



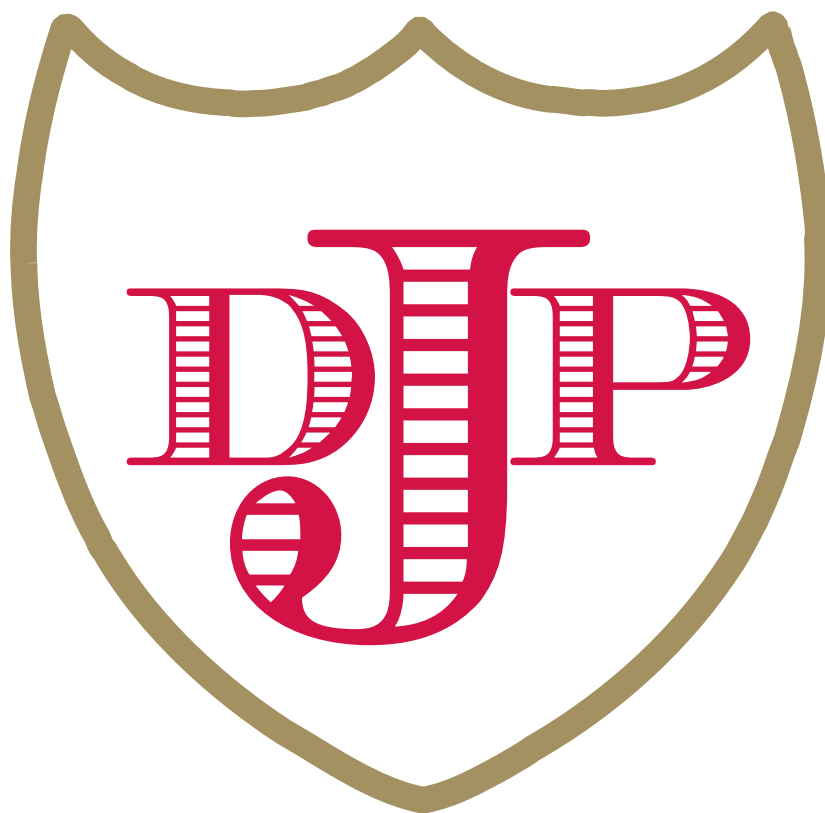
BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



BY APPOINTMENT TO
HIS MAJESTY THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780



DOMAINE JACQUES PRIEUR

2013 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK

*“I joined the family group on
the promise that I would have
free hands to make the best
wines of their appellations.”*

EDOUARD LABRUYÈRE



DOMAINE JACQUES PRIEUR

With nine *grands crus* from Musigny to Le Montrachet and fourteen *premiers crus* from Puligny-Montrachet to Beaune, Domaine Jacques Prieur has perhaps the most exceptional holdings of any domaine in Burgundy.



INTRODUCTION

6 Three events, separated in time but not by intent, have taken this jewel of an estate back towards the very highest level in Burgundy. The first was the purchase of the majority share from the Prieur family by Jean-Pierre Labruyère in 1988. The second was the appointment in 1990 of the great Nadine Gublin to be in charge of all the winemaking, and the third was the succession of Jean-Pierre Labruyère's son Edouard to manage the estates in 2008. It is this blend of youth, vision, experience and tradition that has engineered the extraordinary renaissance at Domaine Jacques Prieur and rendered profound a quality that had been somnolent for far too long.

For Corney & Barrow it is an enormous excitement to have a bit-part to play in this Odyssey through being granted, against stiff competition, the UK exclusivity for Domaine Jacques Prieur. We love and believe in the power of relationships and particularly of great, family-owned estates and in communicating their virtues in a manner that makes them more accessible and intimate to our customers. It is what we do and the task becomes all the more exciting when you are able to work with that which was great, which fell in many ways into abeyance but has become great again. It is in the communication of that greatness that the excitement, the fun, the past, the present and the future lie. We count ourselves rather lucky to have been chosen.

Adam Brett-Smith

ADAM BRETT-SMITH
January 2015



THE HISTORY

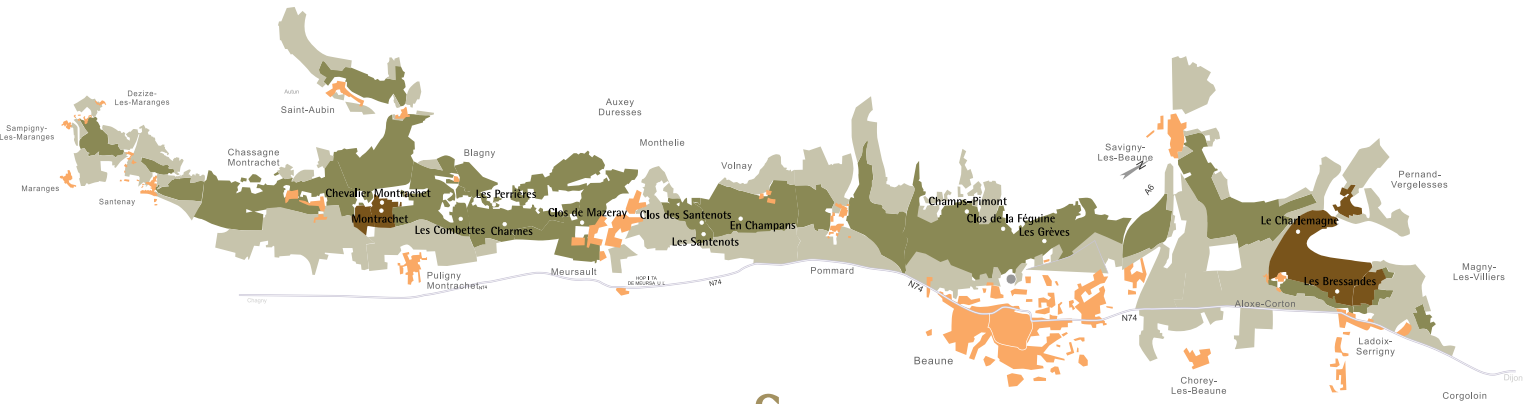
The Labruyère family, majority shareholders in Domaine Jacques Prieur have, fascinatingly, their origins further south, with one of the oldest *chais* in Moulin-à-Vent. For most, this is the greatest of all the great *cru*s in the region.

Domaine Labruyère was created in the mid-nineteenth century when Jean-Marie Labruyère settled in Les Thorins in 1850, acquiring tiny, top-quality vineyards within the area, over the next ten years. Jean-Marie clearly had a good eye. Les Thorins, a hamlet of Romanèche-Thorins, would be included in the Moulin -à-Vent appellation when it was created in 1936.

The family’s roots in the world of wine are therefore entrenched in history but the more recent past is what is really exciting.

Edouard Labruyère came to run the family’s estates in 2008, taking over from his father Jean-Pierre. This was twenty years after the family, along with other investors, had prevented Burgundy’s Domaine Jacques Prieur and its prodigious vineyard sites being sold to a foreign group. The family acquired majority shareholder status in 2007.

Passionate about wine, the Labruyère family seeks out exemplary *terroirs* which, for some reason, have drifted off-course and are consequently rather forgotten by winelovers around the world. The task at hand is to enable such properties to attain their true potential. Two other estates complement the family’s collection: Château Rouget in Pomerol (1992) and Champagne Labruyère - a *grand cru* estate in Verzenay, Montagne de Reims (2012).



THE DOMAINE

The vineyards encompass so many of the greatest *grands crus*;

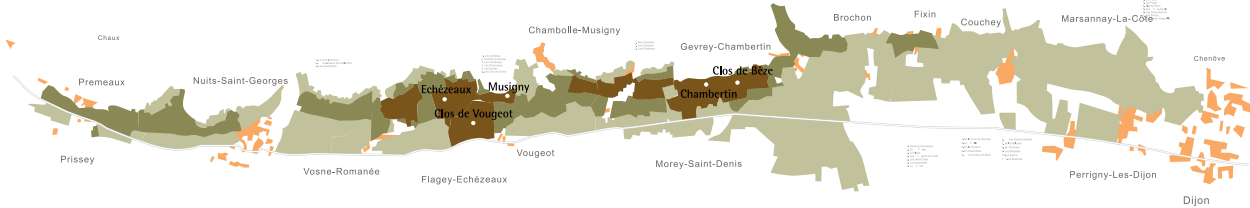
Le Chambertin, Clos de Bèze, Le Musigny, Clos de Vougeot, Echézeaux, Corton-Bressandes, Corton-Charlemagne, Chevalier Montrachet and Le Montrachet, as well as a host of *premiers crus* traversing Beaune, Volnay and Meursault, home to the Domaine. What an opportunity to restore the reputation of a once great name – a chance seized upon by the Labruyère family. Jean-Pierre passed over the reins to his son Edouard Labruyère in 2008, a real breath of fresh air, inspirational and with tremendous vision and ambition for Domaine Jacques Prieur.

THE VINEYARDS

The Domaine was established in 1870 though Jacques Prieur, co-founder of the famous Chevaliers de Tastevin, gave the estate his name in 1956. Today his grandson Martin Prieur, who looks after a number of export markets, provides a link with the past.

Domaine Jacques Prieur comprises 21 hectares, encompassing an outstanding line-up of holdings, each with specific *terroirs*. Owning all these sites offers a dazzling set of opportunities and a vast range of challenges. The Domaine team is in the enviable position of being able to control every aspect of overseeing the vineyards and cellar. *Terroir*, tradition and excellence are the core values of Domaine Jacques Prieur and Edouard Labruyère is relentless, dynamic, questioning and above-all a perfectionist in line with these tenets.

The family is very aware not only of their responsibilities to their predecessors but, more important, their successors. The vineyards have been farmed organically, since 1997 and biodynamically since 2009, though the wines are not labelled as such.



THE HOLDINGS

Appellation		Hectares	Average age of vines
Chambertin	Grand Cru	0.8 ha	38 years
Chambertin Clos de Bèze	Grand Cru	See Chambertin	See Chambertin
Musigny	Grand Cru	0.8 ha	42 years
Clos de Vougeot	Grand Cru	1.3 ha	34 years
Echézeaux	Grand Cru	0.4 ha	40 years
Corton-Bressandes	Grand Cru	0.8 ha	38 years
Corton Charlemagne	Grand Cru	0.2 ha	52 years
Chevalier Montrachet	Grand Cru	0.1 ha	48 years
Montrachet	Grand Cru	0.6 ha	37 years
Beaune Champs-Pimont Rouge	Premier Cru	2.1 ha	39 years
Beaune Champs-Pimont Blanc	Premier Cru	1.4 ha	21 years
Beaune Clos de la Féguine Rouge	Premier Cru	1.6 ha	9 years
Beaune Clos de la Féguine Blanc	Premier Cru	0.3 ha	24 years
Beaune-Grèves Rouge	Premier Cru	1.2 ha	37 years
Beaune- Grèves Blanc	Premier Cru	0.5 ha	8 years
Volnay Champans	Premier Cru	0.3 ha	39 years
Volnay Clos des Santenots	Premier Cru	1.2 ha	47 years
Volnay Santenots	Premier Cru	0.6 ha	18 years
Meursault Charmes	Premier Cru	0.1 ha	47 years
Meursault Perrières	Premier Cru	0.3 ha	29 years
Meursault Santenots	Premier Cru	0.2 ha	12 years
Puligny-Montrachet Les Combettes	Premier Cru	1.5 ha	23 years
Meursault Clos de Mazeray Rouge	Village	0.6 ha	20 years
Meursault Clos de Mazeray Blanc	Village	2.6 ha	27 years



Edouard Labruyère

THE PEOPLE

Edouard Labruyère

Edouard Labruyère was born, as he puts it “*in a barrel of Domaine Labruyère*” in 1976.

With wine lovers from all around the world visiting the family estates, Edouard gradually realised that he might be able to marry his two great passions, travel and wine, whilst also promoting French culture. He aspired to work in the Diplomatic Corps, enrolling, in 1999, at the *Institut des Sciences Politiques de Paris*.

‘Hugely enthusiastic about the vineyards’ potential and with the promise “to have free hands to make the best wines of their appellations” Edouard began this extraordinary journey.’

His career led Edouard to Africa initially but he ultimately decided that the world of the diplomat was not for him. His life dramatically changed tack on meeting Jean-Michel Cazes (Lynch-Bages), May-Eliane de Lencquesaing (then Pichon Lalande) and Christophe Salin (Lafite-Rothschild) after winning the first Left Bank Cup, a blind tasting competition organised by the *Commanderie de Bontemps*. They persuaded Edouard to leave his job and move to Bordeaux, where he started work as a *courtier* in 2003.

When, in 2008, the Labruyère family had the opportunity to become the majority shareholder of Domaine Jacques Prieur, Edouard’s father asked him to join the family group. Edouard elected to take care of the (then) three estates, Domaine Labruyère, Domaine Jacques Prieur and Château Rouget. Hugely enthusiastic about the vineyards’ potential and with the promise “*to have free hands to make the best wines of their appellations*” Edouard began this extraordinary journey.

Even with the advantages of youth, allied to the Labruyère family drive, Edouard would be unable to succeed in the ambitions he has for the Domaines if working alone. Fortunately he has an extraordinarily gifted team working with him.

THE PEOPLE

Nadine Gublin

Nadine Gublin, celebrated oenologist, began working at Domaine Labruyère in 1988, then to be entrusted with the rather daunting, if exciting, responsibility for Domaine Jacques Prieur’s superlative collection of wines, heading up the technical team. Nadine was awarded “Winemaker of the Year” in 1997 by the *Revue de Vin de France*, the only French woman ever to be so recognised. Nadine works alongside Edouard Labruyère.



Nadine Gublin

Daniel Godefroy

Chef de culture – has been in charge of the vineyards of Domaine Jacques Prieur since 1997. Born into a family of *viticulteurs* in the Loire – Saint-Nicolas de Bourgueil – Daniel was responsible for both vines and cellar in Alsace for 12 years, 7 at Preiss-Zimmer in Riquewihr and 5 at Domaine Zind-Humbrecht in Turkheim before beginning work at the Domaine.

Martin Prieur

Grandson of Jacques Prieur, Martin forges a link between past and present. He has extraordinary, unmatched knowledge of the history of the Domaine and today he is responsible for a number of export markets.

THE CELLAR

Firmly rooted in tradition there is nonetheless a feeling that every aspect of the winemaking process is questioned and nothing is done by rote - but there is a general pattern. For the reds, there is a double sorting table to ensure top quality, healthy grapes. The choice to destem or not will depend on the vineyard and the vintage. Three to five days of cold maceration will ensue before fermentation, using natural yeast, then a post-fermentation maceration of 5 to 6 days, all thermo-regulated to extract the finest tannins.



For the white wines, the grapes are immediately pressed and transferred to stainless steel.

The *élevage* of red and white wines takes place in separate cellars, maintained at cool temperatures to inhibit the malolactic fermentation.

All of the wines are aged in French oak – from a mix of 5 coopers – ranging from 20% to 80% new, depending on the wines and the vintages.

“Le ciel nous est tombé sur la tête!”

NADINE GUBLIN
OENOLOGIST, DECEMBER 2014



2013 VINTAGE NOTES

Although we knew of the general conditions in 2013, we had no specific report on 2013 at the Domaine when we first tasted. We loved the wines although, due to the nature of the vintage, many were not yet ready for tasting. Malolactic fermentations, along with many other aspects of the vintage, detailed below, were protracted and late.

Edouard and Nadine insist on awaiting natural progress with the wines – speeding malolactics up by warming the cellar is outlawed at the Domaine. At the time of writing some vats are still bubbling away.

Reading now of the specific challenges presented by Nature, the quality of the finished wines is almost miraculous, bearing witness to the sheer skill and dogged determination of Nadine's team and the innate health and resilience of the vineyards themselves.

Nature can be a paradox, metering out the challenges..... but often also providing some compensation for the same issues. So it was in 2013 when poor weather conditions ensured low yields, but because volumes were limited this allowed what crop there was to achieve wonderful quality.

January, February and March were cold with relatively grey, rainy skies and very little sunshine. April was very rainy and again there was very little sun and temperatures were cool. Bud-break did not start until the second fortnight in April, already establishing 2013 as a late vintage - one of the latest since the start of the 2000s.

May hardly saw any respite, being both very cold and wet – completely blocking the vines' progress. By the end of May, there was a delay in the growth cycle of between 15 and 18 days versus an average year and the soggy soil impeded access to the vines for treatments.

June finally saw a return to fine, fair weather, with temperatures more in line with the seasonal norm. Mid-June enjoyed summer conditions before a dramatic drop in temperature around the 20th of the month. Given

that flowering occurs during the second half of June there was widespread disruption resulting in *milléradage* and *coulure*.

July, at last, promised to be seasonally summery, with warm weather, although there was a violent hailstorm in the Côte de Beaune on the 23rd July which led to significant losses - from 10% to 100% in certain of the Domaine's vineyards. 100% of Pommard 1er Cru Les Charmots was destroyed.

August was warm, dry and sunny. The vines, still almost a fortnight behind an average year, saw the start of *véraison* (the grapes changing colour) around the 15th but it was a slow process, despite the fair conditions, really only concluding at the beginning of September.

September saw temperate weather, even hot some days, humid but lacking in sunshine which further slowed down the ripening process. Patience and daring were required, awaiting full maturity whilst keeping a close eye on possible botrytis attacks.

Picking began for Chardonnay on the 2nd October, followed by Pinot Noir on the 6th. Both varieties were helped in the end by the fact that the bunches had so few grapes which were small and therefore well-aerated.

The Domaine is seen as a late harvester. Edouard however would prefer to be known as one who harvests when the grapes are physiologically as well as technically ripe.

Quantitatively, 2013 was rather cruel to the Domaine. What was made is very, very fine and a quite extraordinary achievement.



ALLOCATION PROCESS

At the time of writing there are a number of wines in the Domaine Jacques Prieur portfolio which are still undergoing malolactic fermentation and could not therefore be tasted. We strongly support Edouard Labruyère's decision to allow nature to run its course – without heating the cellar to facilitate the wines finishing to a timetable. We therefore look forward to an additional offer later in the year.

We are anticipating strong demand for the wines across the range and may well, therefore, need to allocate some or all of the wines in this offer. If this becomes necessary, we will do so with the aim of being as fair and transparent as possible.

This is necessarily painstaking as each order is dealt with in minute detail – as it should be. We ask for your patience as we do this and, once again, thought it would be useful to set out the Domaine's and, by extension, Corney & Barrow's allocation criteria.

1. The Domaine's focus is on the private customer and as a consumer rather than the speculator.
2. The Domaine's wines are bought on the clear understanding that they will be stored and delivered in the UK only. 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. We will match or better total prices available elsewhere.
3. Priority will be given to Corney & Barrow's longest-standing and best customers and to those whose orders are balanced across the range.

4. May we please have your order by **Monday 2nd February 2015** so that if allocations are necessary, we are then able to complete this and confirm orders by **Thursday 5th February**.
5. Wines will be delivered or put into your reserve on payment and once the wines have arrived in the UK. All orders are conditional upon UK storage / delivery only.
6. May we please request that invoices are paid in full within 30 days of the date of invoice. 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.
7. Do please speak to our sales team, who will be delighted to help you further.



ALISON BUCHANAN
January 2015

TASTING NOTES

Clearly our notes and scores reflect the individual vineyard sites and the character of the vintage but, with such a diverse range, it might be helpful to define the style of the Domaine today, as we observe it.

The reds combine a certain classicism, a nod to tradition, with underlying power, considerable muscle and, above-all, richness.

The whites are generally rounded, luscious, rather hedonistic in style though with a classical tension and focus. Our tasting notes for 2013 suggest more restraint than usual but these are very early days and the ingredients are all there to produce succulence and opulence in the coming months and years.

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.

BEAUNE 1er CRU CLOS DE LA FÉGUINE MONOPOLE

This is a *monopole premier cru* within Coucherias on the Montagne de Beaune, facing full south on very thin, largely stony, clay-limestone (*argilo-calcaire*) soil. A shimmering purple-ruby in appearance, with a rather closed, cherry nose initially, opening up on the palate however to reveal fresh, sweet plum and red berries, ripe, supple and silky. Perfumed and aromatic with a pretty, layered and long finish, supported by super-fine tannins, this is really elegant.

Corney & Barrow Score 17+ to 17.5
Recommended drinking window from 2018 - 2025

£220.00/case of 6 bottles, in bond UK

BEAUNE 1er CRU LES GRÈVES

Deep crimson in colour, with a cherry rim, this offers red and black fruit and stony minerals on the nose and palate, fresh and aromatic with a heady array of violet and rose, allied to morello cherries the perfume sustained throughout a long, elegant finish.

Corney & Barrow Score 16.5
Recommended drinking from 2017 - 2022+

£230.00/case of 6 bottles, in bond UK

VOLNAY 1er CRU SANTENOTS

A gorgeous colour, this offers both serious, dark fruit on the nose refreshed by rose and violets. It is very perfumed on the palate too, with good fruit intensity – very pure Pinot – long, aromatic and mineral-rich through a layered, fine-structured finish.

Corney & Barrow Score 17.5
Recommended drinking from 2018 - 2026+

£425.00/case of 6 bottles, in bond UK

CORTON-BRESSANDES GRAND CRU

Dark plum-bramble in colour, this stood in stark contrast to the preceding Volnay during our tasting. This offers a rather masculine, earthy, mineral and pepper-spiced nose before a palate which has a complementary personality – profoundly red-fruited. Suave and seductive initially there is real sweetness here, much more charm than suggested initially and a characterful grainy minerality on the finish.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2019 - 2026+

£495.00/case of 6 bottles, in bond UK

CLOS DE VOUGEOT GRAND CRU

This parcel lies just in front of the Labet family's Château de La Tour, at the heart of this great vineyard. The soils here have thicker clay and Edouard and his team keep grass between the rows to encourage competition, counterbalancing the richness of the soil. To the same end, there have been significant trials with whole bunches and this is aged longer, in cask, than any of the other Domaine wines – 18 to 24 months. A lovely, intense ruby in colour, the nose here presents tiers of complementary aromatics, polish, black cherry, spice and briny minerals. The palate is reticent and brooding, powerful at this early stage with spice, blueberry fruit and refined tannins hinting at future greatness. The building blocks are all there – lots of energy and freshness – beautifully extracted.

Corney & Barrow Score 17.5+ to 18
Recommended drinking from 2019 - 2029+

£575.00/case of 6 bottles, in bond UK

CHAMBERTIN GRAND CRU

There is a darker side, well-obsured, with darker mineral notes. This latter element dominates the older vine wine from the outset – immediately more intellectual – somewhat closed, though still perfumed. The palate is a world apart from that of the young vines, much more concentrated and intense with fine, tightly woven tannins and heady notes of sweet old vine fruit – great wine.

Corney & Barrow Score 18+ to 19
Recommended drinking from 2022 - 2032+

£1,195.00/case of 6 bottles, in bond UK

MUSIGNY GRAND CRU

This is a parcel of 0.76 hectares in the southern part of the vineyard with vines of around 50 years old. The nose presents blackberry and *pain d’épices* with floral notes – violet – and pepper. Ethereal, yet ripe, exuberant fruit initially on the palate which develops to become beautifully supple, rich and concentrated, saline minerals at its core. Mineral-rich – attractive density... Very long – a really beautiful wine.

Corney & Barrow Score 17.5 to 18.5
Recommended drinking from 2022 - 2032+

£1,725.00/case of 6 bottles, in bond UK

BEAUNE BLANC 1er CRU CLOS DE LA FÉGUINE MONOPOLE

This is a small parcel, a *monopole* of just 0.3 hectares, at the top of the slope, west of Grèves and neighbour of Coucherias. The sample we tasted was still in barrel on its lees. Nadine told us that they had stopped *batonnage* since 2008 as, picking naturally ripe, they have no need to look for extra richness – beautifully demonstrated by this wine. The nose suggests a harmonious blend of freshness and opulence, warm lemon tart, rich and honeyed, orchard fruit, green apple and nashi pear, all complemented by well-defined crushed stone minerals. 20% new oak here contributes texture and hints of vanilla cream – layered and long.

Corney & Barrow Score 17 to 17.5
Recommended drinking from 2016 - 2018

£215.00/case of 6 bottles, in bond UK



BEAUNE BLANC 1er CRU GRÈVES

Golden straw in colour, this offers an appetising, fresh, lemon shortcake nose, promised thickness balanced by citrus notes. The palate is bright and vibrant with plenty of energy and focus, complemented by inherent richness. This needs time to settle into it’s own skin but all elements are there, vying for position on a palate and finish which oozes vitality.

Corney & Barrow Score 16.5 to 17
Recommended drinking from 2015 - 2018+

£205.00/case of 6 bottles, in bond UK

MEURSAULT CLOS DE MAZERAY MONOPOLE

This is almost 3 hectares in size, the only *village* wine within the Domaine and solely owned by the Domaine – a *monopole*. From 2012, this is matured, for longer than in the past, 50% in barrels, 50% in large vats - *foudres*, presents a perfectly lovely nose, an appetising, refreshing blend of lime zest, lemongrass and very stony minerals. This needs time to settle, its bright vitality currently turned full-on. This will put on some weight in the coming months and indeed reveals some of the richness and fullness to come on the long, succulent finish.

Corney & Barrow Score 17 to 17.5+
Recommended drinking from 2016 - 2020

£210.00/case of 6 bottles, in bond UK

MEURSAULT 1er CRU SANTENOTS

In 1997, Pinot Noir was grubbed up here in favour of Chardonnay so that the vines are relatively young for the Domaine, at just 14 years of age. The nose presents elements of pastry shop, creamy richness and a little lemon shortcake – quite restrained. The palate is a little reticent initially but develops intriguing vitality, an upbeat side which does not quite conceal the background intensity. This will develop further in time, always balanced by freshness and a complementary mineral seam. Taut yet with drive and focus – lovely.

Corney & Barrow Score 17 to 17.5
Recommended drinking from 2017 - 2021

£275.00/case of 6 bottles, in bond UK

MEURSAULT 1er CRU PERRIÈRES

This is an old parcel of vines – just 0.3 hectares – which, in 2013, produced just four barrels. Rich gold in colour it delivers a curious, impressive blend of control and opulence. The nose, whilst taut and refined, hints at warm pastry and caramel richness – promising a big wine, once unleashed. One senses an intensity of orchard and stone-fruit, grapefruit and citrus, allied to crushed seashell – all held back. The palate really gives the sense of saline minerals, giving focus initially to vibrant fresh fruit, then underpinning latent depth, power and complexity.

Corney & Barrow Score 18
Recommended drinking from 2017 - 2021

£545.00/case of 6 bottles, in bond UK

PULIGNY-MONTRACHET 1er CRU COMBETTES

Very pale gold, this reveals a heady array of white flowers, orchard fruit and macadamia nuts on the nose, mirrored on the palate where hints of biscuit and warm shortcake break through, adding richness to what, at this stage is adroit and disciplined. Elegance and freshness are the watchwords here – very lovely potential.

Corney & Barrow Score 17 to 17.5
Recommended drinking from 2016 - 2019+

£375.00/case of 6 bottles, in bond UK

CHEVALIER-MONTRACHET GRAND CRU

This is the Domaine’s southernmost holding, situated at the north-west corner of the Chevalier-Montrachet vineyard. Here there are only two barrels, one of which is new. The nose is delicious, warm lemon tart and *crème pâtissière*, honey, white peach, heady flowers and minerals to the fore – tropical and rich. The palate is adroit, focused and bright, sabre-like in its drive yet softened at the edges by floral notes and innate opulence. Clean and stony on the finish, its restraint owes much to its *terroir*, as it is planted on poor, thin soils higher up the slope than Montrachet, therefore “cooler” in style – stylish and elegant.

Corney & Barrow Score 18.5 to 19
Recommended drinking from 2018 - 2023

£1,295.00/case of 6 bottles, in bond UK



MONTRACHET GRAND CRU

This is a veritable power house. The colour is a richer gold than the previous wines, the fruit on the nose more tropical, though that has to be ascertained through a veil of toasted oak. 90% new oak seems outlandish in the context of its peers, but goodness this has the power to take all of it on board. Vanilla cream, toasted brioche and warm pastry complement fleshy, ripe stone-fruit on the palate, enlivened by a dash of white pepper and hints of white flowers – very intense, complex and opulent but so very, very young. This needs time and patience. Just slight hints of the future can be gleaned from an almost impossibly long, layered, majestic finish.

Corney & Barrow Score 18 to 19
Recommended drinking from 2020 - 2028

£2,250.00/case of 6 bottles, in bond UK

CORTON-CHARLEMAGNE GRAND CRU

This lies on the eastern facing side of the Hill of Corton at the top of the hill, close to the forest. Here they get the morning sun, then shade in the afternoon. They therefore always pick late here. Crushed shell minerals, orchard and stone-fruit prevail on the nose. This is rather poised and restrained, but there is underlying richness and sensuality, though very controlled on the nose and palate. There is terrific intensity, flint, an almost electrifying combination of minerals and acidity and yet underlying concentration and succulence. Domaine Jacques Prieur picked 8 to 10 days after its neighbours, on the 11th October.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2018 - 2025+

TO ORDER

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