



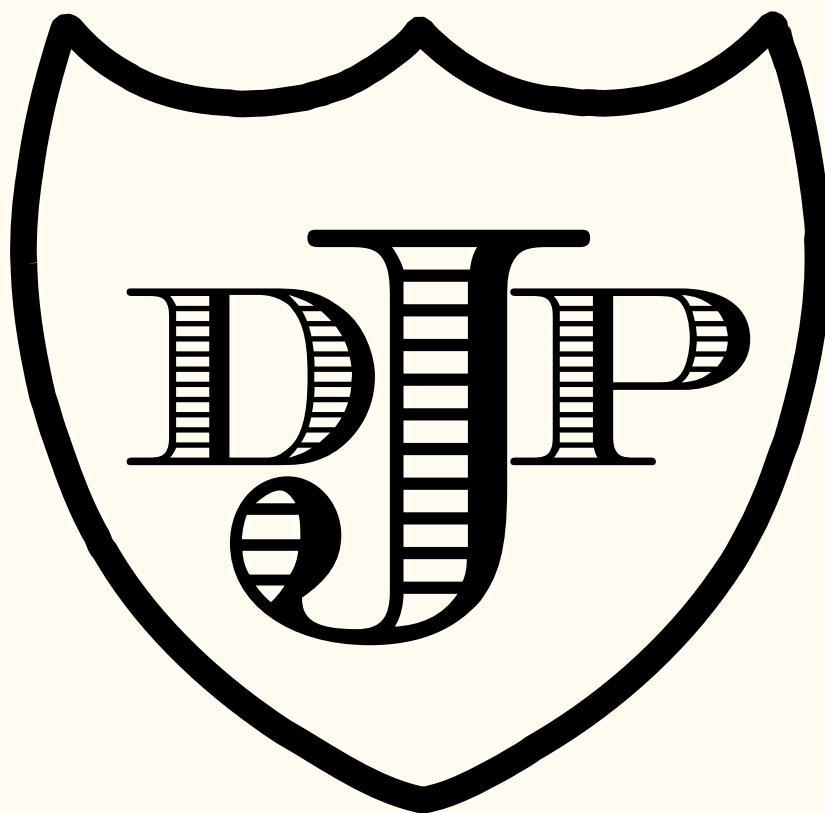
BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS - 1780



DOMAINE JACQUES PRIEUR

2014 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK



*“...a miracle happened... From 1st September
a long awaited summer finally arrived.
Thanks to dry, warm and sunny weather the
grapes reached the desired maturity.”*

EDOUARD LABRUYÈRE

DOMAINE JACQUES PRIEUR



With nine *grands crus* from Musigny to Montrachet and fourteen *premiers crus* from Puligny to Beaune, Domaine Jacques Prieur has an almost unrivalled collection of holdings. In the top three of all domaines in Burgundy. Exciting indeed.



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Vineyards at Domaine Jacques Prieur

INTRODUCTION

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.

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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 and delighted to be offering the delectable 2014s.

Adam Brett-Smith

ADAM BRETT-SMITH
January 2016

THE HISTORY



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The Labruyère family may well have played the role of a knight in shining armour, saving the estate from foreign hands but they were not exactly *ingénues* in the wine world. In fact the family has historically been steeped in wine, albeit further south, with one of the oldest *chais* (cellar) in Moulin-à-Vent - Domaine Labruyère.

The family's roots in the world of wine date from the mid-19th century 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. Edouard is focused on achieving maximum potential from all of the family's prestigious holdings. In addition to a prodigious selection within Burgundy there are also Domaine Labruyère Moulin-à-Vent, Château Rouget, in Pomerol and Champagne Labruyère - a grand cru estate in Verzenay, Montagne de Reims within his grasp.



THE VINEYARDS

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

Chambertin, Clos de Bèze, Musigny, Clos de Vougeot, Echézeaux, Corton-Bressandes, Corton-Charlemagne, Chevalier-Montrachet and Montrachet, as well as a host of *premiers crus* traversing Beaune, Volnay and Meursault, home to the domaine.

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

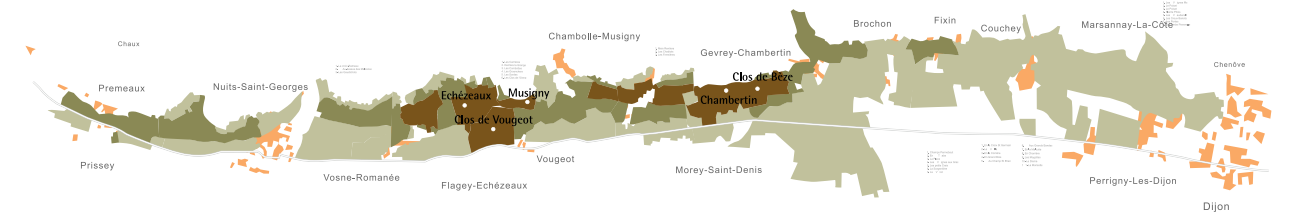
terroirs. Owning all these sites offers a dazzling set of opportunities and a vast range of challenges. The team is in the enviable position of being able to control every aspect of overseeing the vineyards and cellar. *Terroir*, tradition and excellence are the core values of Domaine Jacques Prieur 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 importantly, 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 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 Rouge Champs-Pimont	Premier Cru	2.1 ha	39 years
Beaune Blanc Champs-Pimont	Premier Cru	1.4 ha	21 years
Beaune Rouge Clos de la Féguine	Premier Cru	1.6 ha	9 years

Appellation		Hectares	Average age of vines
Beaune Blanc Clos de la Féguine	Premier Cru	0.3 ha	24 years
Beaune Rouge Grèves	Premier Cru	1.2 ha	37 years
Beaune Blanc Grèves	Premier Cru	0.5 ha	8 years
Volnay-Champans	Premier Cru	0.3 ha	39 years
Volnay Clos des Santenots Monopole	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
Meursault Rouge Clos de Mazeray	Village	0.6 ha	20 years
Meursault Blanc Clos de Mazeray	Village	2.6 ha	27 years
Puligny-Montrachet les Combettes	Premier Cru	1.5 ha	23 years

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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*.

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* (broker) 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 a free hand 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.

Nadine Gublin

Nadine Gublin, a 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.

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 de-stem 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 five to six 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 five coopers – ranging from 20% to 80% new, depending on the wines and the vintages.



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ADAM BRETT-SMITH



2014 VINTAGE NOTES



Our memories of harvest time at Domaine Jacques Prieur are, I suspect, quite different from those of Edouard Labruyère. Edouard had been keen, perhaps adamant, that he would choose his preferred representation in the UK, before harvest – the very eve of the harvest, in fact. Although exercising detailed control in so many aspects, the particularities of the 2014 were challenging, even for Edouard ... and harvest took over, the decision postponed.

What a year it had been!

Everything had started in a relatively benign fashion, with a temperate, damp winter and a hot, dry spring. The vines were in advance of an average cycle by the end of March and everyone was looking for an early harvest.

Sadly, on the 28th June, there was, once again, a violent hailstorm. It had a cataclysmic effect on the heart of the Côte de Beaune and the vintage overall.

Hit by hail, all hopes then settled for a good summer but July and particularly August were rather wet and cool. September arrived like the cavalry however, just in time, with lovely warm and sunny weather, ideal conditions for ripening both Pinot Noir and Chardonnay. Timing was paramount in running the gauntlet between risking all for ripeness and choosing the right time to pick. With so many vineyard sites, north and south, this was particularly difficult for Edouard within Burgundy – and he still had Pomerol, Moulin-A-Vent and Champagne to think about. We parked the tenterhooks for a while.

Somewhere, amidst the madness of so many harvests, we did eventually meet up in Meursault: Nadine, Edouard, Guy Seddon, Adam-Brett-Smith and myself.

Over a supper we laid our final concerns to rest face to face and agreed on our new relationship that evening. Domaine Jacques Prieur 2014 will therefore always have special memories and the wines, are truly exceptional.

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.

ALISON BUCHANAN
January 2016

2014 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 repeat what we believe to be the style of the domaine today. 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.



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REDS

BEAUNE 1^{er} CRU CLOS DE LA FÉGUINE MONOPOLE

This is a *monopole premier cru* within Coucheries on the Montagne de Beaune, facing full south on very thin, largely stony, clay-limestone (*argilo-calcaire*) soil. The 2014 is super-perfumed, with violet, lavender and rose on the nose and palate complementing round red berried fruit, with a complementary dash of pink pepper. Sweet and ripe, darker fruit emerges mid-palate and there is a healthy grip, giving focus and structure through to an upbeat finish.

Corney & Barrow Score 17 to 17,5
Recommended drinking window from 2018 - 2025

£220.00/case of 6 bottles, in bond UK

BEAUNE 1^{er} CRU LES GRÈVES

A beautiful, lustrous plum-ruby, this presents a blend of red and black fruit on the nose, both fresh berries and warmed compote, very bright and inviting. The palate is more obviously perfumed, floral and upbeat, with red fruit complemented by rose violet and delicate savoury hints - taut and mineral at this stage, it will be a great food wine.

Corney & Barrow Score 17 to 17,5
Recommended drinking from 2017 - 2025+

£230.00/case of 6 bottles, in bond UK

VOLNAY 1^{er} CRU LES 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

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 (e.g. 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.

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CHAMBERTIN GRAND CRU

This presents extraordinary intensity of colour. The nose offers gorgeous dark rounded fruit, warm fruitcake and earthy notes. There is much greater gravitas and intensity here, perfumed on both the nose and palate, meaty and spiced, cedar-scented, rounded and long. Very profound and very fresh this has a protracted, layered finish.

Corney & Barrow Score 19
Recommended drinking from 2023 - 2033+

£640.00/case of 3 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. Initially rather restrained, it opens up gradually to reveal very attractive red fruit intensity. The palate combines both sweet, perfumed berries and savoury notes, earthy minerals and flowers allied to black fruit, so perfumed, so rich and yet clenched in this embryonic phase. A beautiful thing, this has such poise, serenity and length, underscored by gripping tannins which add focus and energy – very impressive.

Corney & Barrow Score 19+
Recommended drinking from 2022 - 2033+

£925.00/case of 3 bottles, in bond UK

CLOS VOUGEOT GRAND CRU

This parcel lies at the heart of this large vineyard. A pretty plum-ruby in colour, this offers a plethora of red and black fruit on the nose, sweet and intense, allied to a darker, more exotic perfume, dried violet, spice, vanilla and hints of tea. The palate is richly textured with obvious black fruit intensity on attack, stony minerals forming a structured backdrop. Rich and earthy, powerful yet elegant, this warrants patience.

Corney & Barrow Score 18+
Recommended drinking from 2021 - 2030+

£595.00/case of 6 bottles, in bond UK

ECHÉZEAUX GRAND CRU

A lustrous plum-ruby, this presents an attractively perfumed nose, summer berries and delicate spice. The palate is very pretty, with crunchy fresh fruit allied to punchy, youthful tannins. Beautifully balanced, this is a potential blockbuster – power rather obscured by feminine guile.

Corney & Barrow Score 19
Recommended drinking from 2023 - 2034+

£1,250.00/case of 6 bottles, in bond UK

CORTON-BRESSANDES GRAND CRU

This is a beautiful colour, an enticing shimmering ruby. There is then a most alluring nose, spice, floral notes and summer pudding berries vying for dominance, with red fruit prevailing on the palate, very pure and fresh, rich, perfumed and spicy, supported by ripe, firm tannins throughout the very protracted, poised finish - very long.

Corney & Barrow Score 18+ to 18.5
Recommended drinking from 2020 - 2026+

£515.00/case of 6 bottles, in bond UK

TO BE RELEASED LATER THIS YEAR:

- Meursault Rouge Clos de Mazeray Monopole
- Beaune 1er Cru Rouge
- Gevrey Chambertin 1er Cru
- Volnay 1er Cru Clos des Santenots
- Bourgogne Chardonnay
- Beaune 1er Cru Blanc

WHITES

In another example of Edouard Labruyère's near fanatical attention to detail, his white wines are kept in a separate cellar from the reds and have been since 2008, to avoid contamination of natural yeasts. The wines are delightful, richness balanced by bright acidity and minerality, true to their origins.

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 Coucheries. Already limited production was reduced further in 2014 by hail – just 2 barrels. Shimmering gold in colour, this offers an attractive nose and palate, combining distinctive *crème vanille* richness and lemon shortcake, with citric levity and pronounced mineral definition. The finish is perfumed, very focused 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

This is from the youngest of the Domaine Jacques Prieur vines, planted in 2003 – so already a respectable age, their youthful vigour restricted in any case by strict viticultural discipline. Bright gold, this combines apple pastries, warm and caramelised, with stone fruit and citrus elements. There is a fresh uplifting acidity, bright, a good foil to the opulent, layered fruit. Juicy, with lemon zest intensity, it will make for smiles all round – terrific balance.

Corney & Barrow Score 17
Recommended drinking from 2017 - 2020+

£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*. This was instantly attractive on the nose offering lemon sherbet, lemongrass and some spice initially. The palate suggests more exotic fruit, melon and pineapple complemented by rich shortcake notes. It has great potential – a little at sea in this early stage – but all of the elements are there for a stylish, poised Meursault.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2017 - 2020+

£210.00/case of 6 bottles, in bond UK

MEURSAULT 1er CRU LES SANTENOTS

This presents a rather Puligny-like nose, white flowers and peach, very precise and dainty, on the face of it, until opulent, tropical fruits break through on the palate. There is innate power here and complementary, marked minerals to balance. A stunner, at once precise and chiselled and yet flamboyant.

Corney & Barrow Score 17.5 to 18+
Recommended drinking from 2018 - 2022

£275.00/case of 6 bottles, in bond UK

MEURSAULT 1er CRU LES PERRIÈRES

A tiny parcel of just 0.3 hectares of old vines produces this rather delectable translation of this fine vineyard. The nose reveals super stony minerals, fresh, breezy and saline allied to a rush of tropical fruit on attack on the palate. Focused and bright with real drive, direction and an inner spearhead of precision, this is enveloped in richness – lovely balance.

Corney & Barrow Score 18+ to 18.5+
Recommended drinking from 2018 - 2022+

£545.00/case of 6 bottles, in bond UK

PULIGNY-MONTRACHET 1er CRU LES COMBETTES

We tasted two samples, one from *foudre* (30hl) the second from barrel. The finished wines will be a blend which will develop its own style during *élevage* but the elements were all there for us to taste, a certain purity on the nose, impeccably precise, mineral, bright and focused with stone fruit to the fore – all of which will be complemented by the opulence experience within the second sample. The palate, more languid, offers *crème caramel*, *tarte tatin* and grilled citrus – still upbeat and juicy with complementary warm pastry nuances and vanilla cream.

Corney & Barrow Score 18 to 18.5
Recommended drinking from 2017 - 2020+

£375.00/case of 6 bottles, in bond UK

CHEVALIER-MONTRACHET GRAND CRU

This is the domaine's southernmost holding, just 0.2 ha, situated at the north-west corner of the Chevalier-Montrachet vineyard. Just two barrels were produced. *Crème brûlée* is the dominant feature on the nose so the taster here gets something of a surprise with the wonderful energy and freshness which flies across the palate – rounded stone fruit in evidence, juicy and ripe, supported by fine tannins. This is a big, robust wine yet it remains focused, fine and precise – beautifully balanced.

Corney & Barrow Score 19+
Recommended drinking from 2019 - 2025

£695.00/case of 3 bottles, in bond UK

MONTRACHET GRAND CRU

This presents a very focused, chiselled, stony nose, clearly defined crushed seashells allied to orchard fruit and lemon puff biscuit. There is a lot of energy here, allied to innate richness and fresh, warm pastry notes. Rich brioche, *tarte tatin* and *crème brûlée* all feature yet with an underlying chalky vibrancy. Tender and juicy, opulent and intense, this is a fine result.

Corney & Barrow Score 19
Recommended drinking from 2020 - 2030

£1,175.00/case of 3 bottles, in bond UK



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