



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

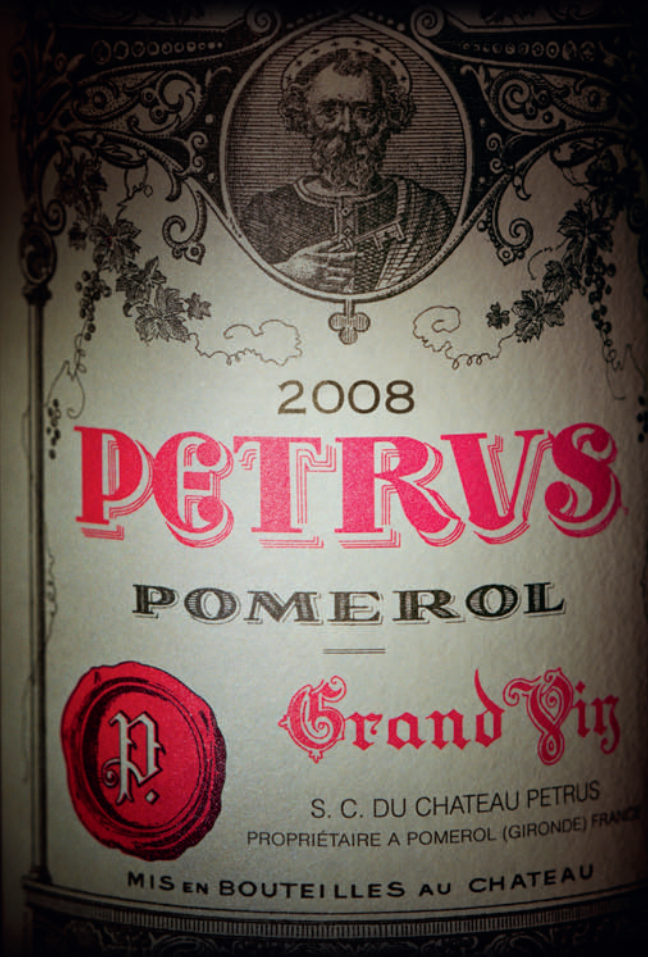


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HRH THE PRINCE OF WALES  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON

# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

*Established 1780*



PETRUS  
2008 VINTAGE





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## ETS J-P MOUEIX

### PETRUS 2008



Christian Moueix, at work.

*It is now even more clear that since our first tastings, Pomerol holds the high ground in the 2008 vintage. Pre-eminent on that field is Pétrus itself, effortlessly combining a majestic, structured, concentrated power with an almost decadent sweetness and purity.*

Adam Brett-Smith  
June 2009

# ETS J-P MOUEIX

## PETRUS 2008

*In more or less perfect balance will be found deep colours, an almost silken density and concentration, a purity, a sense of energy and an intensity that are normally the preserve of only the finest vintages.*

Corney & Barrow's Ets J.P. Moueix 2008 en Primeur Release, May 2009

It is now even more clear that since our first tastings, Pomerol holds the high ground in the 2008 vintage. Pre-eminent on that field is Pétrus itself, effortlessly combining a majestic, structured, concentrated power with an almost decadent sweetness and purity. This ability to reconcile disparate, frequently opposite qualities, approaches the unearthly and yet also reflects the infinite complexity of the vintage itself. For this was no picnic, as they say. Of the many trips each year to see Christian Moueix in Libourne, perhaps the most revealing – always the most enjoyable – is the August visit where the vineyards are on the “final approach” as they ready themselves for harvest. It was clear on my visit on August 21st last year that it was now going to be a late harvest or, more accurately, that it had to be a late harvest as *véraison* (when the grapes change colour from green to red) was only just finishing and further intensive work was required in the vineyards to excise berries that had no chance of ripening. Clearly evident in the vineyard was the work that had been done in the earlier part of the growing season after a relatively poor fruit set.

Nevertheless the stuff of greatness was not immediately apparent. Christian, a noted if sometimes pessimistic commentator on marginal climates, hinted at an “honourable vintage” and this in a vineyard whose husbandry redefines the phrase *haute couture*. Part of this pessimism sprang from witnessing the shallow depression system that had afflicted April and May with dreary weather patterns that had slowed vegetative growth and caused both poor fruit set (*coulure*) and the dropping off of nascent berries after flowering (*millerandage*). The other part was the dawning realisation that all the huge amount of work that had taken place subsequently – leaf stripping and summer pruning in June and July – were unlikely to have much effect if conditions did not improve radically in August and September.

Mercifully, if fitfully, they did. The last ten days of August were largely warm and sunny with temperatures between 20°C (68°F) and 28°C (82°F), although the optimism engendered by these conditions was rudely sideswiped by the continuing influence of wet, south-westerly winds until the end of the second week in September.

And then, finally, the biggest and most constant change of all; on the 13th September, the now celebrated North Atlantic high pressure ridge swept into Europe bringing with it a fresh dry north-easterly wind and bright, sunny warmth. The great Pétrus vineyard steadied on a new dynamic course, sugar levels and maturity soared and earlier pessimism gave way to cautious optimism. After the 25th September, when the merlots were analytically ready for picking, came a burgeoning excitement. Many great Pomerol properties, fearful of further delay, began the harvest on the 25th September.

# ETS J-P MOUEIX

## PETRUS 2008

Christian Moueix waited...and waited. Sometimes he was in the vineyard two or three times each day as gradually, often imperceptibly, ripening continued and with it an added richness and intensity. The young vines were the first to be picked on the afternoons of the 1st and 4th October and it was on the night of the latter that an extraordinary phenomenon occurred. Throughout the last two weeks of September the nights had been cool with clear skies and so it was in October. But during the night of the 4th October it frosted, very lightly but sufficient to concentrate, uniquely, the intensity and sweetness of the older vines. These were finally harvested on the 7th and 12th October – again in the afternoon – with the realisation of some quite exceptional ingredients. The additional hanging time, almost a month longer than 2006 and over two weeks longer than 2007, offered the vines the chance of producing significantly more complex and exciting ingredients, re-affirming the pure, inspired brinksmanship of those late, long days at the end of September and first two weeks of October 2008.

We think this is the wine of the vintage, an opinion offered elsewhere by noted third parties. The cost in terms of production, however, was enormous with a yield that is some 25% smaller than 2007 and well down on 2006. It seems that every new year we are faced with vintages of reduced volumes that, even in our privileged position as UK agents, are not remotely enough to honour requirements.

**We have therefore refined further our allocation procedure to help you with your order. We want to help you build further on the relationship you have with Christian and his family team and to offer even greater clarity on how this might be achieved.**



Adam Brett-Smith  
June 2009

### Tasting note

Pétrus 2008 offers a dense, brooding, opaque, purple, red colour to the rim. The nose possesses a compressed exoticism, a primary and pungent red fruit perfume and then a dazzling array of more profound meaty, gamey root-like, old vine fruits, creamy and rich. The palate is gorgeous, with a sense of tenderly ripe fruit, intense and concentrated structure, layers of creamy, silkily weighted flavours and, perhaps the hallmark in this vintage, a vivacity and intense energy that lift the power and concentration quite effortlessly to the finish. A great Pétrus.

Corney & Barrow Score 18-19 plus

Drink 2020-2040

# ETS J-P MOUEIX

## PETRUS 2008

### Our Allocation Process

In our privileged position as UK agents, the Pétrus allocation is always massively oversubscribed and 2008 will be no exception. As you have read earlier in the offer, volumes available are very, very small indeed.

**We try very hard to distribute the wine as fairly and evenly as possible and naturally favour those customers who have a history of supporting the Moueix stable across the board over a sustained period of time. As always, particular attention is paid to purchases of the brilliant second wines (L'Hospitalet de Gazin & Les Songes de Magdelaine) and more reasonably priced Châteaux (Barrail du Blanc, Lagrange, Bourgneuf, Certan Marzelle etc.) particularly in the less fashionable vintages, as well of course as a regular purchasing history of Pétrus itself.**

We want to help you build further on the relationship you have with Christian and his family team and to preserve the integrity of that relationship. We have secured small additional quantities of their other wines if you should wish to place an order. In addition and for the sake of clarity we thought that the following detail on our allocation process might be helpful:

1. The Château's focus is on private customers as consumers rather than speculators.
2. The Château's wine is brought on the clear understanding that it will be stored and delivered in the UK only. 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. We will match or better total prices available elsewhere.
3. Priority will be given to the Château's and Corney & Barrow's long-standing and best customers.
4. We will however do our best to accommodate newer customers.

May we please have your orders by Friday 17th of July. Confirmation of order will be by receipt of invoice which will be sent out before the end of July. Payment is requested by Thursday 20th of August. Once again, and in fairness to customers on the mailing list, we will re-allocate orders that do not meet these reasonable conditions.

Availability is in wooden cases of 3 and 6 bottles, 3 magnums or 1 double magnum. We ask for your patience as we deal with your order.

To place your order, please fill out the enclosed order form and return it to Corney & Barrow or ring 020 7265 2430.



TO ORDER, PLEASE CONTACT:

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1 Thomas More Street, London E1W 1YZ  
Tel: 020 7265 2400 Fax: 020 7265 2444  
[www.corneyandbarrow.com](http://www.corneyandbarrow.com)

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