



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



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

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780

CHASSAGNE-MONTRACHET
1ER CRU LES MACHERELLES
APPELLATION CHASSAGNE-MONTRACHET
WHITE BURGUNDY WINE
2014
ELEVÉ ET MIS EN BOUTEILLE
François Carillon
VIGNY-MONTRACHET

DOMAINE FRANÇOIS CARILLON

2014 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

DOMAINE FRANÇOIS CARILLON

2014 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.

FRANÇOIS
Carillon 1611
PULIGNY-MONTRACHET



CHASSAGNE-MONT

1^{ER} CRU LES MACHERON

APPELLATION CHASSAGNE-MONTRACHET

WHITE BURGUNDY WINE

2014

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.

5

THE CELLAR

The cellar lies at the heart of the village of Puligny-Montrachet. Housed in old, family-owned buildings, the cellar is now being extended to allow greater ease of working and the possibility of retaining stock. Like so many men of the soil, François is almost dismissive of his work in the cellar, summarising *élevage* in just one word, "traditional", the main job, as he sees it, having been accomplished amongst his vines. 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. They then await a favourable period in the lunar cycle, before being bottled by hand – nothing is left to chance. The percentage of new oak, from the Tronçais forest, will depend on the *cru* and the vintage. It is generally 15% for Puligny-Montrachet *villages* and 20% to 25% for the *premiers crus*.

2014 VINTAGE NOTES

François reports that as far as the domaine was concerned, 2014 started in the same way that 2013 finished – wellington boot weather. Regular rain settled in during the autumn of 2013 and lasted through to the start of winter 2014, replenishing water reserves – a good start.

6 Winter, essentially, presented mild, gentle weather, conditions which allowed the growing season to start towards the end of March. There then followed a period of hot, dry weather, encouraging early budding with the first flowers beginning to appear around the 20th May. Flowering began in earnest the following week, thanks to good, warm weather, interspersed by beneficial rain. Then, however, the weather changed for the worse, resulting in *coulure* (where the nascent berries are aborted) thereby reducing the potential crop.

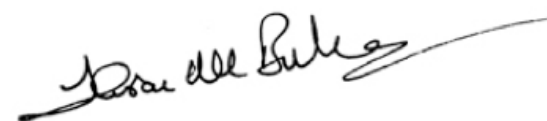
Much worse, on the afternoon of the 28th June, the domaine was hit by a violent hailstorm. It swept up from Volnay, followed the curve of the small valley of Saint-Aubin up to Chassagne, passing over Puligny then stretching over Meursault. The domaine suffered in most of their *premiers crus* sites within Puligny, with Les Combettes suffering the most, up to 30% of the crop being lost – a horrible blow.

Summer then seemed reluctant to show her face – so it became clear that it would not be an early harvest after all, contrary to earlier signs. Then, defiantly, despite damp and cool weather, the grapes really started to ripen towards the end of August.

Sun, accompanied by a North wind, is becoming something of a habit in Burgundy and happily both arrived on cue early in September. The weather conditions were ideal and the grapes were in good shape.

Harvest took place between the 9th and 16th September in really good, sunny conditions. The grapes brought in were ripe, healthy and aromatic. Fermentation started spontaneously and, given how mild it was in autumn, the malolactic fermentations followed quickly.

François, an optimist by nature, maintains that you should never give up as the weather can always be surprising. In the end 2014 is a very fine vintage, at the domaine, precise and focused with good ageing potential.



ALISON BUCHANAN
February, 2016



François quotes his grandfather Prosper

*“August makes the must,
September makes the wines.”*

Then, pondering the year at the Domaine,
he added his own thoughts

*“For us, in 2014, the month
of September was clearly
mission accomplished.
September really made
these wines.”*

FRANÇOIS CARILLON
January 2016

VINTAGE HOLDINGS

Domaine François Carillon Vineyard Holdings	Age of vines	Soil
Bourgogne Chardonnay	30 to 56	Clay
Bourgogne Aligoté	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 Clos Saint-Jean	13	Clay-limestone
Chassagne-Montrachet 1er cru Les Macherelles	12 to 47	Clay-limestone

2014 TASTING NOTES



BOURGOGNE ALIGOTÉ

Very clear, pale green gold in colour, this, the first tasting of the day, is very mineral and fresh, with notes of lime zest and green apple. Similar aromatics come through on the palate which is vibrant and energetic, with white flower purity and the richness of old vine fruit in evidence on the focused finish.

Corney & Barrow Score 16 to 16.5
Recommended drinking from 2016-2018

£115/case of 12 bottles, in bond UK

BOURGOGNE CHARDONNAY

The Chardonnay is more restrained on the nose than the Aligoté, mineral rather than exuberant, as is the attack on the palate. There is however orchard fruit there, gentle and pure, given some precision and drive through a persistent stony seam throughout – rather grown-up!

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

£160/case of 12 bottles, in bond UK

SAINT-AUBIN 1ER CRU LE CHARMOIS

This is from the Chassagne side of Saint-Aubin. Shimmering green-gold in colour, it presents warm biscuit and lemon drizzle cake on the nose, very pure. The palate combines green citrus freshness with rounded, orchard fruit, all complemented by nutty minerals and a certain floral flair on a very precise finish – very pretty.

Corney & Barrow Score 16.5 to 17+
Recommended drinking from 2017-2020

£245/case of 12 bottles, 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.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

SAINT-AUBIN 1ER CRU MURGERS
LES DENTS DE CHIEN

This is from a parcel of vines on the Puligny side, just across from Puligny les Champs Gains. This reveals a lovely nose, a combination of lemon sponge and shortcake, fresh and pure, with underlying chalky minerals. The palate is rather racy and driven – very Puligny-esque in its precision and floral vitality.

Corney & Barrow Score 17 to 17.5
Recommended drinking from 2017-2020

£275/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET

Initially rather subdued on the nose, this opens up gradually to present very precise orchard fruit and white flowers. It is soft and gentle, likewise, on attack on the palate yet with attractive definition and a subtle tension. Quintessential Puligny, punching above the weight of *villages* in general – in François’ words “*très Puligny*”.

Corney & Barrow Score 17.5
Recommended drinking from 2017-2020

£315/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET
LES ENSEIGNIÈRES

Here we have 0.5 hectare of old vine fruit, neighbouring premier cru sites. The nose is taut and classical, revealing stone fruit with some lemon focus on attack then more rounded and generous, *flatteur* even. Freshness, classicism and intensity re-emerge mid-palate, driven, with a good, linear finish.

Corney & Barrow Score 18
Recommended drinking from 2017-2021+

£395/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES CHAMPS GAINS

Rich gold in colour, immediately attractive, this offers butter shortcake on the nose allied to rounded tropical notes, compote of orchard fruit, macadamia nuts and cream. The palate is complex, layered and lovely, elegant with its gradual delivery, very flattering through to a long, floral, chalky mineral finish.

Corney & Barrow Score 17.5
Recommended drinking from 2017-2021

£525/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES REFERTS

Lustrous gold, buttered lemon biscuit is very clear on the nose here, punctuated by minerals. The palate is rounded, Meursault-esque, with concentrated orchard fruit and vanilla cream, layered, complex and long, yet with vivid energy and drive.

Corney & Barrow score 18
Recommended drinking from 2017-2022

£625/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES FOLATIÈRES

This comes from a number of parcels, lots of *lieux-dits*, five of which are next to Meursault. The nose here is absolutely stunning with fabulous purity, white flowers, nuts, lemon grass and orchard fruit, focused and very pure. The palate is driven, fruit dominated by mineral intensity, particularly through a precise, long finish.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2017-2022+

£625/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES PERRIÈRES

Pale straw in colour, this presents stony, briny minerals allied to green apples and lemon zest on the nose. The palate is also rich in orchard fruit, citrus, with grapefruit on attack. This is a big chap, robust and powerful yet it retains discipline, focus and elegance throughout - lovely tension and a good texture – a delight in this embryonic phase it has so much more to give.

Corney & Barrow Score 18.5
Recommended drinking from 2017-2022

£655/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES COMBETTES

This shows more obvious richness on the nose, pastry shop notes, though fresh, with a blend of green apple, stewed orchard fruit and macadamia. *Flatteur* and charming yet retaining delicacy and white flower aromatics, this shows lovely harmony between power and elegance. François came off the fence on this one declaring it his favourite.

Corney & Barrow Score 18+ to 18.5
Recommended drinking from 2017-2023+

£675/case of 12 bottles, in bond UK

CHASSAGNE-MONTRACHET

This has a slightly reticent nose, delicate stone fruit and some biscuit and mineral notes in evidence. The palate is luscious, in terms of texture, fresh and juicy, supple and ripe. These are early days – borne out by a rather clinched attack – but the finish shows the promise of the future.

Corney & Barrow Score 17 to 17.5
Recommended drinking from 2017-2023+

£295/case of 12 bottles, in bond UK

CHASSAGNE-MONTRACHET 1ER CRU LES CLOS SAINT-JEAN

Here we find buttered biscuit on nose, lemon shortcake and stone fruit. Rounded and rather luscious on the palate this is fine, with good mineral contrast, lithe and supple, beautifully balanced and seductive. There is good mineral tension throughout and innate power.

14 Corney & Barrow Score 17.5
Recommended drinking from 2017-2023

£510/case of 12 bottles, in bond UK

TO ORDER

020 7265 2430 (London)

01875 321 921 (Edinburgh)

sales@corneyandbarrow.com

CHASSAGNE-MONTRACHET 1ER CRU LES MACHARELLES

This presents focused lemon drizzle on nose, orchard fruit and icing sugar notes. The palate is fresh and breezy, acidity bright, presenting itself as fresh, crisp fruit, offset by pastry richness and cream. Lovely layers, this has a persistent, mineral and poised finish – very very good.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2017-2025

£520/case of 12 bottles, in bond UK

SAINT-AUBIN 1ER CRU LES PITANGERETS

This, purple/bramble in colour offers cherries and berries on nose, very upright and adroit. The palate, more languid and supple than suggested on the nose, provides summer pudding berries, plums and prunes. Juicy, this is lovely, upbeat and accessible, with fine tannins.

Corney & Barrow Score 17
Recommended drinking from 2017-2021+

£170/case of 12 bottles, in bond UK



CONTACT US

LONDON

1 Thomas More Street
London E1W 1YZ
T +44 (0)20 7265 2400
F +44 (0)20 7265 2444
sales@corneyandbarrow.com

EAST ANGLIA

Belvoir House
High Street, Newmarket
Suffolk CB8 8DH
T +44 (0)1638 600 000
F +44 (0)1638 600 860
newmarket@corneyandbarrow.com

NORTH OF ENGLAND

Sedbury Stables
Sedbury Hall, Richmond
North Yorkshire DL10 5LQ
T +44 (0)1748 828 640
F +44 (0)1748 821 928
sedburyorders@corneyandbarrow.com

EDINBURGH

Oxenfoord Castle by Pathhead
Midlothian
Scotland EH37 5UB
T +44 (0)1875 321 921
F +44 (0)1875 321 922
edinburgh@corneyandbarrow.com

AYR

8 Academy Street, Ayr
Ayrshire, Scotland KA7 1HT
T +44 (0)1292 267 000
F +44 (0)1292 265 903
ayr@corneyandbarrow.com

SINGAPORE

137 Market Street, Level 6,
Suite 605, Singapore 048943
T +65 6809 3900
F +65 6809 3701
singapore@corneyandbarrow.com

HONG KONG

6th Floor
9 Queen's Road Central
Hong Kong
T +852 3694 3333
hongkong@corneyandbarrow.com



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.

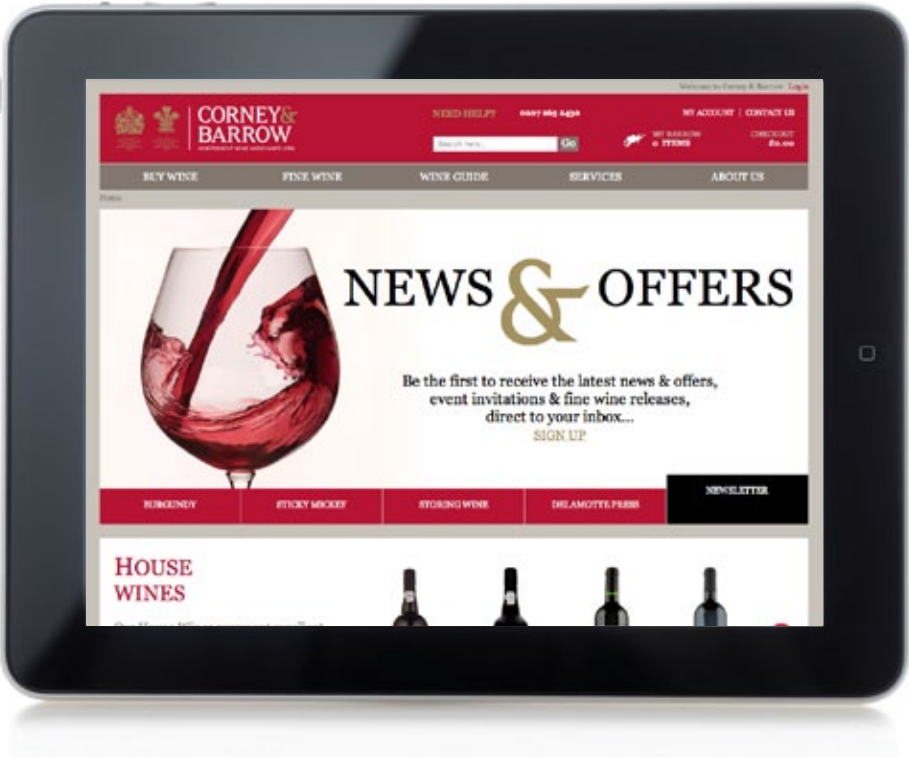
Our Royal Warrants

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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