



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 &  
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INDEPENDENT WINE MERCHANTS - 1780


PÉTRUS

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2013 VINTAGE EN PRIMEUR



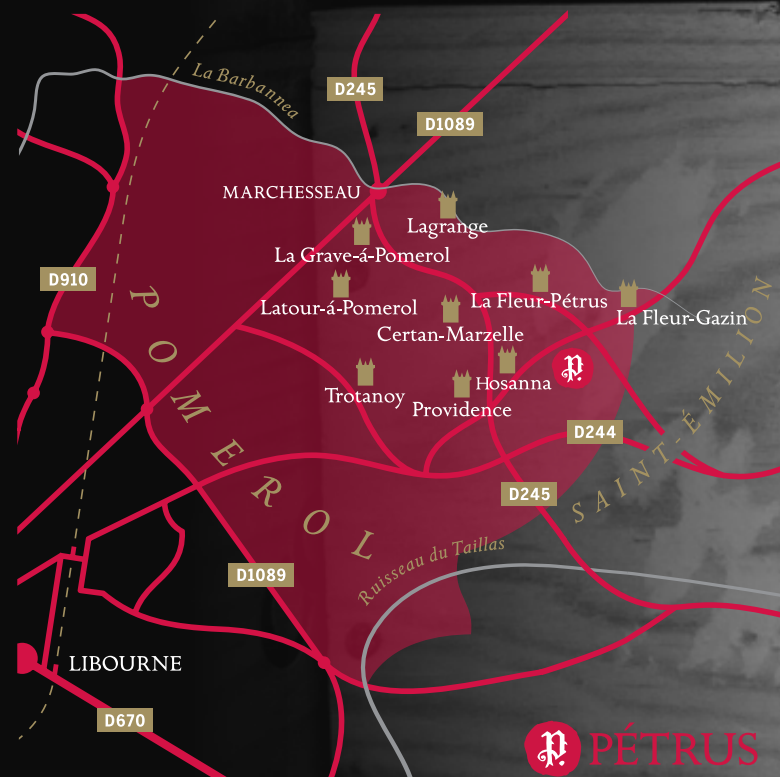
*“When we first tasted  
the 2013 vintage the first  
impression is fruitiness of the  
wine and then after is purity...  
the last word is pleasure.”*

OLIVER BERROUET, APRIL 2014

# PÉTRUS

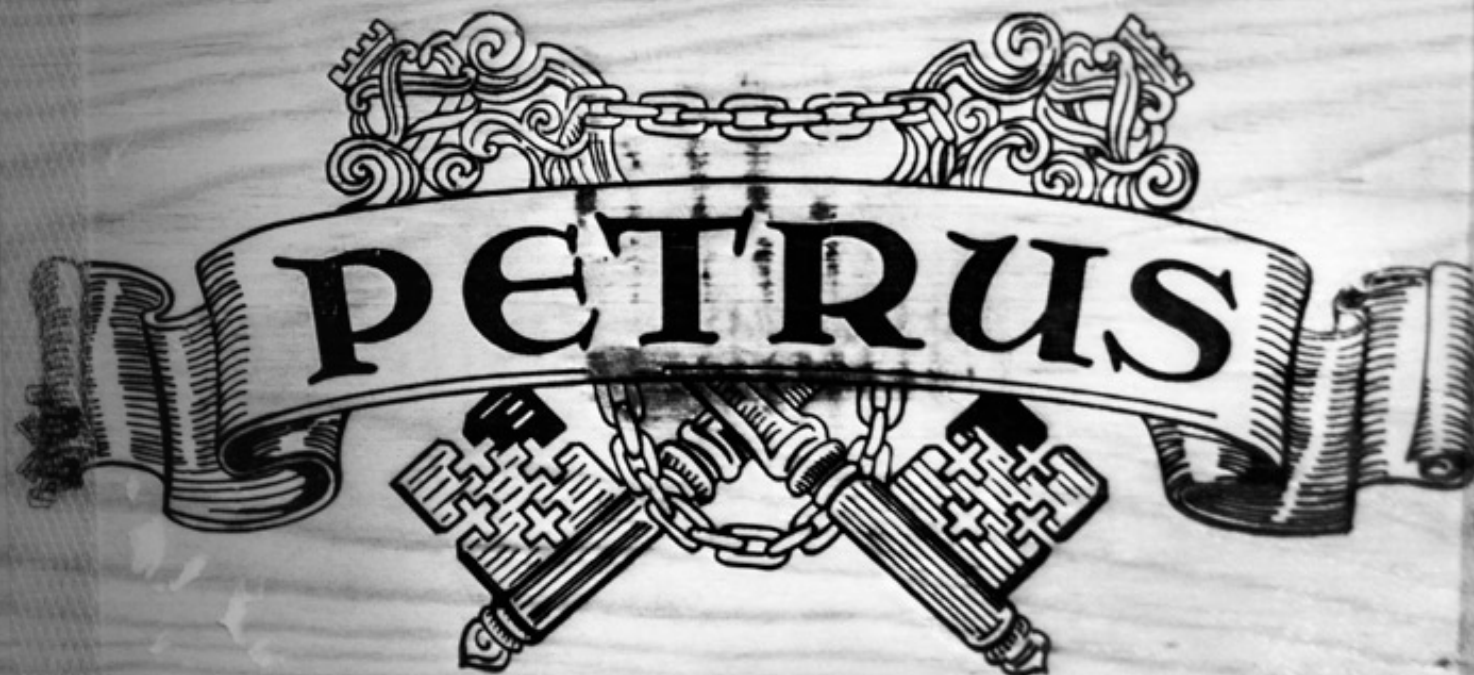
The warm, frequently hot months of July and August represented the heart of 2013. It was what occurred before that determined the quantity and what occurred afterwards that determined the compromise in quality.

## MAP



 PÉTRUS

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FR-AQ-10216  
HT DB

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6 That the heart was battered is in no doubt, that it existed at all was barely acknowledged by third party observers, but it was there, it represented a good cloth to cut the vintage from and in the end it produced for Pomerol a wine of enormous pleasure, utterly at ease with itself with a relaxed physicality, grace and style. If, as it is now generally accepted, Pomerol is the favoured commune in 2013, then Pétrus is its apogee. The nearest comparison I noted in the margin was with 1999 – a happy vintage that was also underestimated at birth, but has produced profound pleasure in maturity. So it will be with Pétrus 2013.

Unfortunately the trade-off for this quality was in the yield at just 23 hectolitres per hectare. This was the smallest vintage in the last 20 years, in which 40 - 45% of the crop was lost at flowering in June, a month characterised by unpredictable, frequently rainy conditions leading to both *coulure* (poor fruit set) and *millerandage* where the nascent berries simply dropped off. As Olivier Berrouet observed quite candidly “managing that loss was one of the main issues in 2013”, with the recognition that the vintage was going to be later than normal and that a balance had to be struck between achieving maturity and maintaining the health of the reduced crop. This was therefore to become a very labour intensive vintage with huge investment in man hours in the vineyard – constant, unrelenting work throughout July and August, which fell into two categories: firstly to drop the malformed or ‘skinny’ clusters to concentrate the remaining healthy berries, and secondly to manage the leaf canopy to maximise the chance of these berries ripening properly. It was at this time that the largely glorious conditions of July and August played to the unique strengths of this fabled vineyard with its dense, clay based soil. Where other vineyards suffered

occasionally from heat stress, the Pétrus vines drew on the water reserves of the earlier, very wet spring and relished the conditions. This was just as well because there was not one drop of rain from the 20<sup>th</sup> June to the 27<sup>th</sup> July and very little in August. There was a lot of heat however and bright, bright sun. Presciently, Olivier had been very careful in retaining sufficient leaf cover to protect the tender skinned grapes from ‘burn’.

From the beginning of September the weather became more variable. There was warmth certainly but also humidity. Olivier’s team in an exercise of brinksmanship waited out these conditions as others, harvested earlier fearing the onset of rot. With perfect timing, and just before the massive downpour of the 5<sup>th</sup> October when 15mm of rain fell, the crop was brought in during three lightning days of work, on the 2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup>. As usual the state of the art optical sorting table was used to ensure the selection of ripe, healthy grapes and a highly satisfactory 13.2% natural alcohol was achieved.

The translation of these ingredients was as important as their creation. “You need to focus on the pleasure people will have when they open the bottle, you had to work your grapes gently, you did not want to work to get unripe flavours in the wine nor rude tannins, knowing that ‘green’ tannins are the last to be extracted”. As the tasting note makes clear, the results are beautiful: as pure an illustration of this great single grape vineyard as you could ask for. There is a ‘sense of place’ here that is calm, measured, beautifully balanced and utterly at ease with itself. When I asked Olivier whether he thought 2013 was a Cabernet year or a Merlot year he smiled mischievously “for us it is always a Merlot year”. Enough said.



OLIVIER BERROUET



# TASTING NOTE



## 2013 PÉTRUS

Firm, deepest ruby colour to rim. The nose is darkly perfumed but sweet and rounded with a vinous, slightly truffled quality that is delectable. The palate “balloons”; well, is ripe, full, even succulent, beautifully extracted but above all pure and of startling clarity. The balance, with 50% new oak, is excellent and there is that calm, at ease quality that will make this wine wonderfully approachable in youth but deceptively age worthy.

Corney & Barrow Score 18  
Recommended drinking from 2018 - 2025+



# ALLOCATION PROCESS

We are often asked by customers for guidance on what they should actually write in the quantity columns on the order form.

Regrettably and given that Pétrus is allocated due to intense demand, all orders have to be scaled back from what is requested on the order form.

Our suggestion is that you simply order what you would ideally like to receive.

1. The Château and Corney & Barrows' focus is on the private customer and as a consumer rather than a speculator.
2. The Château's wines are bought on the clear understanding that they will be stored and delivered in the UK only.
3. No customer will be allocated more than 12 bottles.
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 the Château.
5. Priority will be given to the Château's and Corney & Barrows' best, most loyal and most regular customers.

May we please have your order by Friday 18<sup>th</sup> July 2014. Allocations will be completed by Thursday 24<sup>th</sup> July 2014. Confirmation of order will be through receipt of invoice and the wines will be put into your reserve on payment. As detailed above, all orders are conditional upon UK storage only.

May we please request that invoices are paid in full by Tuesday 26<sup>th</sup> August 2014. In all fairness, we reserve the right to re-allocate your order to other customers on the waiting list if payment is not received by this time.

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

To avoid disappointment we strongly advise calling us to check your order has arrived.

*Adam Brett-Smith*

ADAM BRETT-SMITH  
July, 2014

## 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.



# TO ORDER

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Please contact

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