



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



BY APPOINTMENT TO
HIS HIGHNESS THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780

FRANÇOIS
Carillon
VILLAINY
MONTRACHET
1611

DOMAINE FRANÇOIS CARILLON

2013 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

DOMAINE FRANÇOIS CARILLON

2013 VINTAGE EN PRIMEUR

Domaine François Carillon, although only recently founded, can trace its ancestry back to the 16th Century, with François being the sixteenth generation of farmers in the family.

Domaine François Carillon was established in 2010, in an amicable separation from his brother Jacques, both of whom had worked for the family estate, Domaine Louis Carillon, before creating their own houses.

We are delighted to represent the Domaine exclusively in the United Kingdom.

To find out more about Corney & Barrow visit

www.corneyandbarrow.com



THE VINEYARD

François is in his element in the vineyard. A viticulturalist of the highest quality, he believes, passionately, that the quality of the wine is determined in the vineyard and, to that end, he strives to produce the best grapes possible, without resorting to chemical intervention. Whilst bearing the heavy burden of his responsibility to his forefathers lightly, François’ sense of respect for them is profound, and his whole being is motivated by this, together with an all-embracing desire to forge an even better future for his family, by building on and improving his holdings.

The 6,5 hectares currently in production are farmed in accordance with *lutte intégrée* principles; i.e. organically, but with the option to treat the vines if the circumstances demand it. So no weed-killers are used, just ploughing, either by horse or tractor, along with a mushroom-based top-dressing. Production is controlled from the outset by a strict pruning regime, followed by de-budding; the aim being to have no more than 8 bunches per vine. The vines are also trained to optimise photosynthesis.

François’ small, dedicated team, is comprised of people “of the soil”, driven by respect for the vineyard.

THE CELLAR

The cellar lies at the heart of the village of Puligny-Montrachet, housed in old, family-owned buildings.

François is so certain that the vineyard holds the secret to a finished wine that he is rather dismissive of his work in the cellar, summarising *élevage* in just one word, “traditional”.

All the wines have both their alcoholic and malolactic fermentations in oak barrels, where they remain for 1 year, followed by 6 months in stainless steel, prior to bottling.

The percentage of new oak, from either the Tronçais or Alliers forests, will depend on the *cru* and the vintage. It is generally 15% for Puligny-Montrachet *villages* and 20% to 25% for the *premiers crus*.

The wines remain in oak for 1 year, before being transferred to stainless steel for a further 6 months. They then await a favourable period in the lunar cycle, before being bottled by hand – nothing is left to chance.

2013 VINTAGE NOTES

All fingers and toes were crossed hoping that, after the helter-skelter 2012 vintage, 2013 would be peaceful in terms of climate. Nature had other ideas. That said, despite the adverse conditions thrown at the Domaine specifically and Burgundy generally, the quality is outstanding – a true testament to the power of *terroir*, allied to strict viticultural discipline... and an eventual benevolent ‘nod’ from the sun.

6

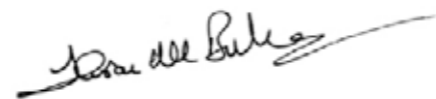
A long winter began the cycle, dank, cold and gloomy, with cool temperatures and rain adding insult to injury. The vines behaved grumpily, slowing down the growth cycle. There was frost as late as the first days of April and then May saw heavy rain, just as the first buds had appeared. We are told that ducks took to the vineyards – not a happy state!

June improved a little, with the sun making a debut mid-month, but then storms arrived in its wake, affecting flowering with *coulure* (poor fruit set) and *millerandage* (uneven berries). These are not a disaster and in many ways, with rigorous sorting, can improve quality – though at the expense of quantity, as was the case in 2013.

July was also much better at the beginning, with hot, dry, summer temperatures, but the blight of Burgundy struck once again – dreaded hail. François was fortunate, as his vineyards were barely touched. There was, finally, clear and hot weather in August and the vines started to gain ground, having been set back earlier in the season.

September was not too helpful, with warm temperatures and rain at times. Mercifully, however, the problems earlier in the growing cycle made for well-aerated bunches, helping to avoid the possibility of rot.

Harvest began on the 25th September, a few days earlier than the majority of the domaines, but François is happy with his decision. They began with three dry days, but then the weather went downhill, forcing them to stop for a day. When they started back, they did not really have the weather they craved, with the last day of picking being extremely wet. This simply called for ever more vigilant sorting, with François ‘wielding the axe’ on anything which did not meet his high standards. The resulting wines are truly remarkable, given the challenges – bravo François!



ALISON BUCHANAN
February, 2015





“The 2013 vintage was challenging, as it was long (we harvested very late), wet (it rained a lot, throughout), worrying (there was another hailstorm in Pommard in July), difficult to work (it was necessary to tread a fine line treating the vines for disease and maturity took so long) BUT I am finally very, very, proud of it. It is a promising vintage which finally balances both quality and volumes.”

FRANÇOIS CARILLON
January 2015

VINTAGE HOLDINGS

Domaine François Carillon Vineyard Holdings	Age of vines	Soil
Bourgogne Aligoté	56	Clay
Bourgogne Chardonnay	30 to 56	Clay
Saint-Aubin 1er cru Le Charmois (white)	16	Pebbly
Puligny-Montrachet	16 to 46	Clay-limestone
Puligny-Montrachet 1er cru Les Champs Gains	46	Clay-limestone-pebbly
Puligny-Montrachet 1er cru Les Folatières	46	Clay-limestone-pebbly
Puligny-Montrachet 1er cru Les Referts	31	Clay-limestone-pebbly
Puligny-Montrachet 1er cru Les Combettes	20	Clay-limestone-pebbly
Puligny-Montrachet 1er cru Les Perrières	46	Clay-limestone-pebbly
Chassagne-Montrachet 1er cru Les Macherelles	12 to 47	Clay-limestone
Chassagne-Montrachet 1er cru Les Clos Saint-Jean	13	Clay-limestone



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, e.g. 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.

2013 TASTING NOTES

BOURGOGNE ALIGOTÉ

This has a fresh, uncompromising, easy approach, offering orchard fruit, peach, melon, white flowers and minerals on both the nose and palate, complemented and delineated by a stony finish.

Corney & Barrow Score 16
Recommended drinking from 2016-2018

£110/case of 12 bottles, in bond UK

BOURGOGNE CHARDONNAY

This presents a lovely, fresh, brisk nose, bright and breezy, with pear, green apple and star fruit, attractive aromatics which follow through to a citrus touched, grapey palate and an attractive, pastry-rich finish – a good wine.

Corney & Barrow Score 16.5
Recommended drinking from 2016-2018

£150/case of 12 bottles, in bond UK

SAINT-AUBIN 1ER CRU

Shimmering white gold, this presents a lovely fresh nose, lime and lemon zest and green apples to the fore. The palate delivers a very attractive balance of honeyed fruit, crisp acidity and crushed shell minerals through to an elegant finish – easy drinking from the outset.

Corney & Barrow Score 17
Recommended drinking from 2016-2019

£230/case of 12 bottles, in bond UK

SAINT-AUBIN 1ER CRU LE CHARMOIS

Tasted after Les Dents de Chien, this was much more closed on the nose, slightly neutral, but the palate was immediately more gregarious on attack, with more stuffing, savoury, rich and expressive, with exotic white peach and melon dominating a long, richly-textured finish.

Corney & Barrow Score 17
Recommended drinking from 2016-2019

£245/case of 12 bottles, in bond UK

SAINT-AUBIN 1ER CRU MURGERS LES DENTS DE CHIEN

This is from a parcel planted high up, above En Remilly. When tasted, it had a rather subtle, delicate, refined and elegant nose and a palate of lychee, star fruit and green apples – nothing too strident, allied to white flowers. Fresh and bright, floral and aromatic, this is ultimately really upbeat, pretty, with some wild herbs and stony minerals.

Corney & Barrow Score 16.5 to 17
Recommended drinking from 2016-2019

£250/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET

This is a heady, accessible delight, presenting flowers, almond, lemon shortcake and fresh lemongrass and lime, allied to mineral purity. There is lovely freshness and zing, with lemon puff biscuits for richness. Almost drinkable now, this is a really lovely wine.

Corney & Barrow Score 17 to 17.5
Recommended drinking from 2016-2019

£300/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES CHAMPS GAINS

This presents more of a stony, mineral nose, rather than fruit per se. The palate reveals lovely focus and direction, purity and drive, white peach and flowers, yet with a mineral seam throughout – so refined, elegant and brisk but with a rich nutty backdrop. Long, ripe and fresh – a lovely wine which bears its oak lightly, a textural layer only at this stage.

Corney & Barrow Score 17 to 17.5
Recommended drinking from 2016-2020

£515/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES REFERTS

This presents a lovely, pure, focused nose of lime zest – enticing! There is a piercing, almost electric quality, stimulating on the nose and mirrored on the palate on attack. Opening up gradually, there is underlying richness, with lemon shortcake, warm brioche and ice-cream, all complemented by crunchy minerals. This has sublime balance and texture for the mid-term, refined and poised through to an elegant finish.

Corney & Barrow score 17+ to 18
Recommended drinking from 2016-2020

£590/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES FOLATIÈRES

Immediately intriguing, this has an expressive, subtly rich, nose of lemon shortcake and melted vanilla ice-cream, with refreshing lemon sherbet on the finish. Expressive and breezy, the palate is more expressive with stone fruit, melon and white flowers; it is refined, elegant, mineral and pure. Layered, complex and richly-textured throughout, this is very, very fine – a lovely wine – so pure and long on the finish.

Corney & Barrow Score 17,5 to 18
Recommended drinking from 2016-2020

£590/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES PERRIÈRES

Shimmering gold, this reveals a very stony mineral nose, with hay, lemongrass, lemon puff biscuits and crushed stones. There is a lovely, high-toned vivacity, which is bright, fresh, poised and breezy. This is a food wine in the making, crying out for turbot or langoustine – elegant, refined, richly-textured and so well-balanced, with flowers and crushed stone minerals, through to a protracted finish – substantial.

Corney & Barrow Score 18+
Recommended drinking from 2016-2021+

£615/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES COMBETTES

Revealing a singular personality, this presents grilled fennel and minerals on the nose with some savoury, smoky, notes. The palate is rich and playful, mineral and complex, layered, orchard fruit, punctuated by crushed shell minerals. The finish reveals incredible persistence, long and elegant, with attractive intensity and concentration – lovely precision and so elegant.

Corney & Barrow Score 18+
Recommended drinking from 2016-2024

£655/case of 12 bottles, in bond UK

CHASSAGNE-MONTRACHET

This first Chassagne is a little reticent on the nose, tasted after the top Pulignys. It reveals star fruit, pear and apple notes, leesy warm bread richness, refreshed by citrus. The palate is rich and ripe, offering a balance of fruit and acidity – pure and intense, focused and mineral. Slightly smoky, it is an elegant and fine wine with lovely fruit.

Corney & Barrow Score 17
Recommended drinking from 2016-2020

£295/case of 12 bottles, in bond UK

CHASSAGNE-MONTRACHET 1ER CRU
LES CLOS SAINT-JEAN

This was much more closed on the nose when we tasted it, really mineral and taut. The palate is more open, though refined, orchard and stone fruit enriched by hints of lemon pastry. Attractive and pretty, this has a lovely, layered, gentle progression, controlled throughout, with subtle suggestions of its future development.

Corney & Barrow Score 17 to 17,5
Recommended drinking from 2016-2022

£475/case of 12 bottles, in bond UK

CHASSAGNE-MONTRACHET 1ER CRU
LES MACHARELLES

A big step up in terms of concentration and personality, this delivers perfumed fruit and minerals on the nose, layered with oak-influenced pastry elements. Saline minerals provide an earthy layer to very pure fruit. This is enticing, with lovely focus, well-balanced and ripe, complex and yet so accessible, opulent and inviting.

Corney & Barrow Score 17,5 to 18
Recommended drinking from 2016-2022

£495/case of 12 bottles, in bond UK

SAINT-AUBIN 1ER CRU LES PITANGERETS

This presents a very pretty, straightforward, perfumed nose – rose, violet and red berry fruit to the fore. There is a veritable explosion of violet on the palate, with lovely pure and floral aromatics. This is really the quintessential essence of accessible Pinot – an attractive wine.

Corney & Barrow Score 17
Recommended drinking from 2016-2020+

£165/case of 12 bottles, in bond UK

TO ORDER

Please call
020 7265 2430 (London)

or
01875 321 921 (Edinburgh)

Please email
sales@corneyandbarrow.com

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



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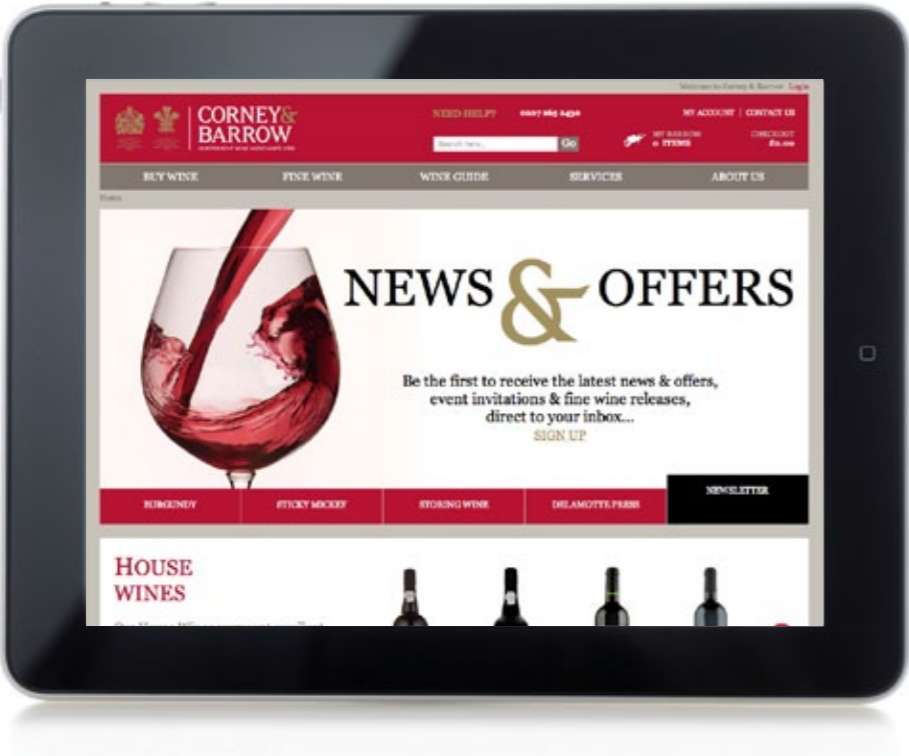
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CORNEY & BARROW
INDEPENDENT WINE MERCHANTS-1780

An Introduction to Corney & Barrow

At 230 years old, Corney & Barrow is one of the longest established Independent Wine Merchants in the UK. The original shop, opened by Edward Bland Corney, was on Old Broad Street in the City of London, selling a small selection of Port, Sherry and Bordeaux. Our Head Office has remained City based ever since.

Still privately owned, Corney & Barrow has grown nationally and internationally, into every sector of the market. We have sales offices in London, Edinburgh, Northumberland, Hong Kong and most recently Singapore. We also run shops in Newmarket and Ayr.

Corney & Barrow aims to offer carefully-selected, honestly-priced wines that not only deliver quality and value for money, but also a sense of place. We want to offer benchmark styles; wines which we believe to be the best examples of a wine style, country, region or sub-region, whether they are wines to drink immediately or wines to lay down.

Where possible, we aim to build exclusive relationships with suppliers, making our selection of wines unique. We work as closely with our suppliers as we do with our customers and it is particularly this which differentiates us as a wine merchant. We strongly believe in the benefits of doing this, most importantly it allows us to bring our unique selection of wines direct to you, the customer, with no intermediaries.

Domaine de la Romanée-Conti, Domaine Bonneau du Martray, Comte Georges de Vogüé and Clos de Tart are some of the leading estates represented by Corney & Barrow. These wines are sold *en primeur* and through the secondary market where we are able to ensure impeccable provenance of the wine.

Our Royal Warrants

Corney & Barrow's Royal Warrants date back to George V in 1912, when they were first introduced. Royal Warrants are a mark of recognition to individuals or companies who have supplied goods or services for at least five years to the Royal family. Warrants have always been regarded as demonstrating excellence and quality and are highly prized.

Corney & Barrow currently holds two Royal Warrants, as suppliers to HM Queen Elizabeth II and HRH The Prince of Wales. We are the only wine company to have held three Royal Warrants concurrently, as suppliers to HM Queen Elizabeth II, HRH The Prince of Wales and, formerly, the late HM Queen Elizabeth, The Queen Mother.

Corney & Barrow is one of around 850 Royal Warrant Holders representing a huge cross-section of trade and industry. They range from traditional craftspeople to global and multinational firms operating at the cutting edge of technology. Warrants are granted to named individuals – Grantees – who must personally ensure the Warrant is correctly used.

As Warrant holders we may display the relevant Royal Arms and the legend 'By Appointment' on products, premises, stationery, vehicles and advertising. We are united by our commitment to the highest standards of service and excellence and in the case of Corney & Barrow, provenance of the wine.



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