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WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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HIS MAJESTY THE PRINCE OF WALES
WINE MERCHANTS
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INDEPENDENT WINE MERCHANTS-1780



DOMAINE LABRUYÈRE

2014 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK

DOMAINE LABRUYÈRE

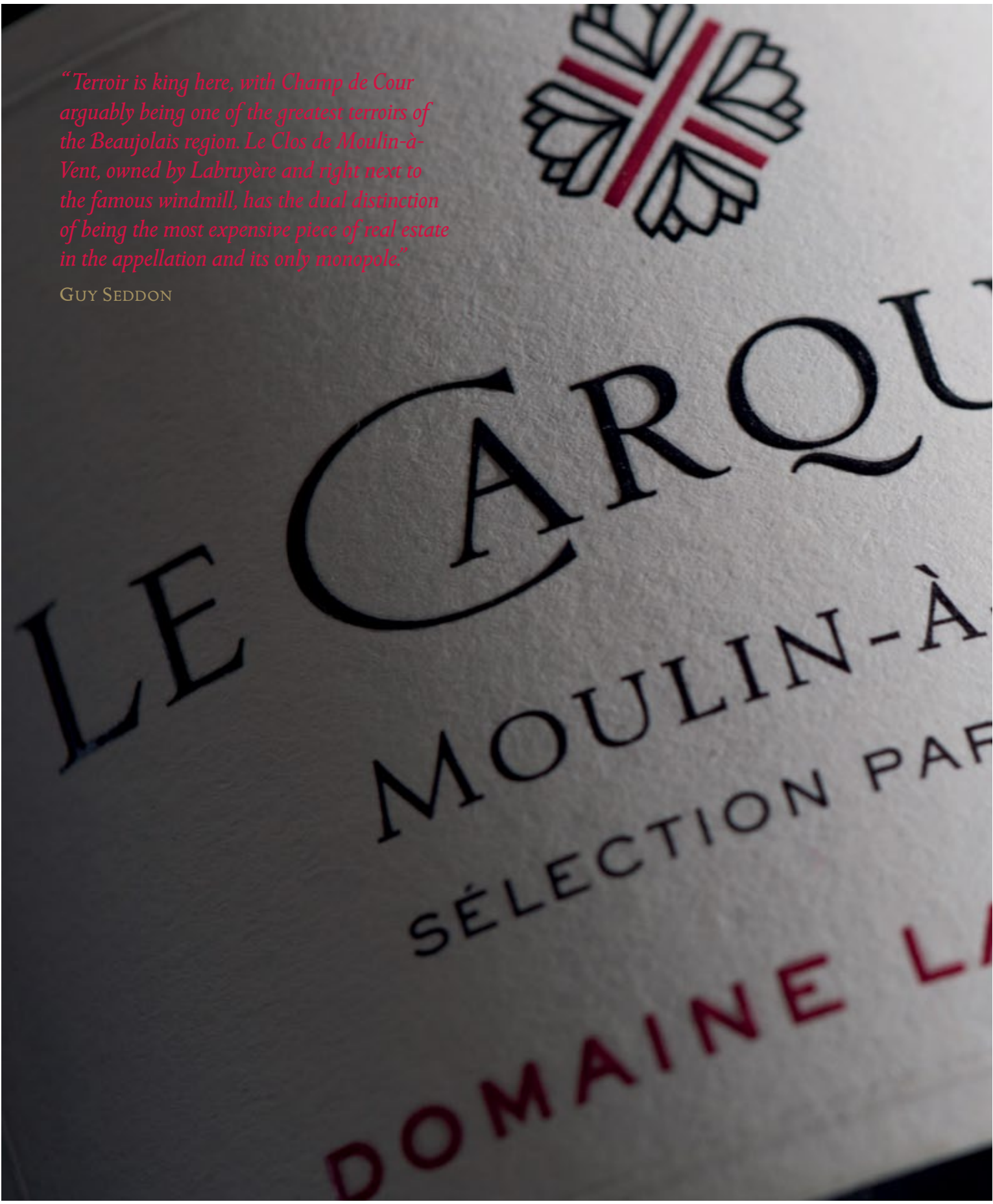
When we launched Domaine Labruyère, last year, it was with great excitement. We had dreamed of some sort of a renaissance within the region and suddenly, with this new and enthusiastic relationship we had wines of such quality from Moulin-à-Vent: classic, traditional, rich, structured, approachable in youth but with good ageing potential.

Last year we tasted the wines remotely but in October Guy Seddon, Joe Muller and I were finally privileged to taste on-site as we made our way to Lyon airport. It is a beautiful spot, even in the mist.

Since joining the family firm in 2008, Edouard Labruyère has focused his considerable talents on finessing the natural assets of the domaine, 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. Guy Seddon's views, written for a blog when we were out there, are apposite. You will be doing yourselves a favour by sharing any of these with friends.



ALISON BUCHANAN
January 2016



"Terroir is king here, with Champ de Cour arguably being one of the greatest terroirs of the Beaujolais region. Le Clos de Moulin-à-Vent, owned by Labruyère and right next to the famous windmill, has the dual distinction of being the most expensive piece of real estate in the appellation and its only monopole."

GUY SEDDON



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 has run the estate, acquiring Le Clos du Moulin-à-Vent, the unique *monopole* in the region, situated alongside the iconic windmill. 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

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 37 hl /ha.

Having only arrived at the domaine in 2008, Edouard is aware that he is on a 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 domaines have been set with his successors in mind. Turning his back on chemical treatments, Edouard has noted that the bunches are smaller, with small berries which, added to the limited production, make for added texture and density.





Vineyards at Moulin-à-Vent

	Appellation	Hectares	Average age of vines
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

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, 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 iconic 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 have a protective 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 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.

MAP



PEOPLE

In addition to Edouard, there is Nadine Gublin, an award-winning oenologist who 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. Her motto is:

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

NADINE GUBLIN

Michel Rovere 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 the 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

Hand-picked grapes arrive in the cellar for a double sorting, to ensure optimum quality. Generally 100% de-stemmed, Edouard and Nadine are nonetheless doing experiments with whole bunch pressing. What they will never do is *macération 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 Coeur de Terrior, 10% for Champ de Cour and Le Carquelin and 15% for Le Clos) with the barrels coming from Domaine Jacques Prieur in Burgundy.

“Wood is the frame, not the picture.”

EDOUARD LABRUYÈRE

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



Nadine Gublin

2014 VINTAGE NOTES

When a vintage report is short, it usually means that it was a good year. In fact the weather conditions were reported, by Nadine Gublin, as being very good – warm, with more rainfall than normal.

Budbreak was early, suggesting an early vintage but flowering was about average, beginning early April. Cooler weather in July and August slowed down *véraison* (when the grapes change colour) which started at the end of July. The prevailing conditions in July and August, predominantly cooler than average, brought the risk of disease. September, happily, was sunny, hot and dry with higher than average temperatures and very little rain. Picking began on the 11th September, all harvested by hand into small *cagettes*. The bunches were small, the grapes, big, ripe, healthy and juicy. As ever, any possible problems were eradicated by scrupulous attention to detail and rigorous sorting, on the vine, at harvest and then in the cellar, over a vibrating sorting table. Harvest lasted 10 days and the yield was good, at 37 hl/ha.

With the exception of Champ de Cour, which has such a distinctive soil, everything was de-stemmed. Champ de Cour was whole bunch pressed.

“Despite mixed weather, the ripening process enjoyed favourable conditions. The potential quantity was however limited by various climatic challenges.”

NADINE GUBLIN



CŒUR DE TERRE
MOULIN-À-VENT
VIEILLES VIGNES
DOMAINE LABRUYÈRE

The image shows a close-up of a wine label for 'Cœur de Terre' by Domaine Labruyer. The label is white with black and red text. At the top is a crest featuring a crown above a shield with a cross, flanked by two lions. The text 'CŒUR DE TERRE' is in a large, elegant serif font. Below it, 'MOULIN-À-VENT' and 'VIEILLES VIGNES' are in a smaller, similar font. At the bottom, 'DOMAINE LABRUYÈRE' is printed in a bold, red, sans-serif font.

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.

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.

COEUR DE TERROIR

This is from a selection of 5 plots, matured 50% in vats 50% in barrel – though not new. A very lovely plum bramble in colour, this presents fresh, ripe, juicy, red berries and cherries on the nose, cherry tart, cherry compote and kirsch – very appetising. The palate is attractive with a lovely filmy elegance, bright, crunchy red fruit and juicy acidity, all complemented by underlying spice, mineral tension and 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 2018 - 2024+

£79.00/case of 6 bottles, in bond UK
£89.00/case of 3 magnums, in bond UK

CHAMP DE COUR

Interestingly, this is the only wine where whole bunches are used, lifting the style of a wine which originates from heavy clay. The Champ de Cour is a fantastic colour, a delectable, shimmering plum-ruby. The nose combines cherry yoghurt, blackberry and wild herbs whilst the palate, super-perfumed on attack presents lavender and violets, red cherries spiced with cloves. The texture is deceptive, richness obscuring fine, grainy tannins, beautifully-integrated. There is good mineral drive and a persistent tension – with phenomenal potential, this warrants patience.

Corney & Barrow Score 17.5 to 18+
Recommended drinking window from 2020 - 2028+

£95.00/case of 6 bottles, in bond UK
£105.00/case of 3 magnums, in bond UK

TO ORDER

Please call
020 7265 2430 (London)
or
01875 321 921 (Edinburgh)

LE CARQUELIN

This is very different in style, after the Champ de Cour. This is from vines on sandy, granite soils, just near the famous windmill. The colour is lovely, lustrous and inviting. The nose combines cherry compote with fresh, sweet, ripe berries and darker, spiced, black fruit, savoury spice, *crème de mûre* and Kirsch, all reflected on the palate which is fresh, with energy, fine tannins, crushed rock minerals and tremendous focus – lovely balance here.

Corney & Barrow Score 18 to 18.5+
Recommended drinking window from 2020 - 2028+

£115.00/case of 6 bottles, in bond UK
£125.00/case of 3 magnums, in bond UK

LE CLOS DU MOULIN-À-VENT, MONOPOLE

A beautiful colour, Le Clos is aged in barrels, 15% of which are new, others 1 to 2 years old – all coming from Domaine Jacques Prieur. From grapes grown on more sandy soils, this has stained glass, purple-ruby intensity. The nose is beautifully perfumed, rose and violet to the fore allied, to dark cherry liqueur. The palate has a very firm structure, grippy but noble tannins, well-integrated, rich and intense with a fine, linear, mineral seam, impressive drive and focus. This is a rather grown up drop, serious, super concentrated with a wonderful texture, complexity and bright freshness – rather northern Rhône-esque.

Corney & Barrow Score 19
Recommended drinking window from 2020 - 2032+

£145.00/case of 6 bottles, in bond UK
£155.00/case of 3 magnums, in bond UK



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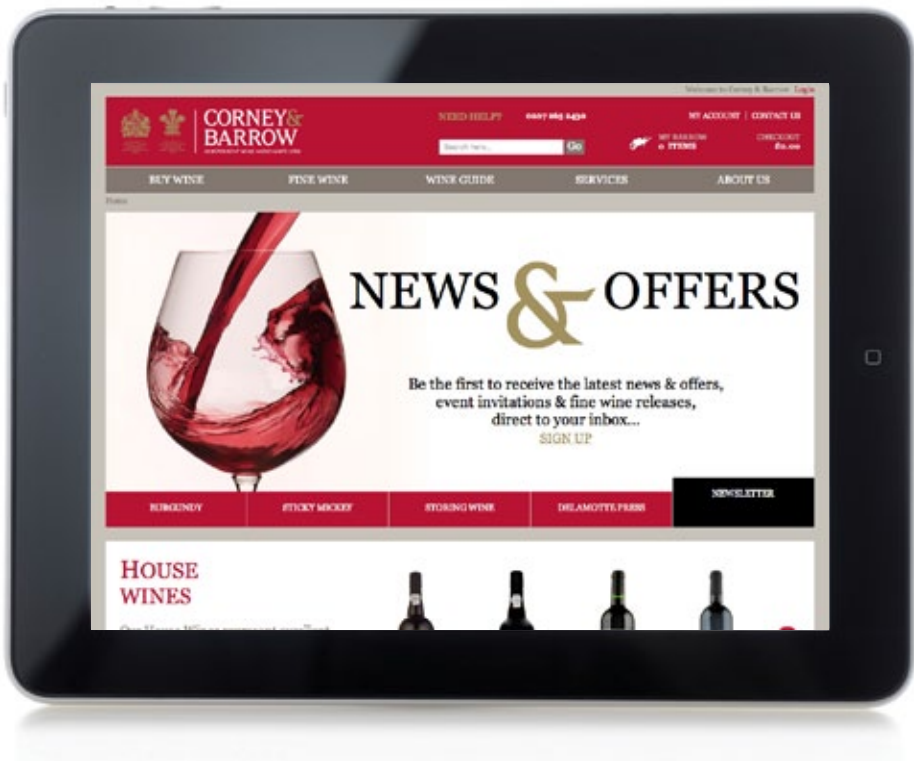
LONDON
1 Thomas More Street
London E1W 1YZ
T +44 (0)20 7265 2400
F +44 (0)20 7265 2444
sales@corneyandbarrow.com

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
T +44 (0)1292 265 903
ayr@corneyandbarrow.com



www.corneyandbarrow.com



About us

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, 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.

