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WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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HIS THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

CORNEY &
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INDEPENDENT WINE MERCHANTS-1780

TERTRE ROTEOEUF, ROC DE CAMBES & L'AURAGE

2013 VINTAGE, EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

ROC DE CAMBES



2013

CÔTES DE BOURGOGNE

At all the Mitjavile properties, father and son announce

“... a very pretty vintage with graceful character, refined, which is showing really well in youth but will age well also.”

NB Gracefulness does not equate to being light.

FRANÇOIS MITJAVILE

March 2014

To find out more about Corney & Barrow visit

www.corneyandbarrow.com

2013 VINTAGE NOTES

I really believe that team Corney & Barrow went out to taste in Bordeaux with an open mind, if not untrammelled enthusiasm. We could not of course be protected, jury-like from the clamour of damning reports, many of which were penned even before the first grapes were picked, but we have seen too many vintages written off by armchair assessments, based on climate reports alone. This, above all, is a vintage which needs tasting.

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The climate conditions will be well-documented elsewhere but, in *précis*, Bordeaux essentially saw conditions not dissimilar to our own growing season, virtually no spring, a lurch from winter into a rather lovely summer and a similar summer into winter, with scant regard to autumn. Vine growers, farmers and gardeners all faced the same challenges and those who had the resources and instinct to make the best of things have managed to produce some very pretty results, be they wines or other produce.

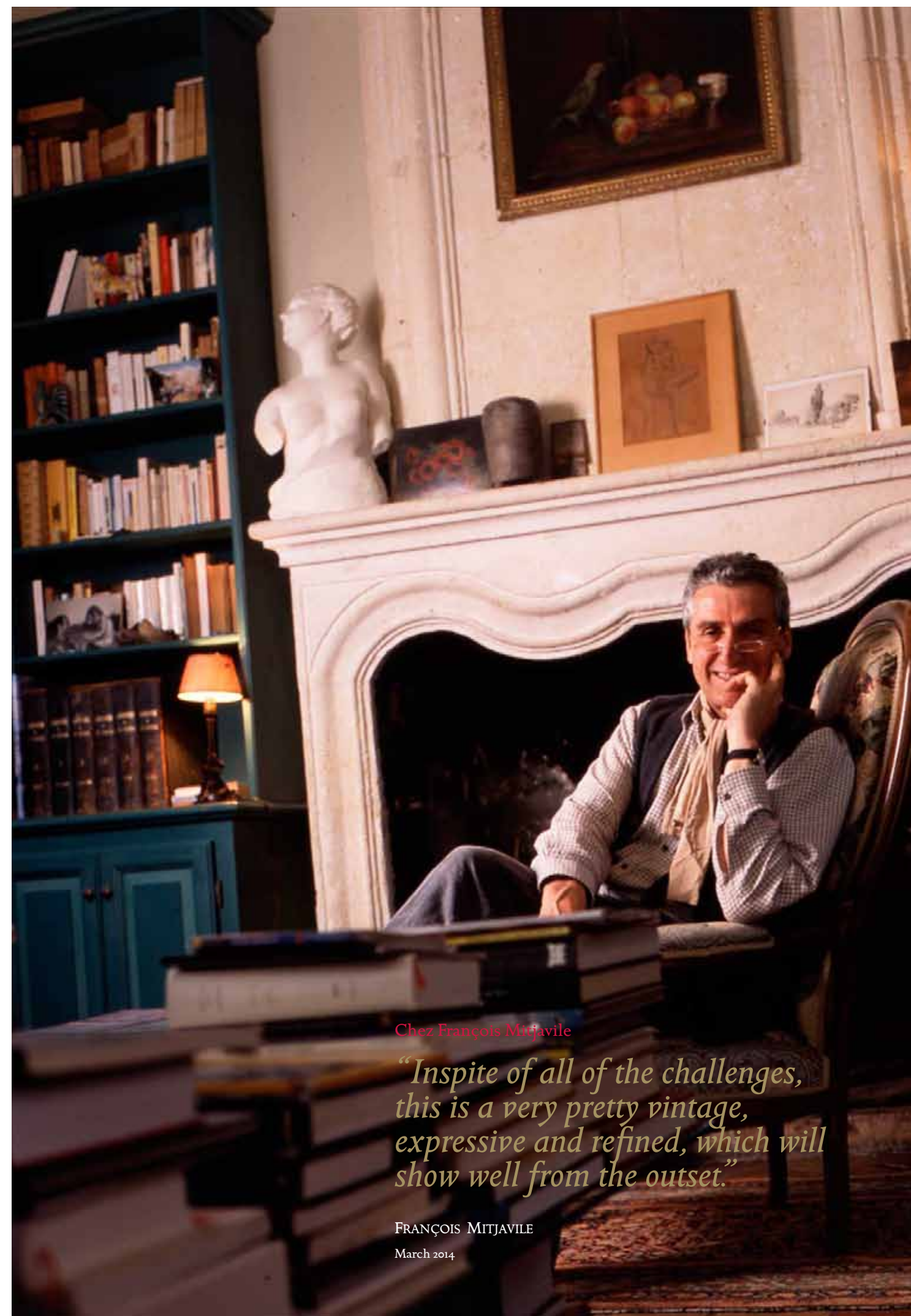
The die had already been cast, with a pretty unstable spring, leading to a late, uneven flowering and an inevitably reduced yield and delayed harvest. Summer, like in the UK, was lovely, hot and dry though punctuated by some storms. There were 21 days over 30°C in July in parts of the region. September returned to a more miserable outlook but was by no means disastrous. It was the rains and humidity in October which really tested shattered nerves and the gambling interests of most. The competition was the chance of rot and dilution versus potentially better ripeness. The latter, allied to rigorous sorting, appears to have been the better path, with plenty of wines bearing witness to the benefits of waiting.

Generally François furnishes us with rather extensive vintage notes. His 2013 comments are almost brutally succinct.

- The most difficult vintage in the past 20 years.
- Flowering was difficult – yields were low and late – 2 to 3 weeks late in fact.
- Maturation took place in warm, humid conditions.
- Harvest was late, logical given flowering, starting from 15th October.

But... the results?

- Healthy grapes, ripe and savoury with lovely fresh fruit and autumnal aromatics.
- Ultimately, in spite of all of the challenges, this is a very pretty vintage ('Pretty' appears so often in our 2013 notes!) expressive and refined, which will show well from the outset. (François does offer a note of caution for the more impatient amongst us, the wine will improve over many years).



Chez François Mitjavile

“In spite of all of the challenges, this is a very pretty vintage, expressive and refined, which will show well from the outset.”

FRANÇOIS MITJAVILE

March 2014



TERTRE ROTEOEUF GRAND CRU SAINT-EMILION

Amongst the Corney & Barrow team, François Mitjavile's wines rated amongst our absolute favourites – although we attempted to play our enthusiasm down a little, in an effort to explain dire market conditions.

The market may be exceptionally lacking interest, bored about perennial avarice on the part of many of the *Bordelais* but it is worth noting that François Mitjavile can stand tall in this regard. He has not followed the path of others, bumping prices up when the market is strong only to be forced to retrench when demand falls. Whilst his affirmation that he has not played the “yo-yo”, sounds quasi-comical, the factual history of his pricing and following of subsequent markets shows his stand to be totally logical. Why pander to such a crazy market, having always played fair? With wines this good François' confidence is more than justified.

2013 was a very complicated year which, a decade ago would probably have knocked growers for six. Thanks to the development of new viticultural and vinification techniques, it was possible to turn things around. In common with his father's summary, a rainy spring was followed by a dry summer and a warm humid autumn. Louis elected to harvest very late, between the 16th and 18th October, with the fruit being both fresh and savoury. As is often the case, L'Aurage has done well within the rules set by the climatic conditions, testimony to what Louis and Caroline recognised from the outset as great *terroir*.

Tertre Roteboeuf is a wonderful property lying 2km south-east of Saint-Emilion. It is a natural amphitheatre with slopes facing due south, towards the rising sun, on cool clay-limestone soil (*argilo-calcaire*). Varying levels of clay, altitude, vine orientation and aspect give the wines a tremendously diverse palate of potential flavours and aromas, producing wines which combine warm fruit with controlled opulence and a powerful, high-toned structure. A scant, 6 hectares in size, Tertre Roteboeuf's rise to fame from virtual obscurity was meteoric, spearheaded by François Mitjavile, a unique individual, aided and abetted by his wife Miloute and, most recently, his son and daughter Louis and Nina.

Tertre Roteboeuf is now indisputably regarded as one of Saint-Emilion's greatest wines and is always amongst our highest scorers of the vintage, as it was in 2013. François sees great wines as a marriage of nature and culture. Left to its own devices nature alone would produce rustic, at best, and more often, faulty wines. Likewise too much intervention by man and technology shifts the balance away from the wine's true *terroir*. From the outset François sought to differentiate his wines, through quality, by concentrating on the vineyard. Happily he had a trump card – a jewel of a property where the vines demand an extended growing period. The *terroir* 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.

Tertre Roteboeuf presents perfectly pitched intensity and elegance, the hallmark of this estate, borne out in the glass where decadence and super-ripeness sit happily with a medley of vibrant primary fruit. It has effortless finesse. The vineyard is planted with 80% Merlot and 20% Cabernet Franc grapes, with an average age of 40 years. Production generally sits at around 35 hectolitres per hectare (hl/ha), just 2,000 cases on average, are produced here. To ensure that all vintages are allowed a true expression of their style, the blend always reflects the vineyard mix and no second wine is made.

“A lovely vintage for L'Aurage, very balanced and, in the context of the year, rather powerful.”

LOUIS MITJAVILE

April 2014



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ROC DE CAMBES, CÔTES DE BOURG

With only 2000 cases of Tertre Roteboeuf at his disposal, François and Miloute struggled in vain to add to his vineyard holdings but found nothing suitable/affordable in Saint-Emilion. Having built up considerable expertise as a producer adept at producing quality from clay-limestone soils, François began to research possibilities using soil type as focus rather than proximity to Tertre Roteboeuf. A lucky tip-off led him to Roc de Cambes, in the Côtes de Bourg, a property which mirrors Tertre Roteboeuf in aspect and geology but is on a far larger scale. Roc de Cambes comprises 14 hectares of old vines, with an average age of 45 years, again in a natural amphitheatre here overlooking the Gironde estuary – a situation which is so very reminiscent of Tertre Roteboeuf.

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, ensuring the impeccable quality of the grapes. Like at Tertre Roteboeuf, he makes just one wine. To this end, he assiduously controls vigour and often picks a great deal later than his neighbours. François is often erroneously portrayed as a late harvester. That is not strictly true. He simply harvests when he believes his grapes achieve super-ripeness, which often, but not always, requires waiting. 4,000 cases, on average, are produced. The grape mix here is 80% Merlot, 20% Cabernet Sauvignon – a stunning wine and a perennial Corney & Barrow favourite. In 2013 the yield was a mere 16 hl/ha actually marginally more than in 2003, when it was 14 hl/ha.



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L'AURAGE, CASTILLON- CÔTES DE BORDEAUX

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 six radically different growing seasons at him, as an extra challenge. 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.

Louis really cut his teeth, in both the vineyard and the cellar working with his father at Tertre Roteboeuf and Roc de Cambes. He has also travelled, working as consultant in Bordeaux, Languedoc, Spain, Argentina and the USA. Whilst this experience was invaluable, it was clearly only a matter of time and access to the right site before Louis and Caroline would set up their own property. Their patience

was rewarded when they found this fabulous estate in the Castillon, Côtes de Bordeaux, effectively an extension of Saint-Emilion. The wines of the area are really growing in stature, with the arrival of talented producers, such as Louis, recognising and making the best of *terroir* which, with its cool clay-limestone (*argilo-calcaire*) soil, is such familiar territory for Louis. There are a number of wines which now rival and in some cases better some of what emerges from Saint-Emilion itself, its much vaunted neighbour.

The property is 20 hectares in size with, very helpfully, 18 hectares of vines in one block. The vine density is 6,500 vines per hectare, with an average age of 20 years, planted 80% Merlot and 20% Cabernet Franc. This is, in so many ways, a dream property; a wonderful site with fantastic potential.

ALISON BUCHANAN
April, 2014



2013 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.

TERTRE ROTEOEUE, GRAND CRU SAINT-EMILION

Deeply coloured, this offers a heady blend of warm fruitcake, dark chocolate and mocha, these richer aromatics complementing fresh, primary elements and adding complexity. There is fruit at every pitch of the spectrum, vibrant, primary red berries through to spiced, dark and brooding. Freshness and purity are impeccably pitched and are striking on both the nose and palate, the latter of which is generous, rich in ripe cherries, with perfumed notes and vanilla cream, through to a poised, elegant finish.

Corney & Barrow Score 17 to 17.5
Recommended drinking from 2018 - 2026+

£625/ case of 6 bottles, in bond UK
£635/ case of 3 magnums in bond UK
£440/ case of 1 double magnum, 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.



ROC DE CAMBES, CÔTES DE BOURG

Dark plum colour, this has an absolutely gorgeous nose, super-fresh and herbaceous, with juniper notes, lavender, and a Seville orange lift, with a complex, vibrant personality. In addition to the high-toned aromatics, on both the nose and palate, there is underlying opulence, dark, earthy spice and shades of mocha and vanilla cream. Given the strictures of the conditions this is remarkably seductive and luscious, with a fresh, upbeat finish.

Corney & Barrow Score 17 to 17,5
Recommended drinking from 2017 - 2024+

£220/ case of 6 bottles, in bond UK
£230/ case of 3 magnums, in bond UK
£160/ case of 1 double magnum, in bond UK

L'AURAGE, CASTILLON-CÔTES DE BORDEAUX

At the point of tasting, the 2013 was still finishing malolactic fermentation – not the easiest time to assess a wine yet, strangely, it still showed well. A gorgeous, deep plum-ruby in colour, velvet-textured, this presents profound toasted oak character on the nose, allied to plump dark fruit, vibrant, primary berried notes, savoury intrigue, leather and spice. The vibrant fresh focus is due in part to the malolactic not having finished but texturally this is luscious, rounded, rich and will become more and more integrated during *élevage* – beautifully handled – bravo Louis.

Corney & Barrow Score 16,5 to 17
Recommended drinking from 2017 - 2025+

£230/ case of 12 bottles, in bond UK
£240/ case of 6 magnums, 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, 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, Château Pétrus, 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.

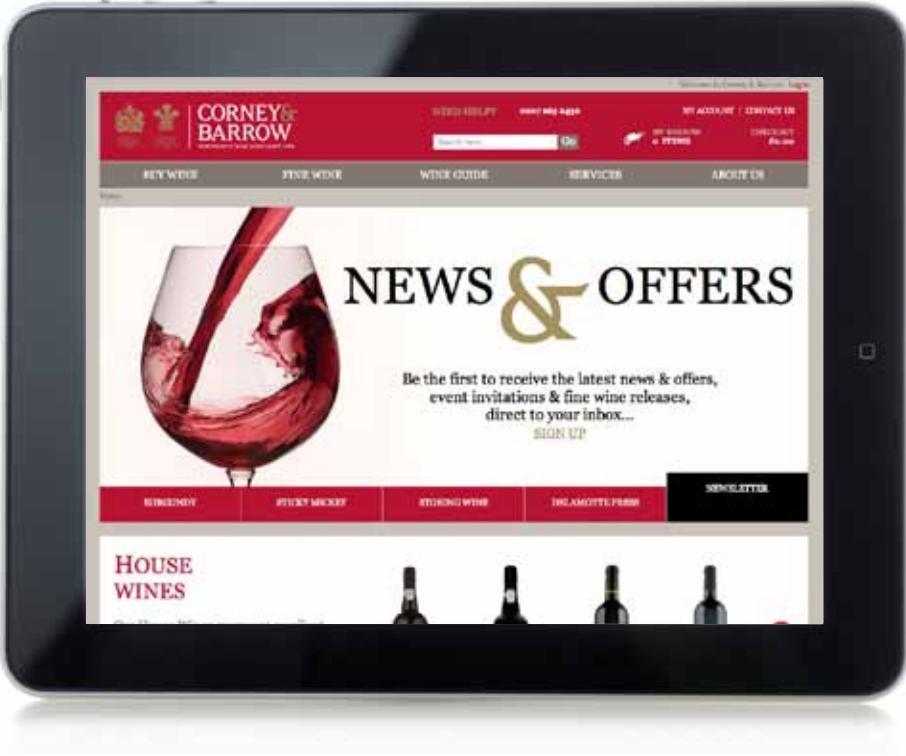
Our Royal Warrants

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.



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