



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



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

**CORNEY &  
BARROW**

INDEPENDENT WINE MERCHANTS-1780

**OLIVIER LEFLAIVE**

2014 VINTAGE

**PULIGNY-**



# OLIVIER LEFLAIVE

2014 VINTAGE

There is even more reason to celebrate Olivier Leflaive's 2014 vintage, as it marks the 30<sup>th</sup> anniversary of the business. Since its beginnings in 1984, the company has carved out an enviable reputation and impressive international clientele, as one of Burgundy's most respected names.

Today, Olivier Leflaive's portfolio offers a veritable odyssey through this famously fragmented wine region, spanning Burgundy's spectacular spectrum of styles from Chablis in the north, via the villages of the Côte de Beaune, to the Côte Chalonnaise further south.

However it is the sheer quality and notable consistency of Olivier Leflaive's wines that mark them out. Olivier has a loyal, long-standing technical team in the talented Franck Grux and Philippe Grillet, and the reputation of Olivier's wines owes much to their meticulous approach. Custodians of quality in the vineyard and the cellar, they manage Olivier's vineyard holdings across the Côte, as well as relationships with over 100 small-scale *vignerons* across Burgundy, who supply their grapes to Olivier Leflaive year on year. This does not mean simply turning up when the grapes are ripe; Franck and Philippe advise individual growers on all aspects of vineyard management throughout the growing season from pruning to harvest.

This then, is the foundation of Olivier's range: access to a vast assortment of vineyards, maintained to exacting quality standards. From this rich palette of grapes, a dazzling array of wines can be created, each displaying their own character, flavour and structural profile. This is also the key to Corney & Barrow's selection of Olivier's wines: over many years, we and our customers have developed such an affection for certain vineyards and their wines, that Olivier now vinifies the grapes separately and makes special *cuvées* just for us. Every spring, we go down to Puligny to taste the young wines from barrel, then commit to allocations straightaway to guarantee our exclusive blends as well as benefit from preferential prices.

To find out more about Corney & Barrow visit  
[www.corneyandbarrow.com](http://www.corneyandbarrow.com)



*“2014 – succulent or seductive,  
depending on your mood.”*

*“Selon votre humeur, 2014 sera  
craquant ou croquant.”*

FRANK GRUX, TECHNICAL DIRECTOR  
MAY 2015

While the last 30 years have seen the company grow beyond local markets, there is a prevailing sense of rootedness, family values and no-nonsense pragmatism at the heart of this business. While Olivier is officially 'retired', having passed the reins to his talented young CEO Jean Soubeyrand back in 2007, he is a constant presence in Puligny-Montrachet.

At the Maison d'Olivier – the family hotel run by Olivier's vivacious daughter Julie – he or brother Patrick will appear magically at 10am sharp every day; to lead groups of eager visitors for a tour of the vineyards; and again in the evening, sit at the bar with hotel guests, to share a glass or two from the cellar. Obviously, this is what retirement is for, not just golf balls (the region has had quite enough of those, thank you very much; see Vintage Report on page six). '*Le vin, c'est le plaisir*' explains Olivier, when I join him one night for an aperitif in the hotel restaurant. Wine is about pleasure! Conviviality! Friends! Laughter! 'This is what matters,  *finalement*!' He exclaims, slapping his hand on the counter. I must confess, as a Master of Wine student on a deep dive into the detail of viticulture and vinification, this is a refreshing shot of pain relief. '*Pleasure, ma chérie!*' Forget pruning techniques, pH monitors, parasites of the vine trunk! Truant in a glass, my Pernand-Vergelesses tastes all the more exquisite. Pleasure and pain are regular bedfellows of course. Producing wine of high quality is back-breaking stuff, and Olivier and his team have built their reputation on 30 years of hard graft. Time for that glass...

REBECCA PALMER  
June, 2015



# VINTAGE OVERVIEW

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Olivier Leflaive's 2014s promise to be very good – the most exciting and 'complete' vintage in some years.

While it is never easy to assess wines at such an early stage in their development, tastings in mid-April 2015 and again a month later suggest common themes: a harmonious balance of ripeness and acidity and a marked typicity of origin. Expect classics this year, across the board.

From Chablis: elegant wines but ripe too, chalky and invigorating with citrus acidities and the welcome tang of iodine. Further south, the Côte de Beaune is polarised, its wines reflecting weather events during the growing season. You will find particularly expressive, powerful wines from the hail-affected villages whose crop yields were slashed and remaining grapes tiny and concentrated (eg Meursault, Auxey-Duresses). These wines bear a resemblance to the richer styles of 2012, with fresher acidities. Meanwhile in Puligny, Chassagne and Saint-Aubin, we have benchmark wines: line and length, poise and precision. The Côte Chalonnaise is all charm: the wines are aromatic, ripe and well-balanced, representing outstanding value, as always.





# VINTAGE REPORT

In Burgundy, Christmas Day 2013 was almost t-shirt weather. Even then, many predicted a mild growing season and early harvest in the year to come. And lo it came to pass!

No early morning frosts this year, no need for de-icer. By the end of February and through March, the mercury rose steadily to 10 - 15 °C, provoking an early budburst. April and May were also surprisingly fine and trouble-free – not even an outbreak of mildew or oidium, often impostors at this point. Even better, excellent weather in early June created perfect conditions for flowering. The fruit set well, the vines were in rude health, in fact all elements were in place for a picture-perfect harvest. The only issue perhaps, was a lack of water on the slope, causing a degree of hydric stress to younger vines; a small cloud in an otherwise flawless sky. Harvest looked set for the end of August. Time for *vignerons* to put their feet up? Not so fast. From the 20<sup>th</sup> June, the thermometer started to climb alarmingly, up into the 30s and hitting 35 °C in some sectors. Then, on 28<sup>th</sup> June at 5pm, catastrophe. The *vignerons*' recurring nightmare had become a reality for the third year running, as a terrifying hailstorm of unprecedented power cut a devastating swathe through Meursault, Volnay, Pommard, Beaune, Auxey-Duresses and Monthélie. Attempts to shoot silver iodide pellets into the stormcloud were futile in the face of such force. Hailstones the size of golfballs destroyed up to 80% of the harvest, wiping out months of back-breaking work in a matter of minutes. Recovery – however limited – would depend on meteorological conditions in the following weeks, and fortunately, July saw a swift return to calmer weather. The battered vines started to heal their wounds and fresh foliage kick-started photosynthesis. The vineyards that were spared, benefited from the favourable weather conditions too. Despite a cool, cloudy August, the crop was ripening evenly, and other than a few rainstorms towards the end of the month, the weather set fair. September heralded a period of exceptional sunshine and warmth. In the sectors spared by hail, the grapes ripened first, and Olivier Leflaive picked earlier here to optimize balance and freshness, key to the house style. The vineyards that had suffered hail damage were picked a little later. Featuring tiny berries and reduced crops, their wines are particularly concentrated and rich.

## VINTAGE RATING

2014	18.5 - 19
2013	17.5 - 18.5
2012	17 - 18.5
2011	16.5 - 17
2010	18.5 - 19
2009	17
2008	18
2007	17 - 17.5

## 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.



# CHABLIS

## A classic vintage for Chablis lovers: elegant, mineral, iodine

We are delighted to be able to offer Olivier's Chablis again, after a year's hiatus. As you will recall, 2013 was a notoriously testing vintage in Chablis, sending blood pressure and pricing to record highs. Steeling themselves for more of Mother Nature's fun and games in 2014, Chablis' beleaguered *vignerons* were met with a warm growing season and instead of sluicing walls of rain, precious little water that brought drought conditions to much of the region. A refreshing shower at the end of August helped bring the grapes to full maturity. The grapes were picked in ripe and pristine condition, with perfect acidity levels.

### CHABLIS LES DEUX RIVES

Olivier's classic Chablis blend from selected old vine plots on either side of the river Serein. The 2014 shows generous, ripe apple fruit on the attack, earthy notes and the sensation of stones behind, then a tang of acidity to finish.

Corney & Barrow score 17  
Recommended drinking from 2015-2018  
Estimated arrival UK: September 2015

£120/case of 12, in bond UK.

### CHABLIS GRAND CRU VAUDÉSIR

Tiny production from this old vine *grand cru*. Soft baked pear and creamy layers envelop, then a sense of swell and minerality as the wine moves over the palate. Rich and yielding, concealing a firm core of acidity.

Corney & Barrow score 18  
Recommended drinking from 2016-2019+  
Estimated arrival UK: September 2015

£365/case of 12, in bond UK.

#### TO ORDER

Please call

020 7265 2430 (London)

or

01875 321 921 (Edinburgh)

Please email

[sales@corneyandbarrow.com](mailto:sales@corneyandbarrow.com)

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# CÔTE DE BEAUNE

## Excellent quality and typicity: expressive, harmonious, elegant

Franck Grux is not given to hyperbole however he has quietly expressed his confidence this year in the wines of the Côte de Beaune. There seem to be two contrasting style profiles. The first is more elegant, predicated on line and length, richness without excess. True to *village* and *cru*, this camp includes the wines of Puligny and Chassagne-Montrachet. The second style, that includes the wines of Meursault and Auxey-Duresses, is quite different: expressive, rich and intense, these wines are the result of radical weather events and vastly reduced yields (less than 30hl/ha), such as Meursault and Auxey. This is certainly a vintage with something for everyone.

### BOURGOGNE ALIGOTÉ

Ripe baked pears, cream swirls and a shot of citrus from this gnarly old Aligoté vineyard, its fruit even more concentrated this year due to ridiculously low yields, the result of unsettled weather at flowering. A lovely white Burgundy at the price.

Corney & Barrow score 18  
Recommended drinking from 2015-2018  
Estimated arrival UK: September 2015

£80/case of 12, in bond UK.

### BOURGOGNE BLANC LES SÉTILLES

The insider's secret and all-time favourite: Puligny and Meursault village fruit blended to a secret recipe, with clever use of old oak barrels balanced by stainless steel. Acacia blossom, fresh macadamia nuts, and creamy baked apple fruit on the palate wrapped around a steel core.

Corney & Barrow score 17  
Recommended drinking from 2015-2018  
Estimated arrival UK: November 2015

£115/case of 12, in bond UK.  
£130/case of 6 magnums, in bond UK.

### AUXEY-DURESSES LA MACABRÉE

Rich, cream-soft and full of bright energy, La Macabrée is outstanding in 2014, resembling more than ever the structure and flavour profile of Meursault, with which it is often compared. Fortunately, in a year that devastated the more famous village, Auxey was spared. That said, yields were so low – as across much of the Côte de Beaune – that our allocation is small, so catch it while you can. Great value.

Corney & Barrow score 18.5+  
Recommended drinking from 2016-2020  
Estimated arrival UK: October 2015

£185/case of 12, in bond UK.

### PERNAND-VERGELESSES

You will spy Pernand-Vergelesses in any savvy Burgundy collector's secret stash. For Pernand's chalky pebble-strewn vineyards sit cheek-by-jowl with those of Corton-Charlemagne, and well-made Pernand has much of the latter's style and depth. With its scented silken layers of pistachio cream, and considerable length shot with mineral tension, Pernand shivers with energy.

Corney & Barrow score 18  
Recommended drinking from 2016-2018  
Estimated arrival UK: October 2015

£180/case of 12, in bond UK.  
£3,750/1 barrel, in bond UK (see page 16 for more information)

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SAINT-AUBIN 1ER CRU EN REMILLY

Saint-Aubin continues its ascent to the firmament of white Burgundy villages, and the poor, stony parcel of En Remilly has remarkable potential. Laser-cut delicacy and definition are its hallmarks, while its underlying steely structure, nutty richness and length, hint at Puligny a stone’s throw down the slope.

Corney & Barrow score 18.5  
Recommended drinking from 2016-2019  
Estimated arrival UK: October 2015

£220/case of 12, in bond UK  
£235/case of 6 magnums, in bond UK

SAINT-AUBIN 1ER CRU DENTS DE CHIEN

A darker, more savoury iteration of Saint-Aubin, Dents de Chien displays the depth and dimension expected of a *premier cru*. Richly-layered, tense and minerally, there are elements of both Puligny and Meursault in this exceptional *lieu-dit*. Stylish and satisfying.

Corney & Barrow score 18.5  
Recommended drinking from 2016-2019  
Estimated arrival UK: October 2015

£220/case of 12, in bond UK  
£235/case of 6 magnums, in bond UK

CHASSAGNE-MONTRACHET  
LES BLANCHOTS

Beguiling as always, Blanchots seduces with its white flower perfume, sensuous apple-pear fruit, and textural draw. This little parcel of vines is a continuation of the Criots Batard-Montrachet vineyard, and the pedigree shows. Fresh, intense, poised: a timeless classic.

Corney & Barrow score 18.5-19  
Recommended drinking from 2016-2020  
Estimated arrival UK: February 2016

£325/case of 12, in bond UK  
£340/case of 6 magnums, in bond UK

PULIGNY-MONTRACHET LES MEIX

Elegant, mineral and creamy, Les Meix is benchmark Puligny, with the line, curve and underlying tension of a dancer. A gnarled old vineyard, planted in 1961, the rocky *terroir* of Les Meix yields ridiculously small quantities of concentrated grapes with perfume and bite. A bestseller, year after year.

Corney & Barrow score 18.5+  
Recommended drinking from 2016-2020  
Estimated arrival UK: February 2016

£325/case of 12, in bond UK  
£340/case of 6 magnums, in bond UK

PULIGNY-MONTRACHET LEVRONS

Bright and lithe, exciting Levrans has similar fruit to Les Meix, with the volume turned up to eleven. This is the first time we have had access to this chalky, pebble-strewn Puligny parcel, with its 55 year-old vines and their tiny, concentrated yield. Delicious, classically-structured, expansive in the mouth.

Corney & Barrow score 18.5+  
Recommended drinking from 2016-2020  
Estimated arrival UK: February 2016

£325/case of 12, in bond UK  
£340/case of 6 magnums, in bond UK  
£6900/1 barrel, in bond UK (see page 16 for more information)

MEURSAULT NARVAUX

Sensuous and ripe, Narvaux is a lovely Meursault with curves in all the right places and tension beneath, thanks in part to the seam of chalky soil in this particular vineyard. In a year where Meursault was devastated by hailstones the size (and potential velocity!) of golf balls, our allocation equates to a single barrel.

Corney & Barrow score 18.5  
Recommended drinking from 2016-2020  
Estimated arrival UK: February 2016

£330/case of 12, in bond UK  
£345/case of 6 magnums, in bond UK

PULIGNY-MONTRACHET  
1ER CRU LES REFERTS

Textbook Puligny *premier cru* from 50 year-old vines, Les Referts has all the elements in place. Exotic white flowers, creamy fresh nuts and silky fruit wrapped around a tight mineral core. The wine has a sense of presence, simultaneously light and fine, its heady scent remaining long after the last sip. Outstanding.

Corney & Barrow score 19  
Recommended drinking from 2017-2022+  
Estimated arrival UK: March 2016

£465/case of 12, in bond UK  
£480/case of 6 magnums, in bond UK

MEURSAULT 1ER CRU LES PORUZOTS

Decimated by the hail that wiped out so much of Meursault’s production in 2014, Poruzots is in even shorter supply than usual; we have just a few cases of this exceptional wine to offer. Dark and opulent, Poruzots is beautifully structured, with finesse and tone to its curve. Particularly complex and concentrated this year, the result of exceptionally low yields.

Corney & Barrow score 18.5-19  
Recommended drinking from 2017-2022+  
Estimated arrival UK: March 2016

£425/case of 12, in bond UK  
£440/case of 6 magnums, in bond UK

CHASSAGNE-MONTRACHET  
1ER CRU ABBAYE DE MORGEOT

Rich and refined, Abbaye de Morgeot is a wine to savour slowly. Layered and contrasting, intoxicating by turns with its jasmine/orange flower scent, fresh firm fruit and dark mineral seam, Morgeot exudes natural self-assurance and sophistication. Serious staying power.

Corney & Barrow score 19  
Recommended drinking from 2017-2022+  
Estimated arrival UK: March 2016

£455/case of 12, in bond UK  
£470/case of 6 magnums, in bond UK





# CÔTE CHALONNAISE

High appeal, outstanding value: ripe, aromatic, well-balanced

The Côte Chalonnaise followed the trajectory of the Côte de Beaune, with generally mild, even conditions. A slight lack of water gave slightly reduced yields, however the grapes were harvested in pristine health. The resulting wines are perfumed and expressive, with ripe fruit and fresh acidities in fine balance. The Côte Chalonnaise typically represents outstanding value for money relative to the Côte d'Or; this year is no exception.

## MONTAGNY 1ER CRU BONNEVEAUX

Succulent and fresh, with notes of white flowers and a silky buttercream texture, this wine is the fruit of an exceptional site, a south-facing suntrap that more than merits its *premier cru* status. A world-exclusive for Corney & Barrow, we buy every single bottle made.

Corney & Barrow score 18,5  
Recommended drinking from 2016-2019  
Estimated arrival UK: October 2015

£150/case of 12, in bond UK  
£165/case of 6 magnums, in bond UK  
£3150/1 barrel, in bond UK

## RULLY 1ER CRU RABOURCÉ

Heady jasmine, fresh almond, and a ripe, luxuriant palate are the hallmarks of this lovely *premier cru*, one of our all-time favourites here at Corney & Barrow. The fruit of a warm, luminous vineyard, Rabourcé is an inviting, comely wine with underlying tone and structure.

Corney & Barrow score 18,5+  
Recommended drinking from 2016-2019  
Estimated arrival UK: October 2015

£165/case of 12, in bond UK  
£180/case of 6 magnums, in bond UK

## RULLY 1ER CRU LES CLOUX

Perched atop the same slope as moreish Rabourcé, les Cloux is the more athletic, toned sibling. Clean-cut, focused and lithe, Les Cloux has its pert fruit, minerals and cream in all the right places and always delivers its homework on the nail. Will unzip with time and a little patience.

Corney & Barrow score 18,5+  
Recommended drinking from 2016-2019  
Estimated arrival UK: October 2015

£165/case of 12, in bond UK  
£180/case of 6 magnums, in bond UK  
£3500/1 barrel, in bond UK

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# YOUR OWN BARREL OF OLIVIER LEFLAIVE'S WINES!

Olivier and his team have once again agreed to provide a small selection of some of their favourite wines of the vintage, for you to purchase 'en barrique'.

A barrel contains 225 litres of wine, equivalent to 25 cases of 12 bottles. The barrel prices allow you to make significant savings on standard case prices. Furthermore, those of you taking advantage of this special offer will be treated by Olivier to an overnight stay at his award-winning 4\* hotel La Maison d'Olivier, in the heart of the village of Puligny-Montrachet. This unique offer also gives you the rare opportunity of a private tasting with Olivier or the winemakers in Olivier Leflaive's cellars, where you will be able to taste your own wine as it matures.

In addition, for the first time ever, we can now offer you the chance to buy the barrel itself once your wines have been bottled, and have it shipped to you at the same time (price of purchase approx. £100 TBC, available on request. Onward distribution costs within UK will be quoted separately).

Olivier and team have selected the following wines for purchase by the barrel this year:

## MONTAGNY 1ER CRU BONNEVEAUX

Barrel price\*: £3150  
Equivalent case price: £126 (from £150)

## RULLY 1ER CRU LES CLOUX

Barrel price\*: £3500  
Equivalent case price: £140 (from £165)

## PERNAND-VERGELESSES

Barrel price\*: £3750  
Equivalent case price: £150 (from £180)

## PULIGNY-MONTRACHET LES LEVRONS

Barrel price\*: £6900  
Equivalent case price: £276 (from £325)

**Terms & Conditions:** All prices are quoted in bond, UK. This price includes one night's accommodation free of charge at La Maison d'Olivier Leflaive, Place du Monument, Puligny-Montrachet. [www.maison-olivierleflaive.fr](http://www.maison-olivierleflaive.fr). All barrel purchases are to be made to a single title-holder with a single invoice and single delivery address. The barrel price includes one night's accommodation free of charge (double or twin room) at La Maison d'Olivier. Cost of transport to the hotel is not included. The visit and tasting should be completed before their wines are bottled, however in special circumstances a later visit may be arranged up to 30th April 2016. Customers will be notified of intended bottling dates at purchase, so that they can plan their visit. Visits are non-transferable. Customers will also be notified when the wine is bottled and delivered to the UK. The price given equates to 25 cases of 12 bottles (75cl). If you would prefer bottling to take place in magnums, please contact your salesperson. Additional charges will apply.

FOR MORE INFORMATION OR TO ORDER PLEASE CALL 020 7265 2430

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## 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.