



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



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HIS PRINCE OF WALES  
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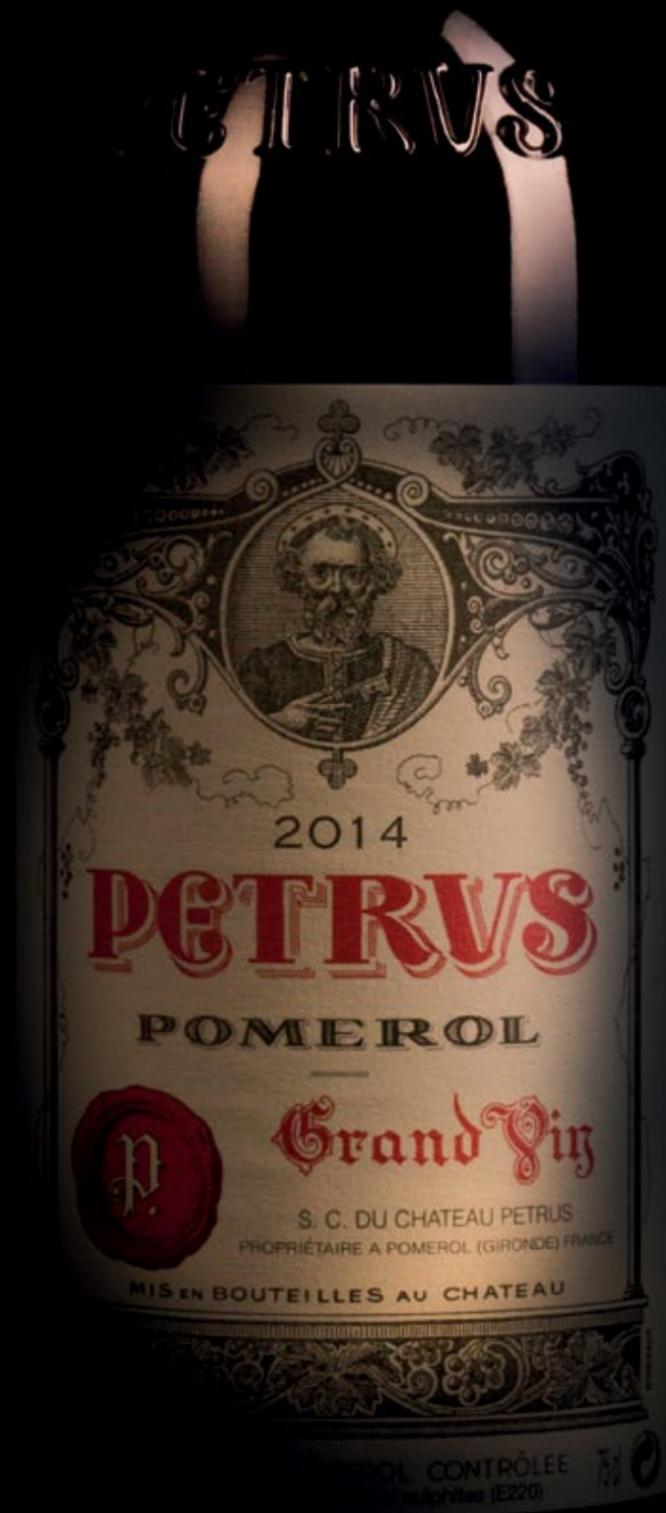
# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS - 1780



## PETRUS

2014 VINTAGE EN PRIMEUR



*“For us it is always a Merlot year.”*

OLIVIER BERROUET

# PETRUS

Last year when I asked Olivier Berrouet whether he thought 2013 was a Cabernet year or a Merlot year he smiled mischievously: *“For us it is always a Merlot year.”*

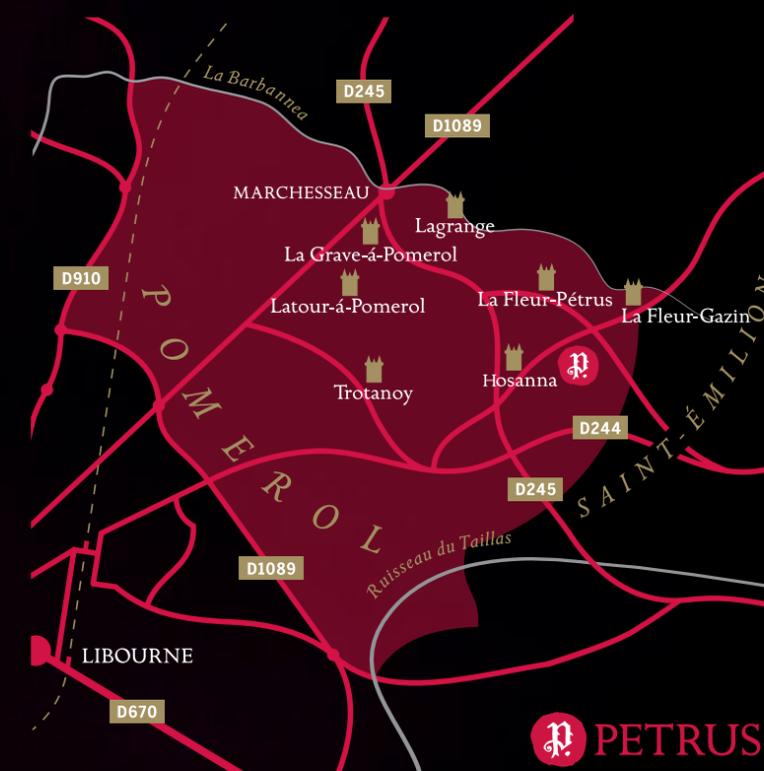
With the 2014 vintage there is a similar confidence, not because 2014 is a Merlot year (on the whole, Cabernet Sauvignon won by a head) but because there is a very high tensile, focussed and utterly pure quality in Pétrus 2014. It almost casually embraces the more traditional Pétrus qualities of profundity, richness, concentration and length. Whether it is – to paraphrase Paul Pontallier of Château Margaux – the greatest of the lesser vintages or the least of the greatest vintages is probably irrelevant. Pétrus 2014 is a beautiful wine, a great wine and that is quite enough.

It is easy to be distracted when tasting, more so perhaps with great wine. You can be influenced by reputation, by legend, by personality, by surroundings, by whether it is blue-skied outside or blotchy with cloud. I try to empty my mind – not difficult some would say – to go into neutral and free my thoughts and this frequently results in the wonderfully inconsequential. It made me picture Pétrus’ manager Olivier Berrouet as a conductor who has nursed, coached, pared and shaped an unruly orchestra into an almost perfect whole only to be told, minutes before the curtain goes up that he is playing to an empty room. And then, almost at the last moment, the auditorium fills until the house is packed and all of his investment, his heartache, his fear is repaid with a magnificent performance that brings the house down.

The growing season of 2014 was indeed unruly, for if the quality was there it didn’t necessarily show itself in the right way or at the right time. Ironically it had all started so promisingly. Spring was early, beautiful and unseasonably warm, with March highs of 20+°C (68°F) and budbreak observed on the 27<sup>th</sup> of April. May was a trifle damp and cool but a wonderful burst of sun and warmth greeted the flowering which was over in seven days (May 24<sup>th</sup> to June 2<sup>nd</sup>) and the first great hurdle in any growing season was cleared.



## MAP



And then the heartache. Summer was marked by humidity and almost tropical, frequently sulky warmth enlivened by thunderstorms. The leaf canopy loved it and the vineyard looked beautiful. The nascent grapes were less blessed as all the energies of the vines were channelled into perception and show above rather than the reality of quality below. This was when Olivier Berrouet and his team were unremitting in their work of bud thinning and cluster reduction, treatments that became even more specific in July and August as the canopy was also controlled in order to focus on the possibility of full maturity come harvest time. *Véraison*, when the grapes change colour from green to red, was two weeks late and the first three weeks of August were restless, only fitfully fine.



Finally, on the 25<sup>th</sup> of August, the 'house began to fill' with a radical change in the weather and the longest Indian summer on record began. Now we had clear blue skies, high pressure days of warmth and brightness with cool, cool nights that are so vital for complexity of flavours. Olivier was infinitely patient with harvesting this tiny vineyard, with picking from the 23<sup>rd</sup> of September until the 4<sup>th</sup> of October. The crop was beautiful, ripe, sweet (delivering a natural 14.5% of alcohol) and fresh with a delectable level of acidity. The translation of these ingredients was gentle and refined with subtle extraction of rich and profound flavours and tannins. As the tasting note suggests, this is one of the wines of the vintage – of either side – and quite rightly, has brought the house down.

*Adam Brett-Smith*

ADAM BRETT-SMITH  
July, 2015

*“Pétrus 2014 is a beautiful wine, a great wine and that is quite enough.”*

ADAM BRETT-SMITH



# TASTING NOTE

## 2014 PETRUS

Opaque ruby in colour. The nose has an almost startling vinosity, very pure and fresh initially and then, tripping slowly into focus, the more profound perfumes of spice, black and red fruits and an intense almost camphorous richness. The palate is deceptively silken at first, very fresh again, followed by rolling layers of densely ripe, concentrated richly extracted flavours and fruits. The balance is super, the weight is in perfect harmony with the acidity with a juicy intensity to the finish. Lovely wine.

Corney & Barrow Score 18 - 18.5  
Recommended drinking from 2021 - 2028+

## 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.



# ALLOCATION PROCESS

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

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

1. Pétrus and Corney & Barrow's focus is on the private customer and as a consumer rather than a speculator.
2. Pétrus is bought on the clear understanding that the wine will be stored and delivered in the UK only.
3. 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 Pétrus.
4. Priority will be given to Pétrus and Corney & Barrow's best, most loyal and most regular customers.

May we please have your order by Monday 27<sup>th</sup> July 2015. Allocations will be completed by Thursday 30<sup>th</sup> July 2015. Confirmation of order will be through receipt of invoice and the wines will be allocated to 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 Friday 28<sup>th</sup> August 2015. 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.

# TO ORDER

Please contact

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RETRAVS

