



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



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HRH THE PRINCE OF WALES  
WINE MERCHANTS  
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# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS - 1780

## DOMAINE LABRUYÈRE

2013 VINTAGE

LE CARQUELIN  
MOULIN-À-VENT

SELECTION PARCELLAIRE

LE CLOS  
DU MOULIN-À-VENT

MONOPOLE

EXCLUSIVE TO CORNEY & BARROW IN THE UK

# DOMAINE LABRUYÈRE

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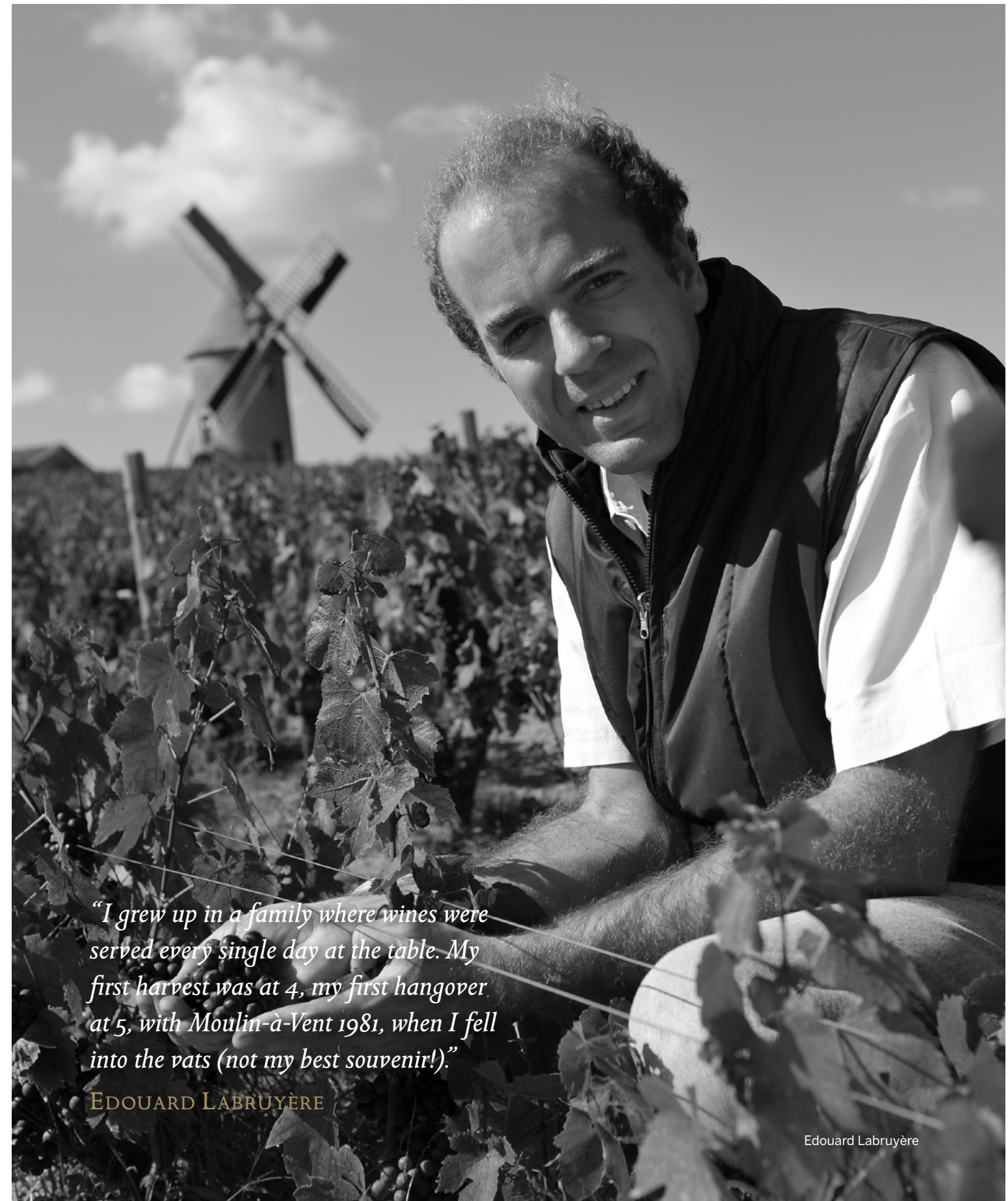
The wines of Domaine Labruyère are reminiscent of wines produced decades ago, wines whose quality and style seem perhaps unimaginable today, wines which are classic and traditional, rich, structured, approachable in youth but with good ageing potential.

We asked Edouard Labruyère about longevity... “We recently had the 1947 vintage to celebrate my father’s birthday...”

Since joining the family firm in 2008, Edouard Labruyère has focused his considerable talents on finessing these qualities, restricting yields, awaiting full phenolic ripeness and introducing Burgundian methods in the cellar. The results are already evident in wines which, would give many a Burgundy a run for its money. Unsurprisingly, we are really excited to be helping return this minute estate into the limelight it deserves.



ALISON BUCHANAN  
January 2015



*“I grew up in a family where wines were served every single day at the table. My first harvest was at 4, my first hangover at 5, with Moulin-à-Vent 1981, when I fell into the vats (not my best souvenir!).”*

EDOUARD LABRUYÈRE

Edouard Labruyère

# THE DOMAINE

Domaine Labruyère is the oldest estate in Moulin-à-Vent.

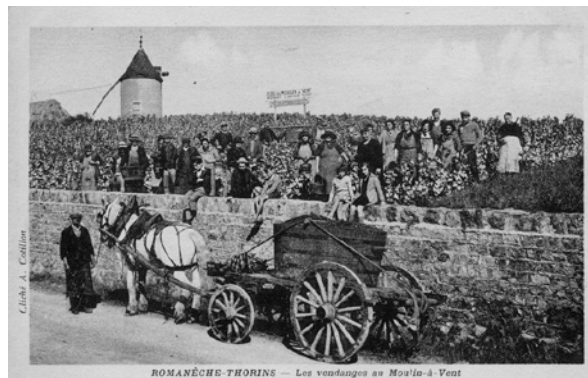
## HISTORY

In 1850 Jean-Marie Labruyère, *vigneron*, settled in Les Thorins, a hamlet of Romanèche-Thorins, acquiring 10 hectares of well-sited vineyards. From that time generation after generation have run the estate, acquiring Clos du Moulin-à-Vent, the unique monopole in the region, situated alongside the iconic windmill.

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The estate is now overseen by the seventh generation, Edouard Labruyère who was brought up on the property.

Edouard took over the estate in 2008 and step by step, together with Nadine Gublin (oenologist) and Michel Rovere (*Chef de culture*), is determined to create an iconic winery. Convinced that the family is sitting on the best *terroirs* of the region, his vision is both to establish a world class reputation – a benchmark against which others will be judged and to pass on a great estate to future generations.

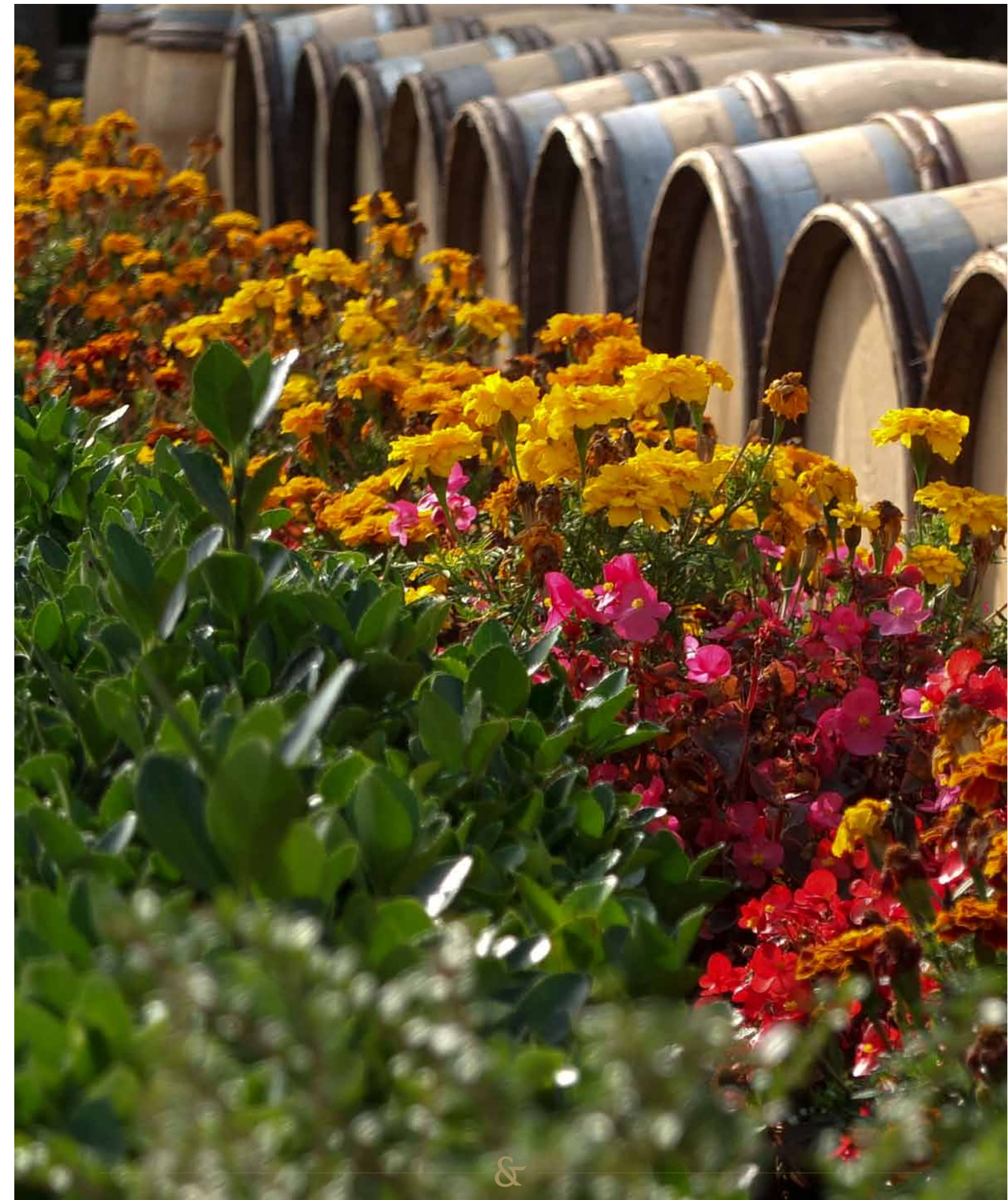


## HOLDINGS

Appellation		Hectares	Average age of vines
Moulin à Vent Coeur de Terroir	Moulin-à-Vent	10 ha	50 years
Champ de Cour	Moulin-à-Vent	1.2 ha	50 years
Le Carquelin	Moulin-à-Vent	1.75 ha	50 years
Le Clos du Moulin-à-Vent	Moulin-à-Vent, Monopole	0.92 ha	70 years

Edouard and Michel Rovere refer to their vineyard management as *Haute Couture*. Due to the fragility of the soil, tractors are out of the question and so all vineyard work is done by hand or with a horse. They are wedded to perfect ripeness at the Domaine and are usually the last to harvest their relatively small production. That said, the decision to harvest late is not a house rule. Rather, the aim is for total physiological as well as technical ripeness and the date of harvest is decided by the progress of the vines. Allowed, in the context of the appellation, to harvest 52 hectolitres per hectare, Domaine Labruyère's production is always between 22 and 35 hl/ha.

Having only arrived at the Domaine in 2008, Edouard is aware that he is on a steep learning curve and that a comprehensive change to organic cultivation might be ill-advised at present. The viticultural regime is however based on sustainable agriculture, respecting the individuality of each plot. Edouard frequently states that his ambitions for the Domaine have been set with his successors in mind. Turning his back on chemical treatments, Edouard has noted that the bunches are now smaller, with small berries which, added to the limited production, make for added texture and density.



#### Moulin-à-Vent Coeur de Terroir

This is from a selection of different parcels of Domaine Labruyère planted on granite soils, rich in manganese and quartz – vines of 50 years of age, planted at 10,000 vines per hectare

#### Champ de Cour

This is a granitic parcel, south-east facing with pebbles under thick, dense clay. The soil and subsoil make for a very particular mineral character in the finished wine. Once again the average age of vines is 50 years, planted at 10,000 vines per hectare. This is aged in oak (10% new) for 15 months.

#### Le Carquelin

Le Carquelin is from a south-facing slope, with 50 year old vines planted on friable granite. This is one of the great parcels of Moulin-à-Vent. When the appellation was created in 1936, this was considered a *premier cru*. Le Carquelin covers 3,5ha, half of which is owned by Domaine Labruyère. Edouard describes this wine as “Fort Knox” in youth – tannic, rich, mineral and built for the long-term.

#### Le Clos du Moulin-à-Vent Monopole

This is a walled vineyard, contributing both aesthetic charm and an extra dimension in the finished wine. Walls do have an effect on the meso-climate. The vines here are 70 years old and are planted on a unique *terroir* – rather arid – of hard granite and sand alongside, unsurprisingly, the windmill, symbol of the cru. This is just under 0,92 ha, south facing and the only *monopole* of the region. It produces a long-lasting, structured wine, mineral and intense.





*“I do not vinify Beaujolais. I do not vinify Gamay. I vinify Moulin-à-Vent.”*

NADINE GUBLIN

PEOPLE

Edouard Labruyère

Edouard Labruyère was born, as he puts it “in a barrel of *Domaine Labruyère*” in 1976.

With wine lovers from all around the world visiting the family estates, Edouard gradually realised that he might be able to marry his two great passions, travel and wine, whilst also promoting French culture. He aspired to work in the Diplomatic Corps, enrolling, in 1999, at the *Institut des Sciences Politiques de Paris*.

His career led Edouard to Africa initially but he ultimately decided that the world of the diplomat was not for him. His life dramatically changed tack on meeting Jean-Michel Cazes (Lynch-Bages), May-Eliane de Lencquesaing (then Pichon Lalande) and Christophe Salin (Lafite-Rothschild) after winning the first Left Bank Cup, a blind tasting competition organised by the *Commanderie de Bontemps*. They persuaded Edouard to leave his job and move to Bordeaux, where he started work as a *courtier* in 2003.

When, in 2008, the Labruyère family had the opportunity to become the majority shareholder of *Domaine Jacques Prieur*, Edouard’s father asked him to join the family group. Edouard elected to take care of the (then) three estates, *Domaine Labruyère*, *Domaine Jacques Prieur* and *Château Rouget*. Hugely enthusiastic about the vineyards’ potentials and with the promise “to have free hands to make the best wines of their appellations” Edouard began this extraordinary journey.

Even with the advantages of youth, allied to the Labruyère family drive, Edouard would be unable to succeed in the ambitions he has for the *Domaines* if working alone. Fortunately he has an extraordinarily gifted team working with him.

*“Wood is the frame, not the picture.”*

EDOUARD LABRUYÈRE

Nadine Gublin

Nadine Gublin, celebrated oenologist, began working at *Domaine Labruyère* in 1988. Nadine was awarded “Winemaker of the Year” in 1997 by the *Revue de Vin de France*, the only French woman ever to be so recognised. Nadine works alongside managing director Edouard Labruyère, committed to the elevating the reputation of *Domaine Labruyère* and doing justice to these illustrious holdings vintage after vintage.

Michel Rovere

Michel is *Chef de culture* and *Chef de Cave* at *Domaine Labruyère*. Born in Mâcon, Michel has lived all his life in Romanèche-Thorins in the heart of *Moulin-à-Vent* appellation. He joined *Domaine Labruyère* in 1984 at the age of 18 and has stayed with the family ever since. His knowledge of the individual *terroirs* - even the individual vines - is unique.

THE CELLAR

The hand-picked grapes arrive in the cellar for a double sorting, to ensure optimum quality. Generally 100% destemmed, Edouard and Nadine are nonetheless doing experiments with whole bunch pressing. What they will never do is *maceration carbonique*. This is the process mostly associated with Beaujolais whereby the grapes are fermented in a carbon-dioxide rich environment, prior to crushing. The juice ferments within the grapes and results in a fruity, early drinking style – definitively not the aim at *Domaine Labruyère*. Fermentation is temperature-regulated and the wines are matured in oak barrels, with small amounts of new oak (less than 5% for *Grande Cuvée*, 10% for *Champ de Cour* and *Le Carquelin* and 15% for *Le Clos*) with the barrels coming from *Domaine Jacques Prieur* in Burgundy.

Winemaking here is more Burgundian in style with very limited racking with the resulting wines revealing a pronounced Pinot character, despite being 100% Gamay.



# 2013 VINTAGE NOTES

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*“Despite the late start to picking, the maturation of 2013 took off across the Domaine, in good climatic conditions and the crop came in healthy and ripe.”*

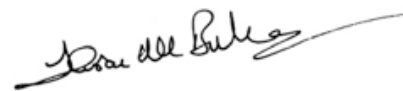
NADINE GUBLIN

Nadine reports that in Moulin-à-Vent, weather conditions were much the same as those in Burgundy; Beaujolais too saw some capricious conditions. After a cold and snowy winter, spring was relatively grey with rainy skies and very little sunshine – ideal conditions for mildew and the worst conditions for flowering which, in the event, was late.

By the end of May there was a delay in the growth cycle of between 15 and 18 days versus an average year but good fortune finally was at hand with a very sunny summer which allowed the grapes to mature properly. The limited rain in September served as a catalyst for the grapes to reach full maturity and gain a little flesh. Thus, at Domaine Labruyère, quantities in 2013 are up a little on the historically small harvest of 2012.

For a vintage which was late across all of France, Beaujolais was no exception. Harvest started on the 1<sup>st</sup> October, under excellent conditions, cold and dry, with the grapes coming in healthy and ripe. There has not been such a late harvest in the past twenty years.

In any event, the quality in 2013 is definitely there, with wines which are fruity, full-bodied and dense.



ALISON BUCHANAN  
January 2015

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# TASTING NOTES

## 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.



## MOULIN-À-VENT COEUR DE TERROIR

This is from a selection of 5 plots, matured 50% in vats 50% in barrel – though not new. Plum bramble in colour, this presents lovely, plump, supple fruit with a convincing, gripping structure. Poised and harmonious, with good intensity – a great food wine.

Corney & Barrow Score 16,5 to 17,5  
Recommended drinking window from 2017 - 2023+

£79.00/case of 6 bottles, in bond UK

## CHAMP DE COUR

Lovely colour, bright on the rim to brooding in the core. An attractive and enticing nose of spicy winter fruits combined with hints of cinnamon, cloves and dried herbs. The palate has a dark fruited richness kept in check with a lively acidity and good grip but most of all by a lovely saline edge. A stoney mineral finish mellows to leave a refined, moreish finish. Impressive.

Corney & Barrow Score 17,5 to 18+  
Recommended drinking window from 2020 - 2026+

£95.00/case of 6 bottles, in bond UK

## LE CARQUELIN

This is very different in style. A rich plum-bramble in colour, it offers very pure, fresh, dark fruit and earthy minerals. This is only aged in barrel with 10% new oak. The nose and palate present liquorice, fennel, rose and violet potpourri with red berries in abundance and dark cherry – round and supple initially but with a powerful tannic undercurrent – well-integrated, but certainly present. This has extraordinary complexity even in this embryonic phase, a savoury layer, spice and stony minerals enriching the mid-palate and finish – poised and long.

Corney & Barrow Score 17,5 to 18+  
Recommended drinking window from 2020 - 2026+

£115.00/case of 6 bottles, in bond UK

## LE CLOS DU MOULIN-À-VENT, MONOPOLE

A beautiful colour, Le Clos is aged in 100% barrels, 10 to 15% of which are new, others 1 to 2 years old – all from Domaine Jacques Prieur. This presents much darker, earthy fruit on the nose initially, savoury, briny, sweet and layered. Production at just 30 to 35hl/ha accounts for heightened intensity and the palate is correspondingly super-concentrated, packed with red berry fruit, all held in check by fine, firm tannins. This is a serious wine, by any standards, which just happens to come from Moulin-à-Vent – richness and structure are impeccably balanced and there is real breeding on the protracted, elegant finish.

Corney & Barrow Score 18+ to 19  
Recommended drinking window from 2020 - 2028+

£145.00/case of 6 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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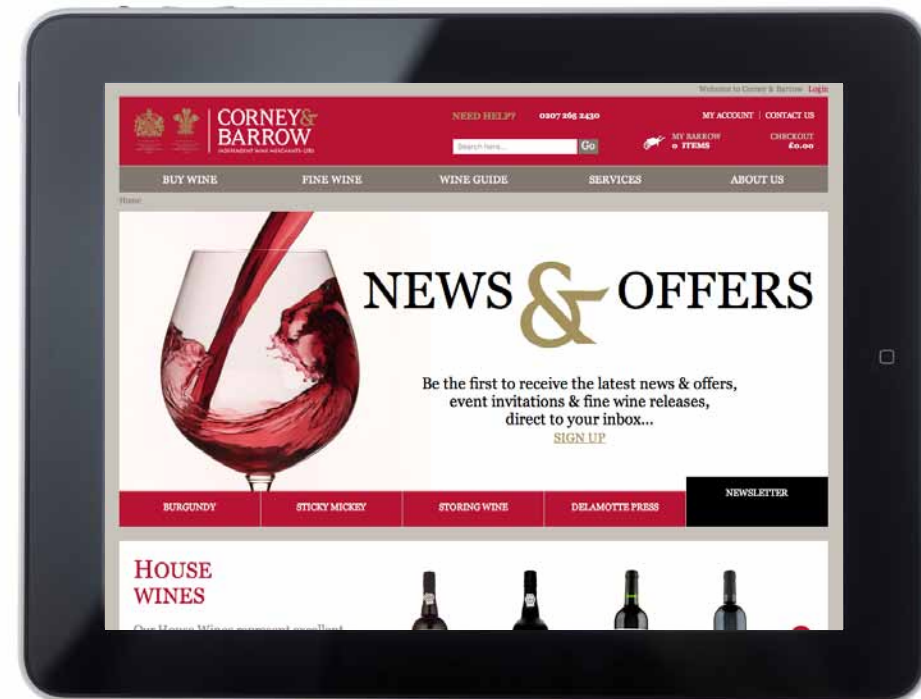
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**CORNEY &  
BARROW**  
INDEPENDENT WINE MERCHANTS-1780

## 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, North Yorkshire, 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 exclusive to 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.



