



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



JEAN-PIERRE MOUEIX

2013 VINTAGE EN PRIMEUR



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*“Perhaps the best has become
the enemy of the good.”*

ADAM BRETT-SMITH
BORDEAUX, MAY 2014

To find out more about Corney & Barrow visit
www.corneyandbarrow.com

2013 VINTAGE REPORT

These Moueix wines are good. Their colours glittered brightly and bravely during a one-and-a-half hour tasting on a beautiful spring Saturday last month. I scribbled 5 words and a name in the margin of my tasting notes – balance, tenderness, simplicity, effortless and (above all) pleasure. The name was David Gower which will mean everything to cricketers and nothing to anybody else.

4 They will drink early and well and they won't be dismissed by time, either. I suspect your expectations will be exceeded. Nevertheless, 2013 offered a cocktail of malevolent conditions which required very careful interpretation during our week long tasting in Bordeaux. Our search for good wines conducted in an atmosphere of almost salacious negativity of third party opinion, that largely combined resentment with *schadenfreude*. Perversely, this made our search more gratifying. In truth we like difficult vintages – anybody can buy great wine in great vintages, this is not a skill – but to buy good wine in lesser years is what wine merchants are supposed to do and we love it.

The leaf-fall of 2012 had been late after virtually the only frost of 2013's growing season at the beginning of December. Thereafter winter had been merely cool but almost always wet and sunless. The wet conditions were pretty constant throughout January in particular and February and March in general. April was extraordinary however, with a slightly later-than-usual budburst on the 6th shortly followed by a period of warm and then hot sunshine, with the temperatures in the late twenties and on two occasions breaking the magical 30°C (86°F). What Christian Moueix referred to as 'unstable oceanic climatology' became more simply a rollercoaster later on in the month with temperatures over just three days varying between 25.5°C (77.9°F) on the 25th and 13°C (55.4°F) on the 27th. The vines loved it however and optimism returned cautiously as the leaves grew exuberantly only for May to be dull, cool and occasionally wet. Growth slowed and further rainfall and unpredictable weather in June caused a difficult and late flowering with both *coulure* (poor fruit set) and *millerandage* (where the nascent fruit simply drops off). This promised two things – the harvest was going to be late and it was going to be small. It became significantly smaller when the Moueix's elected in July to prune and drop every single cluster that had few berries. This was done before *véraison* (when the

grapes turn from green to black/red) in order to allow what remained the chance to ripen properly. The leaf canopy was also cropped twice in mid-July to balance the ripening process. These initiatives were rewarded by another factor that has frequently been overlooked by third party commentators – that the heart of 2013's summer in July and August was actually quite beautiful – warm, often hot with blue cloudless skies. I know because I was there in both months including a ten day break on holiday in August. This heart was perhaps the only constant in the year but, battered on all sides both before and after July and August, it was enough to provide the ingredients for a quality that might actually be quite good.

It was for this reason that another, final leaf reduction was effected at the end of August and after *véraison* along with a final dropping of late clusters. The remaining grapes ripened well, sugar levels rose satisfactorily and one of the loveliest ingredients of the crop – tenderness – was promised. With tenderness however frequently comes fragility. These were not thick-skinned grapes and consequently were less well-equipped to deal with the variable and frequently humid conditions in September. With rain threatening on one side and incipient rot on the other it must have been a little like playing hopscotch on a minefield and the Moueix waited until the very last moment before beginning the harvest on the 29th September, with a few younger-vined parcels picked on the 26th. The entire crop was harvested in under one week, with completion in Saint-Émilion on the 3rd October and Pomerol on the 7th. The optical sorting table, which eliminated any malformed berries reduced a small crop even further but what remained nevertheless managed to achieve a highly satisfactory 13% natural alcohol after gentle extractions and just two weeks maceration with very light pumping over to avoid any difficult tannins.



CHRISTIAN MOUEIX

It is worth quoting wine writer Matthew Jukes and I am grateful to Jukesy (a fellow motorcyclist) for allowing me to do so. He is most noted as a champion of Australia so I find his words particularly eloquent:

“There are also a host of Châteaux who got it exactly right. Slim, calm wines with bright fruit notes, sensitive oak, refreshing acidity and allure we haven’t seen for decades. These are wines which hark back to a bygone era – an era I am incredibly keen on. This was a time before massive oak, extraction and high alcohol, when slender clarets aged gracefully and confidently as opposed to starting off life a steroid-soaked sprinter who simply got so old he couldn’t run any more. Pumped up wines never gain balance, elegance or grace and great red Bordeaux should have all three of these traits. In short, if this vintage had occurred thirty or forty years ago then no decent wine would have resulted. Today, if you are talented and are the guardian of stunning soils and settings there is no excuse not to make a delightful, refreshing, forward-drinking and distinguished wine. They might not score massive points but they will make lots of friends in due course.”

I would like to think that these words could be applied to the Moueix wines in this offer.



CHÂTEAU LA FLEUR-PÉTRUS, POMEROL

ALLOCATION PROCESS

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

May we please have your order by Friday 30th May 2014.

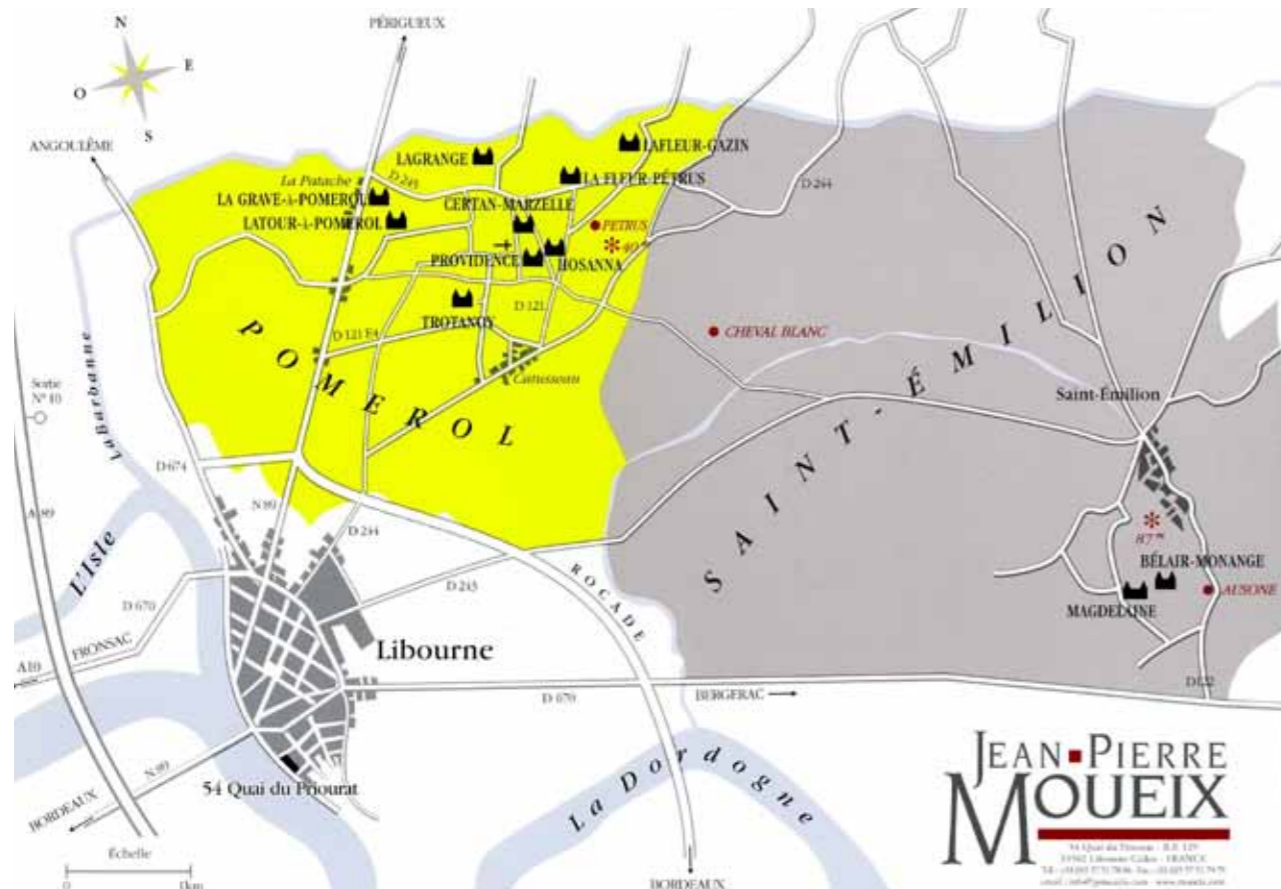
Allocations will be completed by Friday 6th June 2014. Confirmation of order will be through receipt of invoice and the wines will be delivered or placed in your reserves on payment.

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.



ADAM BRETT-SMITH
May, 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.

CHÂTEAU VIEUX LARTIGUE, GRAND CRU SAINT-ÉMILION

This is the perfect wine for a 'starter' cellar and /or those in need of an early drinking *Grand Cru* of ridiculous value. It is an excellent substitute for Château Barrail du Blanc (Barry White as it is known at Corney & Barrow) which alas fell at the first of many obstacles in 2013 and is not being offered *En Primeur*. Vieux Lartigue lies close to Barrail du Blanc in Saint-Sulpice de Faleyrens, on light sandy soil that happily, almost inevitably has produced a wine of easy charm. Ruby in colour and with a sweet, gentle briary red fruit nose this wine has a really attractive supple, easy weight to it, freshly fruited, an easy, relaxed structure without being boneless and a clean mid-weight length. Good wine.

Corney & Barrow Score 16
Recommended drinking from 2015 - 2018

£125/case of 12 bottles, in bond UK

CHÂTEAU LA SERRE, GRAND CRU SAINT-ÉMILION

We offered this wine last year and happily do so again: a reflection on just how good it is. In the more modern, flamboyant style perhaps with a dark, toffee, summer pudding nose but neatly avoiding the excesses of extraction on the palate since it offers a very flavourful chewy (but not tannic) richness, fine fruit, good density and a nice, fresh length. Good achievement this.

Corney & Barrow Score 16
Recommended drinking from 2015 - 2019

£265/case of 12 bottles, in bond UK

CHÂTEAU DE SALES, POMEROL

A beautiful Château and lying once again on light sandy soil close to Moulinet, this is classic light (but not lightweight) Pomerol – a pleasure seeker and giver. With a limpid ruby colour and a bright red-fruited nose this has an easy, supple charm, medium concentration and a beguiling, sweetly flavoured finish. Nice wine.

Corney & Barrow Score 16
Recommended drinking from 2015 - 2018

£175/case of 12 bottles, in bond UK

CHÂTEAU LAGRANGE, POMEROL

Lesser vintages almost always offer a transparency – in other words individual terroirs show themselves more easily and earlier. It is an attractive quality and Lagrange, a long-time favourite shows it well. Lying between Château La Grave and La Fleur-Pétrus this has a bright, black fruited, inky nose, with a palate that firms up well. This wine has really nice chunky but lithe fruit, a chewy density and length with excellent balance.

Corney & Barrow Score 16
Recommended drinking from 2016 - 2019

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

CHÂTEAU PLINCE, POMEROL

This small (8.66 hectare) vineyard lying to the east of Libourne and with the famed Château Nénin as its immediate neighbour, has produced an excellent wine in 2013. Sandy soil here again but with a ribbon of the famous '*crasse de fer*' ground that gives this wine an added depth. Plince has a firm, ruby colour and a lovely, sherbet-fresh black-fruited perfume. The palate offers purity, a subtly plump weight which is excellently and gently extracted and a pure, long finish. Good wine.

Corney & Barrow Score 16 to 16.5
Recommended drinking from 2016 - 2020

£250/case of 12 bottles, 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.

L'HOSPITALET DE GAZIN, POMEROL

This is the second wine of the great Château Gazin, immediate neighbour of Château Pétrus to whom it was forced through death duties to sell 9 acres of its vineyard in 1969. The lineage is great therefore and the wine in 2013 quite excellent. Firm ruby colour. The nose has a perfume of beautifully fresh, inky black and red fruits and a palate that has an almost lazily, effortlessly deployed supple richness, ripe flavours and a generous and full finish. This is a 'heart-on-its-sleeve' L'Hospitalet and all the better for it.

Corney & Barrrow Score 16 to 17
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

Personally owned by Christian Moueix and the home of MD and old friend Laurent Navarre this is one of the great, gravel soiled Pomerols. It shares much of the charm of the 2004 vintage and I suspect will develop similarly. The nose is a little muted at this stage; with hints only of strawberry and damson but the palate has lovely balance, a lithe, silky structure with powder-fine tannins, freshness, purity and length. Good wine.

Corney & Barrrow Score 16 to 16.5
Recommended drinking from 2016 - 2020

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

CHÂTEAU BOURGNEUF

We have said a number of times before that this is the property to watch. The new generation in the form of Dominique and Xavier Vayron are now in charge and of course the vineyard, immediate neighbour of Château Trotanoy, shares some of the legendary, dense clay soil of that great Château, the remainder being gravelled. This is an ambitious wine in 2013 with a dark, almost opaque ruby colour. The nose is cocktailed cherry rich with red and black fruits, dark and dense. The ambition is in the palate which is full-flavoured, dry-structured but balanced by pure, fresh, chewy fruit, fine concentration and length. My score may be conservative (I put in brackets 'I think this is worth a punt') well, we've bought it!

Corney & Barrrow Score 16 to 17
Recommended drinking from 2017 - 2021

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

CHÂTEAU LATOUR À POMEROL, POMEROL

I love this wine, perhaps because it is undervalued or at least passed over in favour of lesser vineyards with shorter histories. We will be doing a dinner later this year to deploy the great qualities of this legendary property. Bias apart, this is a fine, fine effort in 2013. The nose offers a concentration of bright, piercingly fresh pure red fruits and then a darker thread of old vine perfume. The palate is measured, silkily firm with a lovely dry density, almost chocolate-succulent and a very, very good balance to the finish.

Corney & Barrrow Score 16 to 17
Recommended drinking from 2019 - 2022

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

CHÂTEAU CERTAN DE MAY, POMEROL

Last year I referred to this historic, tiny (5 hectare) estate as the Figeac of Pomerol for its particular Cabernet influenced style. I suspect there is less Cabernet this year but the uniqueness remains, with that characteristic spicy, tarry, briary perfume, almost lipstick. The palate is however both silky and dense with powerful fruits, terrific focus and medium concentration (well extracted) and above all balance with a rich, biscuity length. Impressive.

Corney & Barrrow Score 16 to 17
Recommended drinking from 2018 - 2022

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

CHÂTEAU GAZIN, POMEROL

This is very much the *Grand Vin* to its second wine L'Hospitalet, not to mention *Grand Seigneur* indeed in 2013. Opaque ruby colour. The nose is darkly perfumed, pointed, spicy, with an almost Egyptian scent. The palate is dense, full, concentrated but with the fruit, like the cavalry in support, covers the structure well with fresh, pure bright flavours and super length. *À la limite* but gets away with it and once again, my score may just be conservative.

Corney & Barrrow Score 15 to 17
Recommended drinking from 2018 - 2023

£420/case of 12 bottles, in bond UK
£430/case of 6 Magnums, in bond UK

CHÂTEAU LA FLEUR-PÉTRUS, POMEROL

This great estate is on a roll, recognised the world over as one of the greats to which reputation the inclusion of the superb, tiny plot of Château Guillot (neighbour of Le Pin) has put the cherry on the cake. Firm ruby colour, La Fleur-Pétrus has finessed the frequently traumatic conditions of 2013 quite perfectly, with a plumply ripe perfume of supple rich red fruits and a sense of effortlessly deployed flavours. Sweet and clean with a beautifully balanced silky structure which balloons beautifully across the palate. This will be a fine, fine bottle.

Corney & Barrrow Score 17 to 18
Recommended drinking from 2020 - 2025+

£475/case of 6 bottles, in bond UK
£485/case of 3 Magnums, in bond UK

CHÂTEAU BÉLAIR-MONANGE, 1ER GRAND CRU CLASSÉ B SAINT-ÉMILION

Home to Edouard and Kelley Moueix this was historically one of the greatest – if not the greatest – wines in Saint-Émilion, a position that it is Edouard's intention to resume. Since last year the neighbouring 1st Growth Château Magdelaine has been incorporated into this tiny estate and all the ingredients are now in place. Limpid dense ruby colour, the nose has a wonderfully open, briary and pure perfume of elegant red fruits. Fresh and classic. The palate is more profound and authoritative with dry, but silken fine tannins, a relaxed, pure concentration and that delectable flowing freshness to the finish. Fine wine.

Corney & Barrrow Score 17
Recommended drinking from 2021 - 2025

£375/case of 6 bottles, in bond UK
£385/case of 3 Magnums, in bond UK

TO ORDER

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020 7265 2430 (London)

or

01875 321 921 (Edinburgh)

Please email

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Château Trotanoy will be released with its own offer in June

CHÂTEAU TROTANOY

Château Trotanoy will be released with its own offer in June.



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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, 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, 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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