



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



# TERTRE ROTEOEUF, ROC DE CAMBES & L'AURAGE

2014 VINTAGE, EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

*“A superb vintage  
representing true  
Bordeaux elegance.”*

FRANÇOIS MITJAVILE

April 2015

FRANÇOIS MITJAVILE

March 2014

ROC DE CAMBES



2014

CÔTES DE BOURG

François et Emilie Mitjavile

To find out more about Corney & Barrow visit  
[www.corneyandbarrow.com](http://www.corneyandbarrow.com)



# 2014 BORDEAUX VINTAGE OVERVIEW

by Guy Seddon

## WINTER INTO SPRING

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The 2013-14 winter was mild. Despite being the second wettest in half a century, it was also one of the warmest. Spring started with a flourish, with temperatures of 21°C on 7<sup>th</sup> March, when the mid-teens would have been more usual. However, it remained cool at night, staving off budding until mid-March.

April continued warm and dry, looking promising. In contrast, May was cool and damp. A brief heat spike brought on flowering, which was then hit by some *coulure* (imperfect pollination causing fruit loss) and *millerandage* (unevenly sized bunches). This particularly affected the early-flowering Merlots. The first half of June was scorching, with several days well into the thirties. Lingering humidity brought the threat of mildew, which was largely prevented by effective canopy management.

## SUMMER - KYRIE ELEISON (or LORD HAVE MERCY...)

So far, so good! However, as anyone unfortunate enough to have spent their holidays in France will recall, summer was really not worthy of the name. Following temperatures of over 35°C on 17<sup>th</sup> July (the hottest day of the year), summer vanished until September. July was cool, drizzly and 'thoroughly English'. The danger

of such weather being that vines can 'decide' that such conditions are right for growing foliage rather than berries – a disaster for us wine drinkers. Sure enough, just as *véraison* (colour change) was beginning, shoots and leaves started to appear, diverting crucial energy away from the grapes.

*Véraison* was a drawn-out affair, continuing well into August, another cool month in the main, but interspersed with some fine spells. The accumulated moisture had by this stage diluted nutrient levels in the soil, leading to uneven-looking bunches, with some green berries, some red, some big and some small. An early green harvest was effected to try to restore some order, with de-leafing to get some air into the canopy. To add insult to injury, there was an infestation of leaf-eating, insects called leafhoppers, requiring yet more vineyard work. Every time one attack was repelled, another front seemed to open up.

## AUTUMN - GLORIA!

Just as you are beginning to despair, fear not, for autumn was beautiful. Wine quality aside, if there is a legacy of the 2014 season, it will be the exceptional nature of the late growing season. Bill Blatch, in his excellent report for the *Union des Grands Crus*, calls the period from the end of August until the end of October "the longest Indian summer of all time". It was the third driest September of the past century, and also the third hottest.







François Mitjavile



## 2014 VINTAGE NOTES

### 2014 ACCORDING TO FRANÇOIS MITJAVILE

Summer was fresh and wet, autumn was dry and fair, resulting in a longer maturation period than normal, and a late harvest. At Tertre Roteboeuf and Roc de Cambes, we started picking between the 15<sup>th</sup> and 20<sup>th</sup> October and, even at Roc, were bringing in the last of the Cabernet at the beginning of November.

Essentially therefore, this was a year when ripening took place in the Autumn.  
So what can we say about the conditions?

- The nights were long, damp and cool.
- The days were beautiful, lovely and sunny, without too much heat.

And the wine...?

- Paradoxically, the fruit verges on sweet fruit compote - yet is so fresh!
- The tannins have a gently seductive character, slightly degraded.
- In sum, these are elegant wines, with a tender sensuality and freshness - a harmonious blend of gentleness, sensuality and freshness.
- They will charm from the outset - even the embryonic barrel samples seemed eminently drinkable...and yet possess the capacity to charm even further with age.

### 2014 ACCORDING TO LOUIS MITJAVILE

We had a very gentle, mild winter which resulted in an early budding. Spring was warm, damp and wet, whilst the end of the season was dry and warm - an Indian summer.

The growing season was particularly long, with the latest harvest I have experienced at L'Aurage producing beautiful balance.

It really is a very lovely vintage... summed up for me in two words, "fleshy" and "invigorating".

*"It is dense, powerful and rich in decadent fruit aromatics - truly a lovely vintage."*

LOUIS MITJAVILE

April 2015





## TERTRE ROTEBOEUF, GRAND CRU SAINT-ÉMILION

Tertre Roteboeuf is today indisputably regarded as one of Saint-Émilion's greatest wines. As is often the case, François Mitjavile's wines rated amongst our absolute favourites during the week's tasting. Tertre Roteboeuf is a jewel of a property, the 6 ha vineyard, an amphitheatre in which the vines demand an extended growing period. The *terrior* here creates its own paradox, allowing optimal ripeness and considerable power, whilst, due to the gradual warming of the naturally cool soil, retaining an uplifting freshness.

## ROC DE CAMBES, CÔTES DE BOURG

8 Roc de Cambes, in the Côtes de Bourg, essentially mirrors Tertre Roteboeuf in both aspect and geology, but on a far larger scale, comprising 14 ha of old vines, with an average age of 45 years. The vines are planted in a natural amphitheatre here, overlooking the Gironde estuary. Roc de Cambes is planted on the most highly-reputed slope of the Côtes de Bourg (*Les Croûtes*), where the heat of the sun is regulated by the effects of the estuary, permitting regular growth and wonderfully ripe, concentrated fruit. As at Tertre Roteboeuf, the cool clay-limestone takes time to warm up in the spring, impeding anything other than late maturity – a Mitjavile forte. Essentially, François' approach in the Côtes de Bourg echoes his Tertre Roteboeuf methodology, concentrating on the health of the vineyard and ensuring the impeccable quality of the grapes. As at Tertre Roteboeuf, he makes just one wine. The grape mix here is 70% Merlot, 20% Cabernet Sauvignon, with the all-important seasoning of 5% Malbec - a stunning wine and a perennial Corney & Barrow favourite.

ROC DE CAMBES



2014

CÔTES DE BOURG

François et Emilie Mitjavile

L'AURAGE



2014

CASTILLON  
CÔTES DE BORDEAUX

Caroline et Louis Mitjavile

TERTRE ROTEBOEUF



2014

SAINT-ÉMILION GRAND CRU

François et Emilie Mitjavile

## L'AURAGE, CASTILLON- CÔTES DE BORDEAUX

9 We are delighted to represent L' Aurage exclusively in the UK and Hong Kong. This property is owned by François and Miloute Mitjavile's extremely talented son, Louis, and his wife, Caroline. 2007 was the first vintage of L' Aurage and so Louis has experienced an almost vertical learning curve. He has really tried 'to get under the skin' of the property, with Mother Nature, all the while, hurling radically different growing seasons at him. In common with his father's wines, L' Aurage is a fine example of how a producer can remain faithful to vintage, as well as place. The very fact of there being no second wine in any of the three Mitjavile properties guarantees vintage integrity.

The Côtes de Castillon, which is an extension of the Saint-Émilion limestone ridge, is really growing in stature with the arrival of talented producers, such as Louis, recognising and making the best of *terroir*, with its cool clay-limestone (*argilo-calcaire*) soil. There are many wines which really challenge what emerges from Saint-Émilion itself. The grape mix is 80% Merlot, 20% Cabernet Franc.

*Alison Buchanan*

ALISON BUCHANAN  
April, 2015



# 2014

## TASTING NOTES

### TERTRE ROTEOUEF, GRAND CRU SAINT-EMILION

Deeply coloured, this offers a really gorgeous nose, predominantly red fruit, melded with black fruit and gentle spice on the nose, with cedar notes and earthy minerals. *Crème de cassis* and *mûre*, rich and sweet and yet wonderfully fresh also play a role. Here again, we find the Tertre Roteboeuf paradox of opulence, allied to fresh acidity. Pretty, tender, aromatic and deliciously appetising - the 2014 is a lovely wine.

Corney & Barrow Score 18 to 19  
Recommended drinking from 2018 - 2030+

£575/ case of 6 bottles, in bond UK  
£585/ case of 3 magnums in bond UK  
£405/ case of 1 double magnum, in bond UK

### 10 ROC DE CAMBES, CÔTES DE BOURG

Deep purple to a firm bright cherry rim, this initially presents a clearly defined *pain aux raisins* note, with real *crème pâtissière* aromatics, toast, caramel, fruit and vanillin. Red and darker fruits are both prominent, the red berries perhaps having the edge, initially.

Corney & Barrow Score 18 to 18.5  
Recommended drinking from 2017 - 2028+

£198/ case of 6 bottles, in bond UK  
£208/ case of 3 magnums, in bond UK  
£150/ case of 1 double magnum, in bond UK

### L'AURAGE, CASTILLON-CÔTES DE BORDEAUX

Deep plum purple in colour, this wine presents a lovely freshness, vivacity and bright fruit on the nose, with red berry intensity and focus. The palate is extraordinarily pure, richly flavoured and rounded, with good, red fruit concentration, allied to underlying power, within a context which is tender, smooth and silky.

Corney & Barrow Score 17.5  
Recommended drinking from 2018 - 2025+

£220/ case of 12 bottles, in bond UK  
£230/ case of 6 magnums, 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 (eg 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.





ROC DE CAMBER



2014  
CÔTES DE BOURG  
François et Emilie Migon

L'AURAG



2014  
CASTILLON  
CÔTES DE BOURG  
Caroline et Loulou Migon

#### TO ORDER

Please call

020 7265 2430 (London)

or

01875 321 921 (Edinburgh)

Please email

[sales@corneyandbarrow.com](mailto: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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**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.

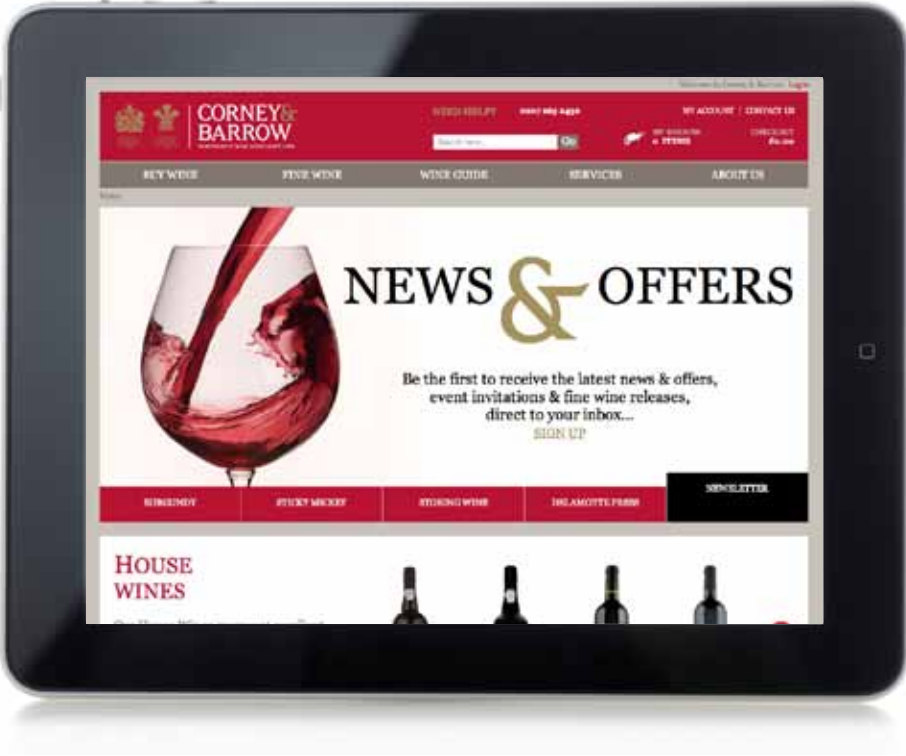
## Our Royal Warrants

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.



www.corneyandbarrow.com







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HRH THE PRINCE OF WALES  
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