



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



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CORNEY &  
BARROW

INDEPENDENT WINE MERCHANTS-1780



ETS. JEAN-PIERRE MOUEIX

2014 VINTAGE, EN PRIMEUR

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*“These wines are joyful and  
dance quite beautifully.”*

ADAM BRETT-SMITH

MAY 2015

CHÂTEAU

POUR À POMERO

APPELLATION POMEROL CONTRÔLÉE

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[www.corneyandbarrow.com](http://www.corneyandbarrow.com)



# 2014 VINTAGE REPORT

There is a relaxed beauty about these wines that flatters the taster. They are indeed “joyful” wines that wear their hearts on their sleeves and yet possess a depth, even a profundity that takes them, in the inimitable words of Paul Pontallier, into the heady levels of the “least of the greatest vintages”. Not a bad epithet for an outstanding range of wines. They will drink short, medium and long; qualities that are normally the preserve of the very finest years.



CHRISTIAN AND EDOUARD MOUEIX

And the pricing is inspirational... from a house that is more in touch with its customers than most and magnanimous at both the best and worst of times.

So, that's the pitch and it's a good one as the tasting notes suggest – indeed within the Moueix range is one of the wines of the vintage which we will offer separately next month. Nevertheless, this quality had to be teased out of a growing season that, as too often with Bordeaux and Burgundy these last few years, infrequently reflected the end result.

Winter 2013 was mild, warm even, and the second wettest in 50 years. Spring was precocious with wonderfully unseasonal temperatures (a high of 21°C/69°F on the 7<sup>th</sup> March for example) with budbreak observed on the 23<sup>rd</sup> April in Pomerol and the 25<sup>th</sup> in Saint-Emilion. So far so good but then, although the wheels didn't actually fall off the weather an intermittent misfire certainly developed with a cool damp May, a brief burst of temperature that kick-started flowering and then even more happily, a fabulous first half of June. Flowering was over in just over a week from May 24<sup>th</sup> to June 2<sup>nd</sup> in Pomerol and May 27<sup>th</sup> to June 8<sup>th</sup> in Saint-Emilion.

And that was it for quite some time. Summer re-defined the intermittent (and the misfiring) being marked by humidity, an almost tropical warmth punctuated by a series of quite violent thunderstorms. The leaf canopy looked glorious as the vines decided they were better off channeling their energies into foliage rather than grapes – as good an instance of being “all mouth and no trousers” as Bordeaux has offered these last few years.

It was at this time that the Moueix team initiated a significant number of vineyard treatments, in particular bud thinning and deletion of clusters, and later on in July/August crop thinning and leaf stripping on both sides of the vines to balance the books on maturation. The message was clear – “not to rely on the weather, but to anticipate it

and if necessary finesse it. Even so *véraison* (when the grapes change in colour from green to red) took over two weeks as once again the vines poured their energies into foliage as if in distraction of their poorer performance down below...

Deep into August further labour-intensive work continued unrelentingly, in most cases parcel by parcel, until finally, on the 25<sup>th</sup> August this thoroughbred engine cleared its throat as the longest Indian summer of all time began. Glorious weather, sustained high pressure, blue skies and bright sunny days with cool nights continued until the end of October. This was when all that work in the vineyard was repaid in full (and equally not paid at all for those who had neglected their vineyards).

Harvesting was deliberately protracted as each parcel tripped into full maturity and the grapes were brought in between the 16<sup>th</sup> September and 8<sup>th</sup> October. Both the Merlot and Cabernet Franc had excellent sugar levels averaging 13.3% with firm skins and bright fresh perfumes. Above all they were healthy with only the best fruit reaching the fermentation tanks after optical sorting outside the cellars.

I believe that the key to the outstanding success of these wines was in how gently they were extracted. There was no shortage of fruit in 2014, or tannins, or acidity, or even alcohol but the trick was in the balance of these and a combination of a longer than usual maceration and control of temperatures as well as the frequency and intensity of the pumpovers which finessed the intrinsic qualities of the crop quite beautifully. These are indeed joyful wines.

Adam Brett-Smith

ADAM BRETT-SMITH  
May, 2015



*“What is a cynic? A man who knows the price of everything and the value of nothing.”*

CECIL GRAHAM AND LORD DARLINGTON  
(Oscar Wilde)

## BORDEAUX BASHING? AN ASIDE...

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When 99% of the world says one thing, it just may occasionally be worth listening to the 1% who say something completely different. With some justification Bordeaux in general has been accused of let us say, insensitivity to the consumer in its approach to pricing *En Primeur*. Sitting next to one of the owners of a first growth at dinner last month I pointed out that Bordeaux had had not one, but three opportunities to get their pricing right after the brilliant but hideously expensive 2010s. “It was too little too late. Had your chance. Muffed it.” It is a sad irony that instead of talking about the quality of 2014 – which is considerable – we are talking about its price, precisely because of the jaundiced legacy of 2011, 2012 and above all 2013. We tried repeatedly to explain to the Bordeaux proprietors that the pricing of 2014 is not a qualitative issue, it is a market issue. We went further in being co-signatories to an open letter from the UK Trade to Bordeaux in which this point was firmly made.

And yet... looking at the *En Primeur* prices these last few weeks, what struck me was how reasonable so many of them were, particularly in the £150-450 band that we have championed for so long. I mean really, really reasonable. And then I read (fellow biker) Matthew Juke’s excellent vintage report ([www.matthewjukes.com](http://www.matthewjukes.com)) and for the first time in this campaign I witnessed a wine writer saying exactly the same thing. So, once again – heavens this may become a habit – I am indebted to Jukesy for allowing me to quote him:

*“Also, please don’t think of this as a vintage to invest in just yet (wait until you see the prices and then decide – after all, great wines will rise in value in time...) – think of it first and foremost as a vintage to buy and enjoy. If a wine is released at £200 in Bond per case it will cost you around £22.50 per bottle by the time you get your hands on it – the price of inexpensive Champagne. If it costs £400 in Bond per case then this equates, per unit to the price of a half bottle of NV Krug Rosé. If it costs £1000 in bond per case then you are forking out the equivalent price of a case of bottles of 2006 Perrier-Jouët Belle Epoque.*

*My advice is not to get hung up on whether the prices are more or less than any previous Bordeaux vintage, but to think of the relative prices of these superb, suave clarets by comparison to other renowned world styles of wines. My example uses champagne, but you can relate it to whatever you wish. If the prices seem reasonable, then get in there and secure your stock while others dilly dally and possibly miss out.”*

So there you have it. A wine merchant and writer actually saying the same thing. And I think we’re both right. As it happens this offer represents some the highest quality and most sensitively priced wines in Bordeaux. Bash elsewhere...



CHÂTEAU LAGRANGE



# THE ALLOCATION PROCESS

We expect that several wines in 2014 will need to be allocated. We are often asked by customers for guidance on the quantities they should order. Our suggestion is that you simply order what you would ideally like to receive.

1. The focus of Ets. Jean-Pierre Moueix and Corney & Barrow is on the private customer and as a consumer rather than a speculator.
2. These wines are bought on the clear understanding that they will be stored and delivered in the UK only.
3. Orders should be balanced as outlined in the introduction.
4. Should you wish to sell the wine in the future, do please offer Corney & Barrow first refusal as this will ensure the integrity of secondary market distribution, something which is of great concern to Ets. Jean-Pierre Moueix.
5. Priority will be given to Ets. Jean-Pierre Moueix and Corney & Barrow's best, most loyal and most regular customers.

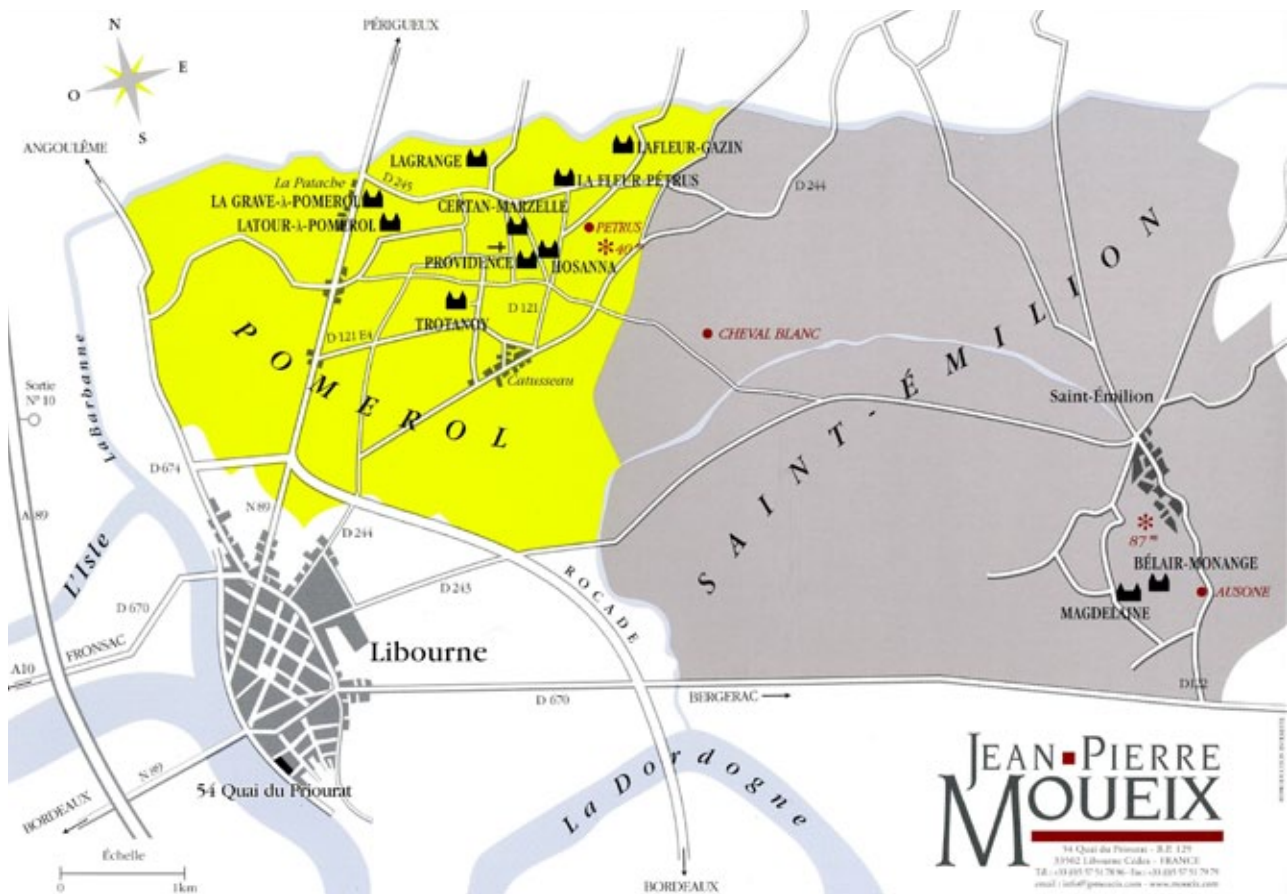
May we please have your order as soon as possible so that we can allocate promptly.

Confirmation of your order will be through receipt of invoice and the wines will be delivered or put into your reserves on payment.

As detailed above, all orders are conditional upon UK storage only.

Do please speak to our sales team, who will be delighted to help you further.

6. We will do our best to accommodate newer customers.



&

*“Ripeness is all.”*

CHRISTIAN MOUEIX  
APRIL 2015 (King Lear)



# 2014 TASTING NOTES



## CHÂTEAU BARRAIL DU BLANC, SAINT-EMILION

It's back! Last year we recorded that the 2013 "fell at the first" and was not offered *en Primeur* but in 2014 "Barry White" returns to delectable form. It is a tiny estate of just 3 hectares planted on light, sandy soil in Saint Sulpice de Faleyrens and offers a sweet, earthy ripe perfume of red fruits, a supple, generous structure, lovely density and delicate fruit to the finish. This vintage suited the wine perfectly and a *grand cru* on your table at around £15 fully loaded is a snip. Go for it.

Corney & Barrow Score 17  
Recommended drinking from 2016 - 2020

£140/case of 12 bottles, in bond UK  
£150/case of 6 magnums, in bond UK

## CHÂTEAU LAGRANGE, POMEROL

Lying north and just west of Pétrus itself and next door to Hosanna this is another small jewel. "A serious charmer" I wrote in the margin and it's true. Dense, dark ruby colour. The nose offers that characteristic Lagrange perfume of bright, dark, inky black fruit, almost crunchy (yes, I know a nose cannot be crunchy). The palate mirrors the smell with beautifully fresh density, an intense juiciness, chewy but supple structure and fine length. Oh, I do like this wine a lot. So will you.

Corney & Barrow Score 17 to 18  
Recommended drinking from 2016 - 2020+

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

## CHÂTEAU PLINCE, POMEROL

We bought this last year and liked it much in 2014. Its sandy soil is threaded with "crasse de fer", the famous iron top soil that gives the wine an added density. Firm, ruby colour. Blackly and juicily fruited on the nose, there's a rather attractive dry silk structure that lifts the weight well and (is it my imagination?) a clay-like richness to the finish. A crowd pleaser perhaps, but a serious one.

Corney & Barrow Score 17  
Recommended drinking from 2017 - 2022+

£210/case of 12 bottles, in bond UK

## L'HOSPITALET DE GAZIN, POMEROL

Last November we hosted a dinner for 80 with old friends Nicolas de Baillencourt and Laurent Navarre, during which Nicolas suggested that both Gazin and l'Hospitalet de Gazin 2014 might be "quite good". He's right. This is actually very good – how irritating to be out-deprecated by a Frenchman... Second wine of the great Château Gazin and immediate neighbour of Pétrus, this has a dense, virtually opaque colour and an immensely stylish earthy, red fruited perfume touched by oak. The palate shows lovely weight with dense generous flavours, excellent concentration and an intense, pure and fresh finish.

Corney & Barrow Score 17 to 18  
Recommended drinking from 2017 - 2025

£245/case of 12 bottles, in bond UK  
£255/case of 6 magnums, in bond UK

## CHÂTEAU LA GRAVE À POMEROL

Personally owned by Christian Moueix and home to our good friend Laurent Navarre the 2014 sports an alarmingly smart new label. I can't quite remember why it is new but something to do with our American cousins finding the older one less attractive/more confusing. Happily the wine remains outstanding, in fact the 2014 is about as good as a great gravel soiled Pomerol can be. Surprisingly dense colour. The nose is delectable, richly vinous with bright, bursting plump red fruits, sweet, pure, fresh and naughty. The palate is very similar with lively almost dancing fruit flavours, silken, effortlessly ripe, full flavoured and fresh and elegant. Difficult to see how this could be better really.

Corney & Barrow Score 17 to 18  
Recommended drinking from 2018 - 2026

£295/case of 12 bottles, in bond UK  
£305/case of 6 magnums, 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.



## CHÂTEAU BOURGNEUF, POMEROL

Lying just to the west of Chateau Trotanoy and with some of that fabled Châteaux pure clay soil (the rest is sandy clay and then gravel). Bourgneuf is in the hands of Frédérique Vayron, who works alongside her parents Xavier and Dominique. The Vayron family have owned the property since 1840. 2014 is an ambitious wine with a dense, ruby colour and a latently powerful perfume of black and red fruits, earth and old leather. The palate has a four-square structure and concentration slightly immovable, certainly brooding but with a reassuring sweetness and richness that bodes well for the future. I think my score, originally perhaps generous, is probably spot on.

Corney & Barrrow Score 17  
Recommended drinking from 2018 - 2025

£235/case of 12 bottles, in bond UK

## CHÂTEAU LATOUR À POMEROL

Very quietly, this great Château of just under 8 hectares is re-occupying this ground lost to lesser properties in the 70s and 80s. In fact this is due to the age of the vines now averaging 35 years and in part to a significantly improved drainage system. This is a property of legendary reputation, and is worth following very closely. Deep ruby coloured and an outstanding result in 2014, this has a startlingly fresh red fruit nose, almost atmospheric but weirdly, profound and rooted at the same time. The palate mirrors this but possesses a delectable density with layered, succulent juicy (that word again) fruits, a grainy but balanced structure and a long, intense finish. A very, very good Latour.

Corney & Barrrow Score 17 to 18  
Recommended drinking from 2020 - 2027

£295/case of 6 bottles, in bond UK  
£305/case of 3 magnums, in bond UK

## CHÂTEAU GAZIN, POMEROL

A great *terroir* of 26 hectares is a single holding – the immediate neighbour of Pétrus as we keep reminding everyone – family owned and run by the de Baillencourts, there is always a calm confidence about this wine which is immensely attractive. The 2014 is just that with a profound ruby colour and a burly, briary, dark fruited nose, plummy and ripe. The palate is dense, full, both juicily fruited and structured, very well balanced and with a fresh long finish.

Corney & Barrrow Score 17 to 18  
Recommended drinking from 2019 - 2025+

£395/case of 12 bottles, in bond UK  
£405/case of 6 magnums, in bond UK

## CHÂTEAU CERTAN DE MAY, POMEROL

This is a very small vineyard of just 5 hectares run with studious precision by Jean-Marie Barreau and lies a few just north of its illustrious (and much bigger) neighbour Vieux Château Certan. Both share a high proportion of Cabernet Franc but Certan de May is a more cerebral, enigmatic wine. Always distinctively perfumed (Cabernet Franc) in 2014 it offers an inky, cocktailed red and black cherry nose and a palate with elegant flavours rather than seductive. You always have to work hard with Certan de May in youth but it's worth it. This is a 'classic' Pomerol rather than a Junoesque one and it has a habit of insinuating itself into your affections. No full frontal here ..but a savoury, well coated wine of the old school.

Corney & Barrrow Score 17  
Recommended drinking from 2019 - 2025+

£590/case of 12 bottles, in bond UK  
£600/case of 6 magnums, in bond UK

## CHÂTEAU HOSANNA, POMEROL

Hosanna was not offered in 2013. It was not considered good enough. It is very, very good in 2014. Opaque, ruby colour. Delectable, leafy, inky, red and black fruited perfume. The palate is as always gracefully formed with a dry, silken density, beautifully weighted format and a layered, ripe pure finish of fine length. Lovely wine, welcome back.

Corney & Barrrow Score 17 to 18  
Recommended drinking from 2020 - 2030

£395/case of 6 bottles, in bond UK  
£405/case of 3 magnums, in bond UK

## CHÂTEAU LA FLEUR-PÉTRUS, POMEROL

The inexorable rise to the very highest level in Pomerol continues with the absorption of Château Guillot (immediate neighbour of Le Pin) into the blend. To the historic silkiness, even... of the old La Fleur-Pétrus has now added a density and richness that are well exhibited in 2014. Dense ruby to rim. Lovely nose of very pure, plummy red fruit, spicy and fresh. This freshness persists on the palate which has a lovely dancing 'attack' to go with the structure. A solid density and an intense long finish. My score may just be conservative.

Corney & Barrrow Score 17 to 18+  
Recommended drinking from 2022 - 2030+

£500/case of 6 bottles, in bond UK  
£510/case of 3 magnums, in bond UK

## CHÂTEAU BELAIR-MONANGE, SAINT-EMILION

This great Château Belair-Monange, (considered historically the finest in St-Emilion) home to Kelley and Edouard Moueix, is now on track to win back that accolade. Both Edouard and father Christian think it will take a generation – well, we'll see. This is a very stylish offering in 2014 with a delectable cedary, lead pencilled note, fresh, pure and spicy. The palate offers a sort of effortless pleasure with silken fruits, supple, lithe and beautifully layered; a fine, grainy structure and impressive length. Very good wine.

Corney & Barrrow Score 17 to 18  
Recommended drinking from 2022 - 2030

£395/case of 6 bottles, in bond UK  
£405/case of 3 magnums, in bond UK

## \*CHÂTEAU TROTANOY, POMEROL

Last year we wrote that this was one of the three greatest wines in Pomerol and therefore one of the greats of Bordeaux. In 2013 it gained an equal highest score on the right bank. Unsurprisingly the 2014 achieved the same elevated status but this time in the context of a vintage that is very much more exciting. Opaque ruby in colour the nose is brooding, dark almost impenetrable with flashes of spicy earthy fruit. The nose may be latent, the palate however is profoundly great. Dry structured it is also dense and silken in its concentration. The flavours are chocolate rich, not sweet to much as powerfully generous. This wine plays the vintage with majestic confidence. 'Destined for greatness' said Paul Marus our Broking Supremo! 'I can be relied on to drink it' was almost as laconic from Chairman, Percy Weatherall. Very great I say.

Corney & Barrrow Score 18 to 19  
Recommended drinking from 2022 - 2030+

\* To be released separately in June

## VINEYARD HOLDINGS

Wines	Appellation	Size	Grapes	Average Age Vine	Soil	Average Production (doz)
<i>Barraill du Blanc</i>	<i>Saint-Emilion Grand Cru</i>	3ha	"70% Merlot 30% Cabernet Franc"	25 yrs	Gravel	1500
<i>Belair-Monange</i>	<i>Saint-Emilion Grand Cru B</i>	23.5ha	85% Merlot - 15% Cabernet Franc	20 yrs	Limestone on the terrace - clay on limestone on the slopes	1600
<i>La Grave a Pomerol</i>	<i>Pomerol</i>	8ha	85% Merlot – 15% Cabernet Franc		Gravel on fine clay	3000
<i>Lagrange A Pomerol</i>	<i>Pomerol</i>	4.7ha	95% Merlot - 5% Cabernet Franc	25 yrs	Gravel on deep clay	2000
<i>Hosanna</i>	<i>Pomerol</i>	4.5ha	70% Merlot – 30% Cabernet Franc	25 yrs	Gravel, Clay	1500
<i>La Fleur-Petrus</i>	<i>Pomerol</i>	18.7ha	90% Merlot – 10% Cabernet Franc	40 yrs	Mainly gravelly with some clay	5000
<i>Hospitalet de Gazin</i>	<i>Pomerol</i>	24ha	90% Merlot – 7% Cabernet Sauvignon - 3% Cabernet Franc	30 to 50 yrs	Gravel and clay, sand	2000
<i>Trotanoy</i>	<i>Pomerol</i>	7.2ha	90% Merlot – 10% Cabernet Franc	19 yrs	Clay gravels and heavy black clay	2100
<i>Bourgneuf</i>	<i>Pomerol</i>	9ha	90% Merlot - 10% Cabernet Franc	40 yrs	Mix gravel and clay	3500
<i>Latour a Pomerol</i>	<i>Pomerol</i>	7.9ha	90% Merlot – 10% Cabernet Franc	35yrs	Gravel, clay (2/3), clay silt (1/3)	2500
<i>Plince</i>	<i>Pomerol</i>	8.66ha	72% Merlot - 28% Cabernet Franc	30 yrs	Dark sandy soils on ferruginous soil (craie de fer)	4000

## TO ORDER

Please call

020 7265 2430 (London)

or

01875 321 921 (Edinburgh)

Please email

sales@corneyandbarrow.com

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## 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.

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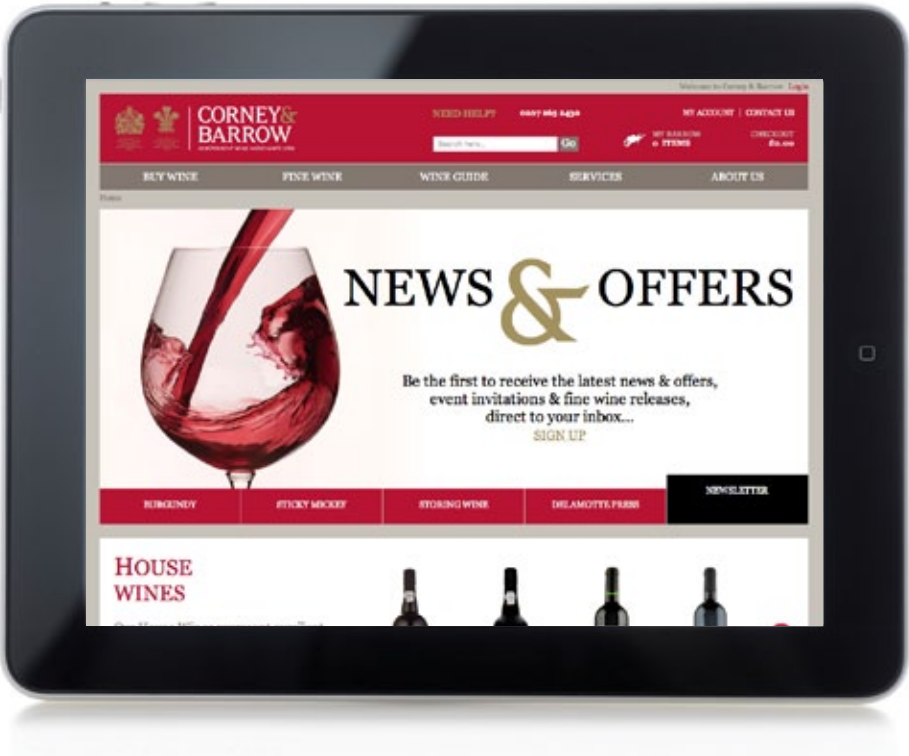
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