and that is a fine, fine result in a challenging year.

Once again, and given the supreme value on offer here, demand will be intense – we will again be oversubscribed – and we do urge customers – particularly newer, younger ones to focus on the exceptional, less stellar châteaux such as Barrail du Blanc, Songes de Magdaleine, L’Hospitalet de Gazin etc. where there might be a greater chance of your orders being met in full. At your request we set out our allocation process to guide you in your selection but as always, do please speak to our sales team on 020 7265 2430. They will be delighted to help you.

HOW TO ORDER

We are often asked by customers for guidance on what they should actually write in the quantity columns on the order form. Given that all of these wines are allocated due to the demand, all orders have to be scaled back from what is requested on the order form.

Our suggestion is that you simply order what you would ideally like to receive.

ALLOCATION PROCESS

1. The focus of Ets. Jean-Pierre Moueix and Corney & Barrow is on the private customer and as a consumer rather than a speculator.
2. These wines are bought on the clear understanding that they will be stored and delivered in the UK only.
3. Orders should be balanced as outlined in the introduction.
4. 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, something which is of great concern to Ets. Jean-Pierre Moueix.
5. Priority will be given to Ets. Jean-Pierre Moueix and Corney & Barrow’s best, most loyal and most regular customers.
6. We will do our best to accommodate newer customers.

May we please have your order by 13<sup>th</sup> June 2012.

Allocations will be completed by 19<sup>th</sup> June 2012. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve on payment.

As detailed above, all orders are conditional upon UK storage only.

Do please speak to our sales team, who will be delighted to help you further.

Adam Brett-Smith  
May 2012

SAINT-EMILION

CHÂTEAU BARRAIL DU BLANC, GRAND CRU

Corney & Barrow Score 17.5–18

A perennial favourite of Corney & Barrow, this is a tiny 3 hectare estate on light, sandy soil in St Sulpice de Faleyrens (home it must be said for some plots of the notorious garage wine Château Valandraud) and has produced in 2011 a delightfully plump and happy wine. Firm ruby in colour, this has a nice thick red fruit nose, a sweet, seductively chewy palate and a fresh, clean, surprisingly long finish. Really super in the category.

Recommended drinking from 2014–2017

£140/case of 12 bottles, in bond UK

£150/case of 6 magnums, in bond UK

*Grape varieties: 70% Merlot, 30% Cabernet Franc*

*Vineyard size: 3 hectares*

*Average production: 1,500 cases*

LES SONGES DE MAGDELAINE, GRAND CRU

Corney & Barrow Score 17–18

Once again, as in 2010, the cooler, denser moisture-retaining soils of the great first growth Château Magdelaine seem to have favoured the young vines in Les Songes. Unsurprisingly this will be more attractive in youth and is a lovely wine for the short and medium term. Deep ruby colour with plummy, red fruits on the nose, buoyant and ripe. The palate offers creamy fresh sweet flavours, a fine density and richness and surprising concentration and length. Quite an achievement.

Recommended drinking from 2014–2018

£240/case of 12 bottles, in bond UK

£250/case of 6 magnums, in bond UK

*Grape varieties: 90% Merlot, 10% Cabernet Franc*

*Vineyard size: Young vines of Magdelaine*

*Average production: 1,000 cases*



CHÂTEAU MAGDELAINE,  
1ER GRAND CRU CLASSÉ

Corney & Barrow Score 17.5

This has a slightly firmer ruby colour than Les Songes and clearly the grand vin in 2011. The nose has a dense, dark soaked fruitcake perfume, compacted and carapaced. The palate is dark too, sinewy rich in flavours – close to profundity – but with a freshness and attack that lift the weight beautifully. My score may be conservative.

Recommended drinking from 2016–2020

£540/case of 12 bottles, in bond UK

£550/case of 6 magnums, in bond UK

*Grape varieties: 90% Merlot, 10% Cabernet Franc*

*Vineyard size: 11 hectares*

*Average production: 2,500 cases*

CHÂTEAU BÉLAIR-MONANGE,  
1ER GRAND CRU CLASSÉ

Corney & Barrow Score 18

The inexorable climb back to the pinnacle of the first growths (a position largely unchallenged in the 19<sup>th</sup> and early-mid 20<sup>th</sup> centuries) continues at this historic property, now the home of Edouard, Kelley and most recently arrived, Pierre-Henri. There is a sense of curbed patience in the realisation of this château’s true quality, with its hallmark silky, utterly classic elegance. Opaque ruby in colour, this wine has cedary, inky perfume alongside the fuller, darker plum fruit. The palate is stylish with elegantly pure, silken fruits, fine mass and roundness, but with the hallmark weightless concentration and length. Very good indeed.

Recommended drinking from 2017–2022

£400/case of 6 bottles, in bond UK

£410/case of 3 magnums, in bond UK

*Grape varieties: 85% Merlot, 15% Cabernet Franc*

*Vineyard size: 12.8 hectares*

*Average production: 1,500 cases*

POMEROL

CHÂTEAU LAGRANGE

Corney & Barrow Score 17+

This is another tiny estate and at just 4.7 hectares it must be tempting to splice it into one of the other ‘bigger guns’. In 2011 we are rather pleased that hasn’t happened as the wine is delectable with that characteristic arterial black fruit on the nose and a stylish, creamy, cedary palate, fresh, chewy pure and satisfying. ‘Eclatant’ was scribbled in the margin – I’m not sure what I meant or perhaps it is just difficult to translate precisely – ‘startlingly bright’ perhaps? Whatever, a lovely wine.

Recommended drinking from 2014–2017

£245/case of 12 bottles, in bond UK

£255/case of 6 magnums, in bond UK

*Grape varieties: 95% Merlot, 5% Cabernet Franc*

*Vineyard size: 4.7 hectares*

*Average production: 2,000 cases*

L’HOSPITALET DE GAZIN

Corney & Barrow Score 17–18

We particularly like this exclusivity, not just because of the de Bailliencourt family and our relationship with them and the Moueix but because it is a brilliant value ‘grand vin’ – a second wine certainly but one born of a great *terroir* which lies next to Pétrus itself and to whom it sold 9 acres in 1969. Opaque ruby in colour, this has a darkly full, pungently ripe red fruit nose and a full, dense, chewy palate which avoids over – extraction effortlessly to offer a delicious concentration, freshness of ‘attack’ and purity to the finish. Stylish wine, fine length as well.

Recommended drinking from 2014–2017

£265/case of 12 bottles, in bond UK

£275/case of 6 magnums, in bond UK

*Grape varieties: 90% Merlot, 3% Cabernet Franc,*

*7% Cabernet Sauvignon*

*Vineyard size: Young vines of Château Gazin*

*Average production: 2,000 cases*



CHÂTEAU LA GRAVE À POMEROL

Corney & Barrow Score 17

What is it about this property that demands the repeated use of the word ‘delectable’? It is almost a default setting that trips into life when the going gets tough. So it is in 2011 which is – dare I say – a delectable wine. Full ruby in colour. Decadent, vinous red fruits on the nose, almost Juno-esque. The palate possesses a succulent, sexy, slightly loose and degraded structure but is firm enough to carry it. Charm, not density here, and all the better for it. I liked this wine a lot.

Recommended drinking from 2014–2017

£325/case of 12 bottles, in bond UK

£335/case of 6 magnums, in bond UK

*Grape varieties: 85% Merlot, 15% Cabernet Franc*

*Vineyard size: 7.9 hectares*

*Average production: 2,000 cases*

CHÂTEAU BOURGNEUF

Corney & Barrow Score 16–17+

Our instincts tell us that this is a wine to follow, sited as it is just west of Château Trotanoy itself and therefore well placed to produce great wine. In 2011 Bourgneuf cannot seem to make up its mind whether to be seductive (La Grave) or profound (Trotanoy) and steers dangerously close to being neither – it’s just that something is nagging at me that my score may be conservative and I think our customers might just get a bit of a bargain... Deepest ruby in colour, almost opaque. The nose which offers a nicely degraded, bacony meaty perfume is touched by oak. The palate develops this with nicely layered, richly deployed flavours, good concentration via pleasantly extracted tannins and a fine fresh length.

Recommended drinking from 2015–2018

£265/case of 12 bottles, in bond UK

£275/case of 6 magnums, in bond UK

*Grape varieties: 90% Merlot, 10% Cabernet Franc*

*Vineyard size: 9 hectares*

*Average production: 3,500 cases*

Far left: Château Bélair-Monange. Saint-Emilion,  
Top and left: Château Magdelaine and Château Lagrange

POMEROL CONTINUED...

CHÂTEAU CERTAN MARZELLE

Corney & Barrow Score 18

In this wine is all the exuberance and pleasure of Merlot – 100% and with no additives – drawn from this iconic Hosanna vineyard. The nose is freshly sweet and crimson perfumed. The palate is gorgeous, plumply rich and hedonistic, beautifully extracted with juicy concentration and enough profundity and weight to satisfy the unfrivolous. This is a joyous wine, gives all. Availability from a vineyard of just two hectares, remains shockingly limited.

Recommended drinking from 2015–2019

£395/case of 12 bottles, in bond UK

Grape varieties: 100% Merlot

Vineyard size: 2 hectares

Average production: 850 cases



CHÂTEAU LATOUR À POMEROL

Corney & Barrow Score 17–18

As with the 2010 this wine remains enigmatic in youth, and once again my score may be conservative. Dense, opaque ruby colour. The nose is subdued, carapaced, frustratingly elusive, hinting at profundity. The palate by contrast is beautiful, with a fresh silken density, simple at first but then the flavours balloon effortlessly in the mouth offering concentration, depth and super length. I like this enigma a lot.

Recommended drinking from 2016–2020

£295/case of 6 bottles, in bond UK

£305/case of 3 magnums, in bond UK

Grape varieties: 90% Merlot, 10% Cabernet Franc

Vineyard size: 7.9 hectares

Average production: 2,500 cases

CHÂTEAU GAZIN

Corney & Barrow Score 17–17.5

With its very high Merlot content (90%) you might expect this wine to be merely hedonistic. The same might be said of Pétrus of course and you’d be wrong in both cases. Gazin is a great estate and produces a consistently fine – and undervalued – wine. The 2011 may not have the flamboyant ease of its second wine L’Hospitalet but then it is not meant to. Here is a darker, more sinewy and powerful offering with pure, rich red fruits and a palate that is compressed, concentrated and powerful, and at the same time creamy, dense and latently generous.

Recommended drinking from 2016–2020

£475/case of 12 bottles, in bond UK

£485/case of 6 magnums, in bond UK

Grape varieties: 90% Merlot, 3% Cabernet Franc, 7% Cabernet Sauvignon

Vineyard size: 24 hectares

Average production: 8,000 cases

CHÂTEAU LA FLEUR-PÉTRUS

Corney & Barrow Score 17.5–18

The acquisition and incorporation of the deep gravelled, top quality *terroir* of the Le Gay vineyard in 1995 marked a turning point in the always fine quality of La Fleur Pétrus. Since that time, a less favoured parcel here and a younger vined parcel there have been systematically excluded, awaiting perhaps an even more superb *terroir* to be added to make this fabled vineyard complete. We shall see. In the meantime the 2011 is another superb effort. Dark ruby in colour to the rim. The nose is insinuatingly perfumed, pervasive with elegant but dense red fruits, spice and creamy leather. The palate is effortlessly silky, sweetly flavoured, fresh and ripe with a near perfect balance of concentrated structure, and a chewy ripe length of real authority. Fine wine.

Recommended drinking from 2017–2020+

£570/case of 6 bottles, in bond UK

£580/case of 3 magnums, in bond UK

Grape varieties: 80% Merlot, 20% Cabernet Franc

Vineyard size: 13.5 hectares

Average production: 3,400 cases

CHÂTEAU HOSANNA

Corney & Barrow Score 18+

The heart or perhaps that should be the cream of the old, brilliantly sited Certan Giraud vineyard, Hosanna is now one of Pomerol’s greatest wines and is utterly gorgeous in 2011. Dense, opaque, ruby colour. The nose is almost clay-like with a profoundly dark black and red fruit perfume, sweetly ripe and luscious. The palate possesses a creamy richness, superb concentration, a lift of freshness and super ripe grip, with a succulent, sweet finish of terrific length. A quite lovely wine.

Recommended drinking from 2019–2025

£465/case of 6 bottles, in bond UK

£475/case of 3 magnums, in bond UK

Grape varieties: 70% Merlot, 30% Cabernet Franc

Vineyard size: 4.5 hectares

Average production: 1,500 cases

CHÂTEAU CERTAN DE MAY

Corney & Barrow Score 17.5–18

This splendidly sited vineyard – neighbour to Vieux Chateau Certan and of course Hosanna – continues to impress as well it should, with a dense ruby colour. It is not so far behind the 2010’s in quality and offers a clayey pure, vibrant almost cocktailed red fruit nose. The palate has a creamy density and generosity, almost succulence to its weight, allied to a dark concentration of structure and fine, fine length. On the up again.

Recommended drinking from 2017–2020+

£560/case of 12 bottles, in bond UK

£570/case of 6 magnums, in bond UK

Grape varieties: 70% Merlot, 25% Cabernet Franc, 5% Cabernet Sauvignon

Vineyard size: 5 hectares

Average production: 2,000 cases

CHÂTEAU TROTANOY

Corney & Barrow Score 18.5+

“Clearly rather a good wine” has gone down as a (rather) memorable judgement on Trotanoy 2010. The phrase is catching since Christian Moueix, with perhaps a delicately deliberate subtlety suggested that in 2011 “clearly the blend is rather good”. And so it is. Or, more accurately great, not least because like the 2010 there are potential similarities – albeit on a marginally smaller scale – with the fabled 1975. Once again Trotanoy is taken and takes us to the very limit of what is possible in this vintage from its deepest, opaque ruby colour to a nose that is almost corrupt in its rich, dark sappy brooding perfume. Silken rich on entry, there is a remarkable density and power of structure in this wine which cloaks and is cloaked in turn by sweet, powerfully ripe, even succulent fruits. Concentrated, effortless and great.

Recommended drinking from 2020–2025

In deference to the extraordinary quality of this small estate now at in its finest state for a generation and our privileged position as exclusive agents in the UK we will be making a separate, unique offer of Château Trotanoy later in the campaign. This tasting note is for information only.



ORDERING

PLEASE USE THE FORM PROVIDED  
OR CALL 020 7265 2430 (LONDON)  
OR 01875 321 921 (EDINBURGH)

We strongly advise you call to confirm receipt of your order

These wines are released en primeur. Delivery dates to be confirmed. All prices are quoted in bond UK

Left: Vineyards at Château Latour à Pomerol  
Right: Château la Fleur-Pétrus



## 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.

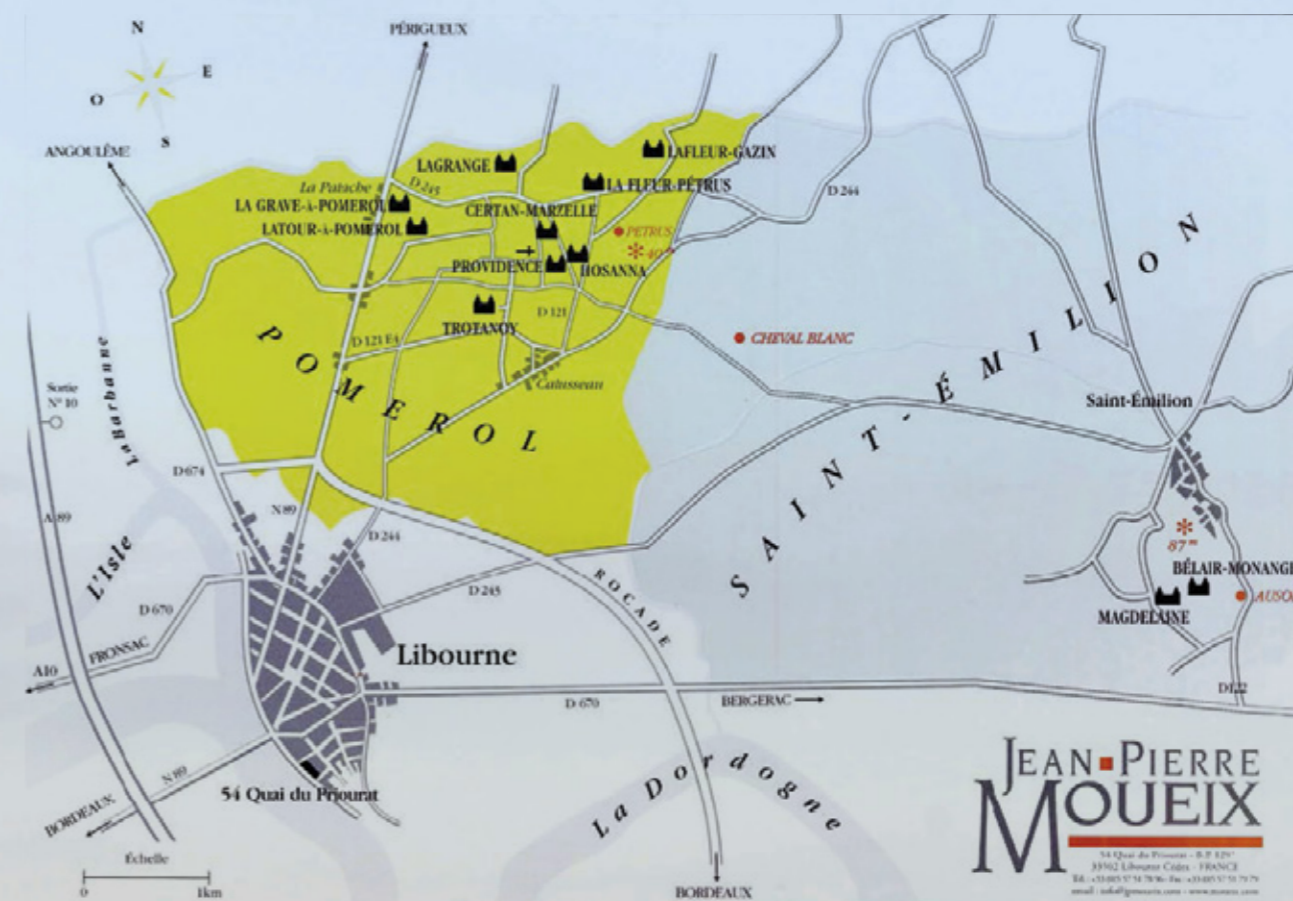
- 14–16 A very good to excellent wine
- 16–18 An excellent to outstanding wine
- 18–20 An outstanding to legendary wine

*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.*

Château Latour à Pomerol



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