



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



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CORNEY &  
BARROW

INDEPENDENT WINE MERCHANTS-1780

TERTRE ROTEBOEUF

FRANÇOIS AND LOUIS MITJAVILE

TERTRE ROTEBOEUF,  
ROC DE CAMBES & L'AURAGE

2015 VINTAGE, EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK, HONG KONG AND SINGAPORE



*“The climate was dry and warm. This is a vintage with fine constitution, fleshy with superb freshness... a great year with character.”*

FRANÇOIS MITJAVILE

April 2016



# 2015 VINTAGE NOTES

## 2015 ACCORDING TO FRANÇOIS MITJAVILE

Tertre Roteboeuf and Roc de Cambes

Essentially 2015 might be summarised as a hot dry year yet more moderate temperatures and cool nights, towards the end of the season, allowed for a very gradual final maturation. Something of a paradox, 2015 as it has transpired, might be difficult to understand; the slow ripening, the rich maturity of polyphenols, the luxuriant silkiness, sweetness and intensity and the marriage of sprightly bright fruit with wonderful ripeness.

All expectations, given the heat and drought conditions, had been for an early harvest, estimated around the 20<sup>th</sup> September. Mild daytime temperatures and distinctly cooler than anticipated nights during September however changed things, providing conditions which were ideal for creating intensity and complexity.

4 As the vines were still enjoying dry conditions, they slowed down, protecting themselves, using less water, taking longer to ripen their fruit. The expected harvest date was pushed back from the 20<sup>th</sup> September to the 10<sup>th</sup> October - a massive difference.

The harvest presented small, concentrated grapes with both crisp freshness and rounded maturity.

## 2015 ACCORDING TO LOUIS MITJAVILE

L'Aurage

2015 is a very good vintage, exceptional in certain *terroirs*. It was a dry year with a long, slow maturation time leading to a late harvest and autumnal flavours. Yields were low.

Louis is gradually replanting L'Aurage and ought to have had it completed by 2020 – one of the reasons for smaller harvests.





## TERTRE ROTEOEUF SAINT-ÉMILION GRAND CRU

Tertre Roteboeuf is well known to many of you and anyone who has visited will have been invited to sit on the wall above the vineyard surveying this jewel of a property, a 6ha amphitheater of vines planted on cool, clay-rich soil. Tertre Roteboeuf is indisputably regarded as one of Saint-Émilion's greatest wines. 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. François' and his daughter Nina's genius lies in translating *terroir* and vintage into the finished wine. The 2015 was rated amongst our absolute favourites during the *en primeur* tasting.

Only one wine is made at the property so the blend reflects the makeup of the vineyard with 80% Merlot and 20% Cabernet Franc, and an average age of 40 years.

## 6 ROC DE CAMBES, BOURG-CÔTES DE BORDEAUX

Roc de Cambes, in the Bourg-Côtes de Bordeaux appellation, is not unlike Tertre Roteboeuf in both aspect and geology, but on a far larger scale, comprising 14 ha of old vines, with an average age of 40 years. Again, 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 Croutes*), where the heat of the sun is regulated by the effects of the estuary, permitting regular growth and wonderfully ripe, concentrated fruit. Cool clay-limestone takes time to warm up in the spring so that a late maturity is the norm. François' approach here 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 currently 80% Merlot, 15% Cabernet Sauvignon, with the all-important seasoning of 5% Malbec - a stunning wine and a perennial Corney & Barrow favourite.

*"A very exceptional vintage... people will love this vintage, rich and powerful, with nice tannins. Without forgetting my previous vintages, 2015 is probably the best L'Aurage I have made."*

LOUIS MITJAVILE

April 2016

## 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 Emilie Mitjavile's extremely talented son, Louis. The vineyards of Castillon Côtes de Bordeaux, are planted on an extension of the Saint-Émilion limestone ridge. The wines are 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. 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 grape mix is 95% Merlot, 5% Cabernet Franc, with an average age of ten years.

ALISON BUCHANAN



# 2015 TASTING NOTES

## TERTRE ROTEOEUF, GRAND CRU SAINT-ÉMILION

This has an elegant, perfumed nose, red fruit refreshed by hints of violet and rose – lovely freshness. The palate combines finesse with seductive allure, summer berries providing top notes whilst darker fruit blends with complementary earthy, undergrowth tones as a backdrop. This 2015 vintage is so approachable and vibrant, rich and silky with good density, a bright, upbeat feel throughout and then layered complexity prevails on the finish - sensual and very fine.

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

£650/ case of 6 bottles, in bond UK  
£660/ case of 3 magnums in bond UK  
£460/ case of 1 double magnum, in bond UK  
£930/ case of 1 imperial, in bond UK  
£2845/ case of 1 melchior, in bond UK

## 8 ROC DE CAMBES, BOURG-CÔTES DE BORDEAUX

Jet–plum cherry in colour, this evokes heartening breakfast aromas, warm pastries, mocha, coffee, bright, lively berry fruit and cherry compote. What a texture! Opulent mocha, chocolate and cherry liqueur silkiness prevail on the palate allied to sensual fruit concentration – long and layered on finish.

Corney & Barrow Score 18 to 18.5  
Recommended drinking from 2019 - 2030+

£230/ case of 6 bottles, in bond UK  
£240/ case of 3 magnums, in bond UK  
£175/ case of 1 double magnum, in bond UK  
£360/ case of 1 imperial, in bond UK  
£1145/ case of 1 melchior, in bond UK

## L'AURAGE, CASTILLON-CÔTES DE BORDEAUX

Glittering jet-ruby with a tight violet rim, this is both very fresh and spicy. Really fulsome fruit comes through on the nose and palate, cherries both fresh and in warm compote form. Opulent and silk-textured this is nonetheless pure and breezy with super-fine, beautifully-integrated tannins - a lovely texture, really juicy, this is a smile-inducing wine.

Corney & Barrow Score 18  
Recommended drinking from 2018 - 2026+

£230/ case of 12 bottles, in bond UK  
£250/ 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. For the benefit of simplicity, wines are scored out of 20. 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.





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#### 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.





# CONTACT US

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## CORNEY & BARROW BLOG

www.candbscene.co.uk

## 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.



**CORNEY & BARROW**  
INDEPENDENT WINE MERCHANTS-1780

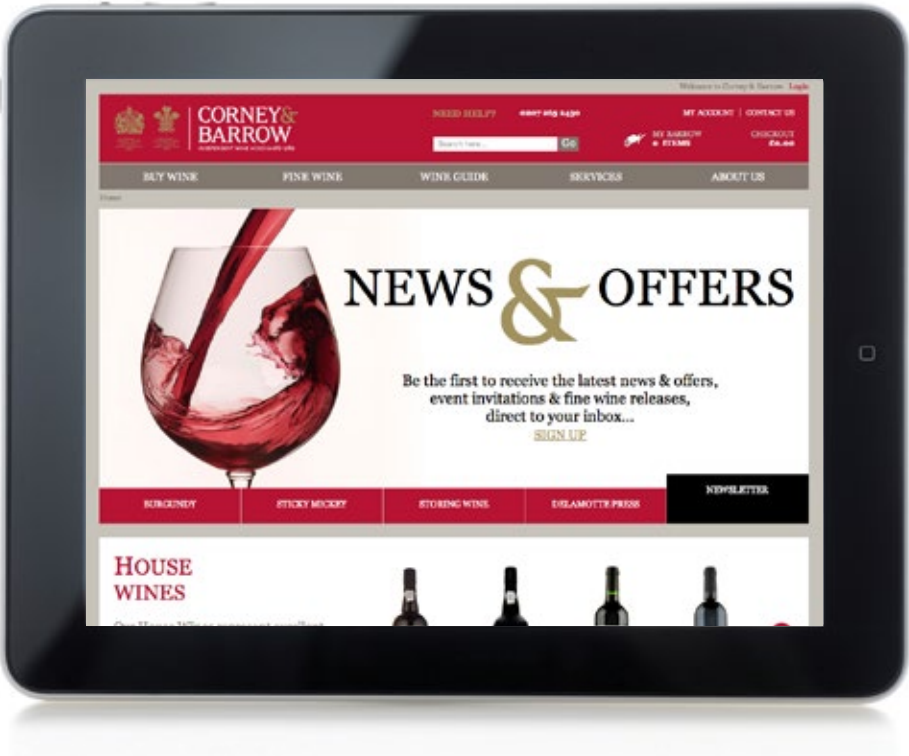
## Our Royal Warrants

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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