



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

PÉTRUS

2011 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

“The Parallel with the great 1975 vintage is insistent, a little eerie...”

ADAM BRETT-SMITH, JULY 2012



CHÂTEAU PÉTRUS

There is comfort in comparison, even at the celestial and unique heights that this fabled vineyard so often obtains. Similarities are also more reassuring when they are anchored in the more recent past and yet, I feel we have to travel back a far more distant path, bypassing the more conventional link with 2001, to that most misunderstood vintage of 1975 before we can try and understand the potential of Pétrus 2011. The tasting note enlarges on that understanding and conveys the quality of a wine that is great despite, or perhaps because of, the flawed conditions of a vintage which, as Christian Moueix trenchantly commented “So many of the ingredients were really good, it is just they frequently did not come in the right order”.

The beginning and the continuation of 2011 were massively auspicious after an early, cold and largely dry winter. Budburst occurred around the 25th March and a fabulously warm and sunny April, with just three days under 20°C (68°F) and five days over 25° (77°C), led to a rapid and homogeneous flowering at the end of May – again in superb conditions. In our earlier report we remarked on the ‘capricious dryness’ of May and June – a strange observation perhaps for a feature that in a marginal climate is seen as a Godsend – but it was this very dryness that slowed down the vegetative growth and pushed back predictions of a very early harvest. Indeed, drought was the hallmark of 2011, a condition that of course favoured the dense, clay-based and moisture retaining soil of Pétrus. So far, so good then.

There was less sun than normal, a deficit of around 130 hours, despite a memorable spike of heat on the 26th June of 39.2°C (102.4°F), in a month that was hotter even than the legendary 2003. Growth slowed down again and even the anxiously-awaited rain in July, along with cooler temperatures, served more to replenish water reserves and vegetative growth than actually ripen the grapes towards *veraison*, when the colour changes from green to red. Although the average rainfall in August was probably beneficial, the equally average heat and sun pushed back the anticipated harvest date of the 1st September by ten days as Olivier Berrouet and Jean Moueix waited... and waited...

We have already noted the huge advantages of Pétrus’ unique soil. The other great advantage is of course the small size of the vineyard which allows minute ‘staggering’ of picking dates as each plot matures into ripeness. Olivier therefore had the enormous benefit of choosing his harvesting dates with a precision and a speed determined by the ripeness of the crop so that whereas Pomerol in general began picking on the 2nd September, Pétrus was pushed back to the 12th. Six half days between the 12th and 22nd were needed to bring in a crop that was wonderfully healthy with small, thick skinned berries further selected through the ‘*haute couture*’ use of optical sorting tables.

With acidities slightly higher than the 2010 but with a tannic richness 10–15% greater than that vintage, the trick was to preserve the natural sweetness and density of the fruit without over-extraction of the tannins – again a comparison with 1975. Olivier has succeeded wondrously with relatively short macerations and critically, very limited and gentle pump-overs. I believe this is the main reason for the ensuing profundity of the 2011 and its comparison with a vintage that is one of the greats at this extraordinary estate.

As always we ask for your patience as we try to allocate the wine as fairly as possible with quantities that make this task quite extraordinarily difficult. To this end we offer, on the opposite page, the following guidelines to help you with your order.

Adam Brett-Smith

Adam Brett-Smith
July 2012

ALLOCATION PROCESS

We are often asked by customers for guidance on what they should actually write in the quantity columns on the order form. Given that Château Pétrus is 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.

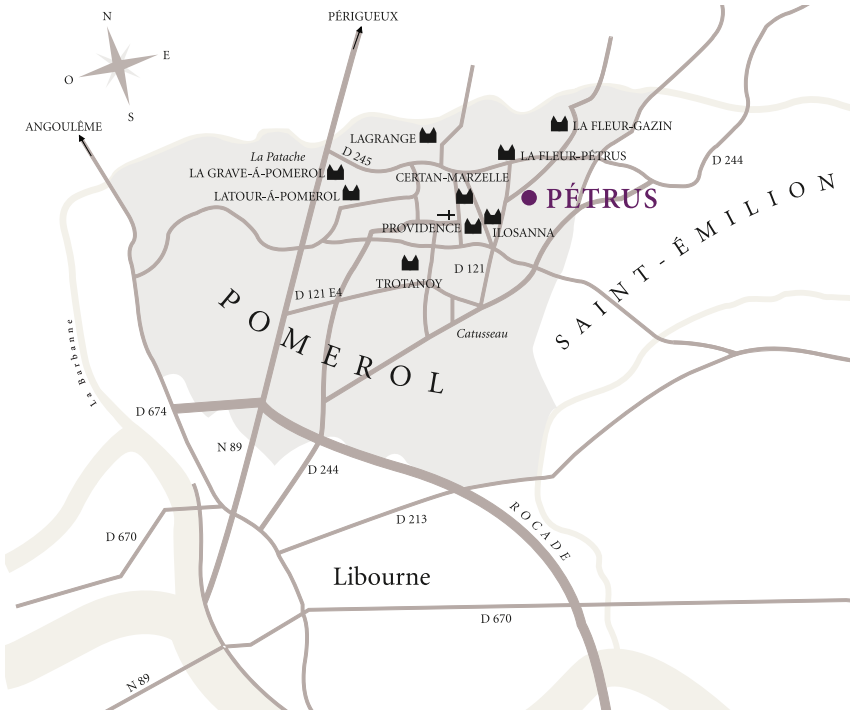
1. The Château and Corney & Barrows’ focus is on the private customer and as a consumer rather than a speculator.
2. The Château’s wines are bought on the clear understanding that they will be stored and delivered in the UK only.
3. No customer will be allocated more than 12 bottles.
4. Should you wish 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 the Château.
5. Priority will be given to the Château’s and Corney & Barrows’ best, most loyal and most regular customers.

May we please have your order by Friday 3rd August 2012. Allocations will be completed by Wednesday 8th August 2012. Confirmation of order will be through receipt of invoice and the wines will be put into your reserve on payment. As detailed above, all orders are conditional upon UK storage only.

May we please request that invoices are paid in full by 31st August 2012. In all fairness, we reserve the right to re-allocate your order to other customers on the waiting list if payment is not received by this time.

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

To place your order please call 020 7265 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 has arrived.



CHÂTEAU PÉTRUS 2011

Corney & Barrow Score 18

Fathomlessly dense plum-coloured to the rim, Pétrus 2011 offers a dark, impenetrably compacted nose with flashes of soaked fruitcake, inky perfume and, later on, purer and fresher almost violet scented top notes. The first impression on the palate is of sweetness and silkiness swiftly followed by a rich and profound tannic structure and 'attack'. This wine is deceptive. The power and the potential for longevity are latent, the freshness, purity and poise merely a disguise for a profundity that will reveal itself over a much longer period than is immediately apparent. This is a hunch, an instinct, but for those who remember the fabled 1975 (and its similar attendant preconceptions), we may just be witnessing a latter day version of that beautiful wine. My score may therefore be conservative.

Recommended drinking from 2020–2025



TO ORDER

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



*These wines are released en primeur.
Delivery dates to be confirmed.
All prices are quoted 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 '4' adds further to that potential.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes.

CONTACT US:

CORNEY & BARROW LTD

1 Thomas More Street, London E1W 1YZ
Tel: 020 7265 2430 Fax: 020 7265 2444
sales@corneyandbarrow.com

CORNEY & BARROW SCOTLAND

Oxenfoord Castle, Pathhead, Midlothian EH37 5UB
Tel: 01875 321 921 Fax: 01875 321 922
scotland@corneyandbarrow.com

CORNEY & BARROW HONG KONG

Unit D, 6th Floor, 9 Queen's Road Central
Tel: +852 2537 3325
export@corneyandbarrow.com

