



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



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HRH THE PRINCE OF WALES
WINE MERCHANTS
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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS



JEAN-PIERRE MOUEIX, 2012 VINTAGE, EN PRIMEUR

“O SAISONS, O CHÂTEAUX, QUELLE
ÂME EST SANS DÉFAUTS?”

“OH SEASONS, OH CHÂTEAUX, WHAT
SOUL IS WITHOUT FLAW?”

CHRISTIAN MOUEIX AFTER ARTHUR RIMBAUD (1854-1891)

2012 VINTAGE

"I THINK THAT THE WHEN PEOPLE REVIEW THE 2012 VINTAGE THEY'LL PROBABLY SAY THAT POMEROL CAME OUT ON TOP AND THE POMEROL'S I TASTED WERE REALLY EXTREMELY GOOD."

STEPHEN SPURRIER, APRIL 2013

Well, these are probably the wines of the vintage. There was an element of luck of course, not unlike the luck in 1998, with the Merlot grape ripening a couple of weeks earlier than Cabernet Sauvignon and which in 2012 was largely bubbling merrily and safely in the vats as the heavy October rains set in. Nevertheless the insinuating, delectable, graceful quality of these Moueix wines is also due to the meticulous husbandry of the vineyards, the coolly detached finessing of the undoubted difficulties of the vintage and above all the opportunism shown during the magnificent heart of the growing season from the end of July until mid-end September. The results offer beautiful wines, whose qualities were deployed effortlessly at our ritual Saturday tasting in Libourne last month. Collectively the wines miss the legendary quality of the 1998's (right bank), but in their deep colours, their silken density and to me, extraordinary length, there is something of the glorious 1971's and more recently the 2001's, the latter unquestionably a vintage that now, finally, engages the minds of the serious collector. So it will be with 2012.

Unfortunately the cost of this quality is a severely reduced volume – almost half a normal sized crop but it is a fair trade born of both the difficulties of the growing season and a savage selection process. Winter was largely very dry and cold, perfect for ridding the vineyards of latent pests and diseases but also responsible for a slow bud-break in spring as the vines became stressed. An uneven flowering was the result of a highly variable June which alternated between abundant rain (bad) and heat, sometimes torrid (good in parts therefore). Uneven flowering means poor fruit set and consequently small volumes and an immense amount of work in the vineyards to eliminate aborted first generation buds to try and balance the crop of the second generation. The equation is simple. If you want a balanced crop you have to select, in particular if nature conspires to threaten both a late and irregular harvest. June promised both.

July allowed a cautious return to optimism with ample rain for sure but also abundant sunshine. Particularly in the last ten days with temperatures between 23°C (73.4°F) and a sizzling 35.8°C (96.4°F). It appeared that the tide of irregularity had turned, maturity was accelerating – with *véraison* (when the grapes change from green to black) noted between 30th July and 17th August – and the promise of an exceptional August to stabilize for this rollercoaster of a year. So it proved, August and indeed September, the so called heart of the vintage were a magnificent contrast to the endlessly dreary English summer, a contrast that needs great emphasis if the quality of 2012 is to be clearly appreciated. August in particular was hot and dry with consistently high temperatures reaching towards 40°C (104°F) on some occasions and the water reserves from the June rains began to deplete. Rain was actually needed by the end of August as ripening slowed under very hot and dry conditions and all the Moueix could do apart from further crop thinning was to wait and wait. At least the nights remained cool, so vital for concentrating the complexity of the flavours – a benevolent feature that continued throughout September. Slowly, very slowly the vines matured, and by the 24th maturity and about all homogeneity, particularly in the younger plants was virtually complete. Just one parcel was brought in under beautiful conditions on the 24th before the blessed rain arrived during the night of the 25th. After further leaf-stripping on the 26th and 27th, harvesting began on the 28th and was completed by the 7th October in the nick of time as from this day, more or less, heavy rain was to continue until the end of the month. Luck and... perfect timing.

Vinification of small, deep coloured and beautifully ripe grapes was deliberately gentle so that the hallmarks of the Moueix vintage – silky tannins, sweetly dense fruit and remarkable length – could be fully deployed.





"I AM PERFECTLY HAPPY TO BELIEVE THAT THOSE WHO PICKED RIPE (I REPEAT RIPE) MERLOT RELATIVELY EARLY WILL HAVE HAD SOME MAGNIFICENT GRAPES TO VINIFY."

JOHN SALVI MW, BORDEAUX REPORT, 2012 VINTAGE



2012 TASTING NOTES

THESE ARE WONDERFUL WINES – AN OPINION THAT WILL BE PUT FORWARD ELSEWHERE BY THIRD PARTY COMMENTATORS, AND ARE UNHESITATINGLY RECOMMENDED.

CHÂTEAU BARRAIL DU BLANC, GRAND CRU, SAINT-EMILION

Corney & Barrow Score 17

We love this wine. It comes from the lighter sandier soil of Saint-Suplice de Faleyrens (but then so do some plots of the famous ‘garage’ wine Château Valandraud) and always wears its heart on its sleeve with a forward but nicely dense quality that nevertheless ages well. It’s a super wine in 2012, firm of colour and with a delectable bright red fruit perfume, sweetness of palate and a silky, medium weight concentration to the finish which has fine length. You won’t find many better *Grand Crus* at this level nor ones of better value.

Recommended drinking from 2014 - 2017+

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

CHÂTEAU LA SERRE GRAND CRU, SAINT-EMILION

Corney & Barrow Score 16.5 - 17

New to our selection not least because there are real bargains to be found on the right bank in 2012 and this is one of them. This is in the more ‘modern’ style but without the over extraction and black colours that so often are a characteristic. Deep, ruby red colour. The wine is ‘fat’, spicy and darkly fruited with a palate that is plumply weighted, quite rich even, with a nice, grainy quality to the tannins to balance the weight. Good intensity to the finish. This wine divided opinion among the team but then that is always a sign of interest. I rather like it.

Recommended drinking from 2014 - 2017

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

CHÂTEAU LAGRANGE, POMEROL

Corney & Barrow Score 17

Lagrange is straddled by Château La Grave à Pomerol on the left and La Fleur-Pétrus on the right, easy bed fellows at any time. Inevitably perhaps it has a style all of its own, more immediate than either of its neighbours with an arterial, bright, dark ruby colour and a lovely intense, inky nose of sweet black fruits with weirdly, but attractively, the slightest hint of lavender. The palate is generous, almost chunky with excellent density and a beguiling lift and freshness to the finish. Sadly only a very small quantity is available.

Recommended drinking from 2015 - 2018+

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

CHÂTEAU PLINCE, POMEROL

Corney & Barrow Score 17

Not offered every year but a success in 2012. This small 8.66 hectare vineyard lies to the east of Libourne with Château Nenin as its immediate neighbour. Planted on sand but with a thread of ‘*crasse de fer*’ that offers a richness to the wine, this has a dense, ruby colour and an almost chocolately, clayey nose touched by oak. The palate is excellently extracted, fresh, generous, plump with a really attractive concentration to the finish. Good wine.

Recommended drinking from 2014 - 2018

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

L'HOSPITALET DE GAZIN, POMEROL

Corney & Barrow Score 17

The second wine of Château Gazin, this is one of the very greatest values in Pomerol, lying as it does immediately next door to the iconic Petrus, to whom it was forced through death duties to sell 9 acres way back in 1969. It is of course a fraction of that great vineyard’s price and has produced a terrific wine in 2012. Deep ruby in colour with notes of meaty rich fruit, this approaches profundity on the palate as if conscious of its lineage with darkly rich fruits. Plummy and sweet with excellent concentration, density and a delectable, flowery and fresh power to the finish. Lovely wine.

Recommended drinking from 2016 - 2020

£265/case of 12 bottles, in bond UK
£275/case of 6 magnums, in bond UK

CHÂTEAU LA GRAVE À POMEROL, POMEROL

Corney & Barrow Score 17.5

This is one of Pomerol’s top properties, personally owned by Christian Moueix and capable of producing some of the most insinuatingly seductive wine in this area. A great success in 2012 La Grave possesses a lovely briary, sweetly perfumed summer pudding nose. The palate is silkily dense on entry with rounded, full generous flavours and that characteristic lift, intensity and freshness to the finish. Lovely wine again.

Recommended drinking from 2015 - 2020

£325/case of 12 bottles, in bond UK
£335/case of 6 magnums, in bond UK

CHÂTEAU BOURGNEUF, POMEROL

Corney & Barrow score 17 - 17.5

Bourgneuf is the immediate neighbour of the great Château Trotanoy with whom it shares, over a small part of its vineyard, some of the fabled dense, clay soil the remainder being gravelled. Succession is passing to the newer generation in the shape of Dominique and Xavier Vayron and this is a property to watch very closely. Deepest ruby in colour, this has a nose of compacted latently powerful, shiny dark fruits and a palate that is both silkily rich and firmly structured. There is quite a profound quality to the fruit, a concentrated, serious density which will open up in 3 - 4 years to offer a satisfying weight and power to this wine. The finish is long, the potential very good indeed.

Recommended drinking from 2012 - 2020

£265/case of 12 bottles, in bond UK
£275/case of 6 magnums, in bond UK

CHÂTEAU LATOUR À POMEROL, POMEROL

Corney & Barrow Score 17.5 - 18

An outstanding wine in 2012, from a property that has produced many legendary vintages in a long and distinguished history. Opaque ruby in colour the nose is almost crystalline in its purity with a bright red incense perfume, almost eerie in its delicacy and profundity. The palate is silkily (that word again) sweet, supple and seductive with a dense but magically weightless, effortless concentration. Linear in its form, this is an elegant, rich wine, beautifully balanced and long. Really lovely.

Recommended drinking from 2017 - 2022+

£350/case of 6 bottles, in bond UK
£360/case of 3 magnums, in bond UK

**PROVIDENCE,
POMEROL**

Corney & Barrow Score 17.5

We are very proud to have been offered the single largest UK allocation of this wine which we have long and jealously admired. Sandwiched between Hosanna and slightly further to the west of Trotanoy this tiny estate produces delectable wine. Deepest ruby in colour. The nose offers wild, plummy red fruits allied to the lightest scent of sweet, leathery oak. There is an utterly rounded, seamless quality to this wine, with smooth, rich, fresh flavours, a measured density and a pure, balanced medium-full concentration and length.

Recommended drinking from 2015 - 2019

£325/case of 6 bottles, in bond UK
£330/case of 3 magnums, in bond UK

**CHÂTEAU CERTAIN DE MAY,
POMEROL**

Corney & Barrow Score 17 - 17.5

I always think of this small, 5 hectare but unquestionably great estate as the Château Figeac of Pomerol, perhaps because its unusual addition of Cabernet Sauvignon to the blend, alongside the more customary Cabernet Franc and of course Merlot. One of the very oldest properties in Pomerol, it possesses a very particular style, perfectly caught in 2012. Full ruby colour, the nose offers that characteristic inky, almost cocktailed, arterial red fruit perfume, spicy and full. The palate is almost shockingly pure, elegant, very finely structured with a beautiful, subtly rich, aristocratic lift and balance to the flavours. Nicely concentrated and with very fine tannins this wine has super length and a stylish balance.

Recommended drinking from 2018 - 2022+

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

**CHÂTEAU GAZIN,
POMEROL**

Corney & Barrow Score 17 - 17.5

As everywhere in 2011, rigorous sorting was key and here, at Gazin only 34% of the *Grand Vin* was produced - a blend of 84.5% Gazin ordinarily has a high Merlot content but in 2012 it is 100%! Gazin, near neighbour to Petrus is a great estate producing consistently fine - often undervalued - wine. The 2012 is dark, intensely coloured. The nose is lovely, rich, sweet, ripe and elegant offering pretty, stylish, red fruit, reflected on the palate. Sensitively extracted, rich and layered, this has lovely focus throughout, no hard edges, with a seam of cassis which prevails through to a protracted, poised finish. Concentrated and powerful, this is also creamy, dense and generous.

Recommended drinking from 2016 - 2026+

£450/case of 12 bottles, in bond UK
£460/case of 6 magnums, in bond UK

**CHÂTEAU HOSANNA,
POMEROL**

Corney & Barrow Score 18

Dubbed the 'Cheval Blanc' of Pomerol by the great Mr Parker, Hosanna is an outstanding achievement in this vintage. Opaque ruby in colour. The nose has a shocking intensity of spicy, arterial black and red fruit allied to a very pure, leafy, creamy perfume. The palate is almost ridiculously silky, rich, succulent and seductive and yet possesses profound concentration, density and spectacular freshness and purity to the finish. I wrote 'naughty but nice' in the margin which, on reflection is rather a shallow compliment for such a great wine but there it is.

Recommended drinking from 2016 - 2022

£465/case of 6 bottles, in bond UK
£475/case of 3 magnums, in bond UK

**CHÂTEAU LA FLEUR-PÉTRUS,
POMEROL**

Corney & Barrow Score 18.5

This is another great wine of the vintage to which has been added a superb, tiny plot of Château Guillot which bordered the fabled Le Pin until it was bought 18 months ago by Christian Moueix - Guillot that is, not Le Pin! This is aiming for, and achieving the very highest level in Pomerol. It does not seek the majestic profundity of Petrus but its deep bedded gravel soil has produced a magnificent wine in 2012. Full, dark ruby in colour, the nose may have the naughtiness of Hosanna but there is also a measured, pure, succulently red fruit perfume, haunting and ethereal which goes even beyond that lowly wine. Silky dense and sweet on the palate there is now a measured almost sonorous quality to the concentration. Delectably fresh and elegant and in almost perfect balance this is an outstanding La Fleur-Pétrus and one of the wines of the vintage.

Recommended drinking from 2017 - 2024+

£550/case of 6 bottles, in bond UK
£560/case of 3 magnums, in bond UK

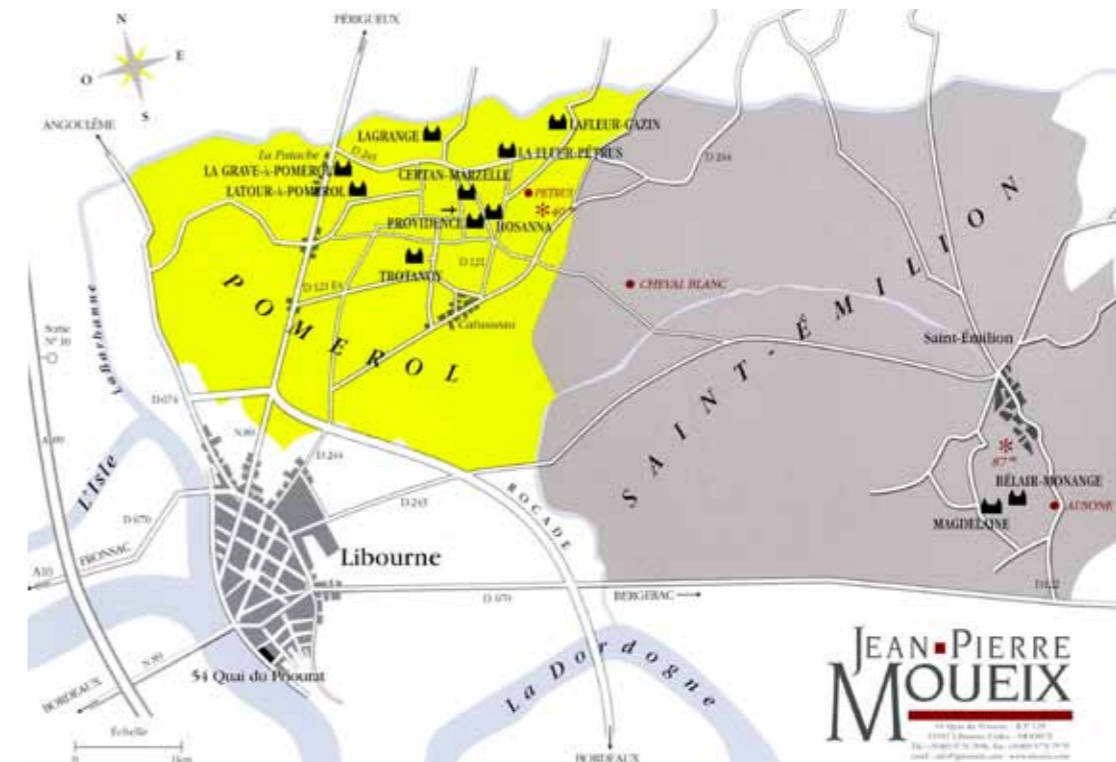
**CHÂTEAU BELAIR-MONANGE,
SAINT-EMILION**

Corney & Barrow Score 17 - 18

The ambition of the Moueix family and of Edouard and Kelley Moueix, whose home is now in this great Château, is to make Belair-Monange the greatest wine in Saint-Emilion. The subject of massive investment, it may take many years yet to achieve this but the progress at this tiny, iconic and historic property has been phenomenal, a feat much noted elsewhere by eminent commentators. The latest and perhaps most poignant development is the integration of neighbouring 1st growth Château Magdelaine's finest plots into the 2012 and all future vintages. The result is a noble wine in 2012. There is a slightly compressed quality on the nose which is latently pure and inky scented. It is the palate however that has the 'pur sang' breeding with a super-refined extraction and an almost shocking intensity to the finish. This is an effortlessly elegant wine at the highest level. We are now proud to have a significant allocation relative to its minute yield and production.


Recommended drinking from 2020 - 2025+

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



THE ALLOCATION PROCESS

WE ARE OFTEN ASKED BY CUSTOMERS FOR GUIDANCE ON THE QUANTITIES THEY SHOULD ORDER.

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| <p>1. The focus of Ets. Jean-Pierre Moueix and Corney & Barrow is on the private customer and as a consumer rather than a speculator.</p> <p>2. These wines are bought on the clear understanding that they will be stored and delivered in the UK only.</p> <p>3. Orders should be balanced.</p> <p>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.</p> <p>5. Priority will be given to Ets. Jean-Pierre Moueix and Corney & Barrow's best, most loyal and most regular customers.</p> <p>6. We will do our best to accommodate newer customers.</p> | <p>May we please have your order by Thursday 16th May 2013.</p> <p>Allocations will be completed by Tuesday 21st May 2013. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve on payment.</p> <p>As detailed above, all orders are conditional upon UK storage only.</p> <p>Do please speak to our sales team, who will be delighted to help you further.</p> <p></p> <p>Adam Brett-Smith
May 2013</p> |
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Both Château Trotanoy and Petrus will be offered individually in the coming weeks.

TO ORDER

PLEASE CALL US:

020 7265 2430 (LONDON)
01875 321921 (EDINBURGH)

OR EMAIL US AT:

SALES@CORNEYANDBARROW.COM

These wines are released *en primeur*.
Delivery dates to be confirmed.
All prices are quoted 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:

- 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, eg, *Villages, Premier Cru, Grand Cru*. A definitive score of a young wine is almost impossible

We usually offer a spread (eg, 14-16) that 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

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