



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 &
BARROW

INDEPENDENT WINE MERCHANTS-1780



TARDIEU-LAURENT, THE RHÔNE

2013 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK AND HONG KONG

TARDIEU-LAURENT

2013 VINTAGE EN PRIMEUR

Established in 1996, the Tardieu-Laurent wines turned heads from the outset. We were fortunate enough to have been introduced to the wines by Anne-Claude Leflaive, several years ago, when Michel Tardieu was then in partnership with Burgundian, Dominique Laurent. Fifteen years later this is now wholly a family business, allowing Michel, aided by his wife, Michèle and their son and daughter, Bastien and Camille, complete independence and freedom to pursue Michel's philosophy to the maximum, without any impediment. This is very much a true family business and we greatly admire their single-minded, quasi-obsessive, pursuit of the perfect translation of vintage and place.

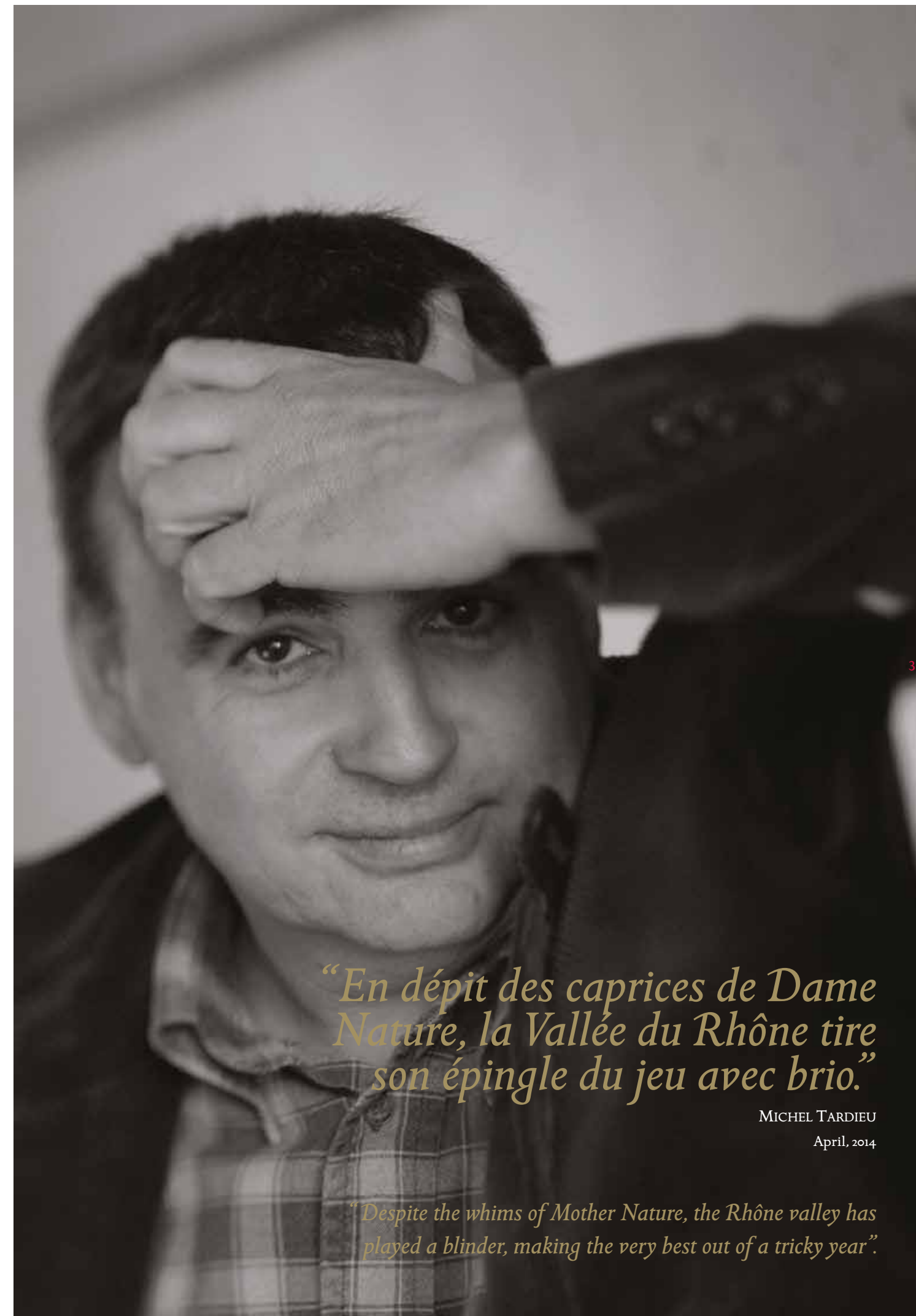
Michel is a *négociant-éleveur*, which means that he buys wine, selected according to the quality of the vineyard, in its raw, fermented state. The wine will undergo malolactic fermentation generally under the watchful eye of Michel, who looks after the maturation process, blending and commercialisation of the wines. Logically, given that the accurate translation of *terroir* and vintage is fundamental to Michel's mind-set, intervention is minimal. None of the wines are fined and only a few have a very light filtration.

Top quality ingredients are, however, absolutely essential. To that end, a huge part of Michel's work involves building long-term, mutually beneficial relationships with a network of low-yield producers, who own specific, top quality parcels, largely of old vines. Michel works closely with them, in both the northern and southern Rhône, ensuring the very best possible vine husbandry. Michel knows by heart both the vineyards and the specific parcels within those vineyards, which are of interest him.

Most of the vines selected are naturally low-yielding old vines of over 50 years of age, or even older. Often the size of the individual parcels is too small to be independently viable, but Michel, by buying a number of them, has the wherewithal with which to produce a workable blend. The naturally-restricted volumes result in increased complexity and intensity. These are world-class wines that thoroughly deserve their international acclaim.

To find out more about Corney & Barrow visit

www.corneyandbarrow.com



“En dépit des caprices de Dame Nature, la Vallée du Rhône tire son épingle du jeu avec brio.”

MICHEL TARDIEU

April, 2014

“Despite the whims of Mother Nature, the Rhône valley has played a blinder, making the very best out of a tricky year.”

2013 VINTAGE REPORT

2013 was a reminder that the vintages of the Rhône cannot be taken for granted. Lulled into a sense of security by a succession of good years, albeit with north/south variations, 2013 reminded both growers and consumers that nature can be quirky, challenging and filled with uncertainty. Historically, looking back through vintage records, the late 1970s and early 1980s showed this kind of vintage variation, but of course, today, we are at an advantage, as viticulture and vinification processes have been so greatly improved in the intervening years.

There was an unusually cool and wet spring in 2013, such that a late harvest was anticipated from the outset – really late, as it happens. Some parcels were still being picked on the 29th October and others even into November. The spring weather also dictated the potential quantity of the crop, as flowering was difficult. Ordinarily, flowering lasts 1 week, but in 2013 it lasted between 2 and 3 weeks. In the north, potential production was 10% to 20% down after flowering, due to *coulure* – the nascent berries dropping off and *millerandage* (poor fruit set) and, in the south, it was down a staggering 50%, due to the same conditions.

Clearing up a misunderstanding...

We were surprised to read in Michel Tardieu's own account, that this was one year in which the age of the vines did not particularly help. As we tasted, however, we took him to task, as, wine after wine, unexpectedly

high quality was put down to either "*grand terroir*" or old vines. It transpires that the vines to which Michel had been referring in his text and on his website were truly ancient plants, older than 80 years, those with very limited production anyway. Production struggled at around 5hl/ha as the vines, confused by the conditions, simply produced vegetation, not fruit. His "middle aged" vines, "old" by anyone else's standards, at around 50 years, fared best of all. The northern Rhône was favoured for both reds and whites, which are really good, albeit in limited quantities. In the south, the whites did better than the reds.

After flowering, the weather grew warmer from the end of June until mid-August, but then became cooler again, so that ripening was slow. Ultimately, the balance between richness and acidity is perfectly pitched, due, in the main, to this protracted ripening period.



WHITE - SOUTHERN RHÔNE

CÔTES DU RHÔNE BLANC, LES BECS FINS

Pale gold in colour, aromatic, this presents distinctive stone fruits on the nose - both preserved and fresh, white peach and flowers. Interestingly, one parcel of this white lies close to vineyards where red is more often planted, opposite the Côte du Ventoux. Viognier does well here, for those who prefer a more subtle style, reigned in a little by the *terroir*. There is a cool, mineral reserve and orchard fruit, which, on the palate, adds a crisp, fresh, taste – both simple and honest – good wine.

60 % Viognier (20 years old)
20 % Grenache Blanc (40 years old)
15 % Roussanne (20 years old)
5% Clairette (40 years old)

Corney & Barrow Score 16+
Recommended drinking from 2014-2016

£110/case of 12 bottles, in bond UK

CÔTES-DU-RHÔNE BLANC, GUY LOUIS

This is, in fact, a blend of grapes produced in both the northern and southern Rhône Valley – named as a tribute to Michel's father and uncle. Michel has taken to increasing the proportion of Viognier in the blend, which contributes apricot and peach notes, as well as texture. I am guessing that our resident Rhôneophile, Mr. Hartley, will be onto this one 'pronto', as it comprises a number of declassified *villages* wines, as well as a couple of barrels of Condrieu!

Rich golden in colour, this wine presents obvious pastry notes on the nose, butter-rich Danish pastries, complete with icing sugar and caramelised fruit initially, then honeyed stone and orchard fruit make an appearance, lifted by floral aromatics and heady white peach. A roller-coaster of layered fruit and crushed stone minerals makes for an exciting style and, aged in new and 1-year-old barrels, there is a luscious, harmonious texture, through to a protracted, fresh, upbeat finish - really good value - deserves a little time. In fact, Michel refers to this as a "10-year wine".

55 % Marsanne (60 years old)
15 % Grenache Blanc (70 years old)
15 % Roussanne (40 years old)
15 % Viognier (40 years old)

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

£120/case of 12 bottles, in bond UK

CHÂTEAUNEUF-DU-PAPE BLANC VIEILLES VIGNES

Michel sources this from three different sites, Les Serres, Le Belvédère and La Crau. These are later maturing parcels, allowing for long, slow, maturation. Michel is adamant that this wine will benefit from decent cellaring of up to 10 years and beyond. Lustrous gold in colour, this is tempting from the outset; richly-textured and clinging to the glass, with complex aromatics – an appetising blend of ripe, stone fruit, white peach specifically, warm pastry notes and wild herbs. All of this complexity is borne out on the palate, which exudes saline elements, slightly smoky notes and a lovely combination of green orchard fruit, exotic stone fruit, petrol, savoury richness and iodine – perfectly poised in this vintage with upbeat acidity and lovely balance. A mix of new and 1-year-old barrels further contributes to the texture and adds gravitas in a long, controlled finish – impressive.

50% Grenache Blanc (60 years old)
50% Roussanne (30 years old)

Corney & Barrow Score 17.5
Recommended drinking from 2016-2026+

£245/case of 12 bottles, in bond UK

TO ORDER

Please call
020 7265 2430 (London)
or
01875 321 921 (Edinburgh)

Please email
sales@corneyandbarrow.com

Please Note: These wines are released *en primeur*. Delivery dates to be confirmed. All prices are quoted in bond UK.



WHITE - NORTHERN RHÔNE

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, e.g. *Villages, Premier Cru, Grand Cru*.

A definitive score of a young wine is almost impossible. We usually offer a spread (e.g. 14–16) which 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.

SAINT-PÉRAY VIEILLES VIGNES

Not that long ago, we used to refer to Saint-Péray as an “insider’s” wine; a jealously guarded secret amongst the cognoscenti; a wine which holds its own amongst the greatest white Rhônes and is therefore something of a “steal”. The genie has, however, long since escaped from the bottle and now demand way outstrips availability. Sadly, somehow the news has spread and we sell out every single year. Small wonder: it is both rare and tremendous value. The 2013 is pale gold in colour, with flashes of green. The nose is subdued initially, with hints of hay and warm pastry, allied to more floral notes with hints of the exotic, all underpinned by a briny minerality. There is old vine sweetness and complexity here, but such refreshment too – a very fine wine indeed.

50% Marsanne (over 100 years old)
50% Roussanne (40 years old)

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

£145/case of 12 bottles, in bond UK

CONDRIEU

Lustrous gold, this is very classic Viognier on the nose, rich in stone fruit though in 2013, fresh peach and apricot rather than preserved - appetising. The palate reveals similar aromatics, adding melon and ripe grape character, all underpinned by minerals and refreshed by a bright, high-toned acidity. This is a lovely wine, even at this very young stage. A blend of new and 1-year-old barrels contribute texture, a certain roundness on the palate and delicate spice – very long, precise and focused.

100% Viognier
(45 years old, from parcels in Chanson and Coteaux de Chéry)

Corney & Barrow Score 17 to 18
Recommended drinking from 2015-2019

£285/case of 12 bottles, in bond UK

HERMITAGE BLANC

This had only just finished malolactic fermentation when we tasted, but the remaining CO₂ did not prove too much of a challenge. Intensely gold, this offers a complex blend of super-ripe, honeyed grapes, lime marmalade, warm lemon drizzle cake and delicate spice on the nose. The palate is similarly layered, although CO₂ is slightly more testing here – but that may already have disappeared at the time of writing. A similar fruit profile prevails, set within a seductive frame, but with a sense of precision and direction; an attractive mineral tension, finishing with an upbeat, elegant flair – long.

80% Marsanne (over 50 years old)
20% Roussanne (over 40 years old)

Corney & Barrow Score 17+ to 18
Recommended drinking from 2016-2023+

£295/case of 12 bottles, in bond UK

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RED - SOUTHERN RHÔNE

CÔTES DU RHÔNE, LES BECS FINS

Deep plum ruby, this offers lovely, sweet red and black fruit, fresh and preserved on both the nose and palate. The site is in the Gard, planted on soils similar to Châteauneuf-du-Pape, with the traditional rounded stones - *galets roulés* reflected in heightened complexity in the young wine. Pepper, tobacco and spice all play a role on a very satisfying palate which, due to low yields, has greater intensity in 2013.

60% Grenache (60 years old)
40% Syrah (30 years old)

Corney & Barrow Score 16+ to 17
Recommended drinking from 2014 - 2017+

£110/case of 12 bottles, in bond UK

CÔTES DU RHÔNE, GUY LOUIS ROUGE

A great deal of care goes into this wine, in order to create a fitting tribute to both Michel's father and uncle, after whom it is named. This 2013 vintage is the first to be totally organic. Jet-plum cherry in appearance, this offers heady, dark fruit on the nose, blueberries and brooding spice. Sweet, fresh and aromatic throughout, this is aged for 18 to 20 months in barrel, which adds texture. As ever, this is, in the main, the product of declassified *villages*, making for a rich, spiced, intensity, which is surprising for the appellation – great value.

60% Grenache (between 50 and 60 years old),
40% Syrah (40 years old)
From parcels in Cairanne, Lirac, Rasteau and Beaume de Venise

Corney & Barrow Score 16.5 to 17
Recommended drinking from 2015 - 2022

£120/case of 12 bottles, in bond UK

RASTEAU VIEILLES VIGNES

Jet-plum bramble, this has a very attractively perfumed nose; a combination of red and black fruit suffused with rose and violet, with a background creamy richness. 50% not being de-stemmed, accounts, in Michel's and Bastien's opinion, for the lively, vibrant, floral freshness and tension, which adds focus. This is rather extraordinary for a young Rasteau, really impressive, but Michel confirms that it always does well in challenging years. One year in a blend of Alliers and Tronçais oak adds complexity and texture – very good wine.

70% Grenache (80 years old)
25% Syrah (40 years old)
5% Mourvèdre (40 years old, on limestone, clay and blue clay)

Corney & Barrow Score 16.5 -17
Recommended drinking from 2016 - 2022

£140/case of 12 bottles, in bond UK

BANDOL

Bandol is near the coast of Marseille and Cassis (the latter being the source of Provence's finest Bouillabaisse, according to Michel). So enthusiastic is he that one wonders what attracted him here first, the soup or the wine. Certainly the scenery is extremely attractive, for starters and the wine is stylistically set apart. The Bouillabaisse has yet to be sampled. This 2013 Bandol is a fathomless, inky plum in colour, richly-textured. The nose is initially very primary, offering fresh grape must, red and black berried fruit and floral aromatics, in waves - very sweet and ripe. There are darker notes too, tobacco, spice and pepper. The palate is full, at times even luscious, with abundant cherry, blackberry and blueberry fruit, all the while offset and complemented by cocoa-dry tannins, with crushed rock minerals. This is a honest hearty wine which, given a little time, will make an ideal accompaniment to similarly hearty food.

95% Mourvèdre (over 50 years old)
5% Grenache (over 50 years old)
Clay-limestone soils on Le Castellet

Corney & Barrow Score 16.5 to 16.5+
Recommended drinking from 2016 - 2022

£160/case of 12, in bond UK

VACQUEYRAS VIEILLES VIGNES

For the first time in 2013, this is entirely organic. Deeply coloured, it presents a rather extraordinary nose, cassis, tobacco and cherry, as well as red fruits and dark chocolate notes. Sweet old vine Syrah gives 'a nod' stylistically to the northern Rhône and there is precision and focus due, in part, to the 50% non de-stemming. It is a tantalising wine, with light and shade on the palate, aromatic fruit and flowers, complemented by heady pepper – plenty of personality.

70% Grenache (over 60 years old)
30% Syrah (40 years old)

Corney & Barrow Score 17
Recommended drinking from 2017 - 2025

£160/case of 12 bottles, in bond UK

GIGONDAS VIEILLES VIGNES

This is a perennial "insiders" wine, a Corney & Barrow house favourite, combining classical Garrigue aromatics, so typical of Provence, with ripe, rounded fruit. In 2013, Michel declared it to be a class apart "*hors millésime*". Jet-plum in colour, it impresses from the outset, beautifully textured and clinging to the glass. The 2013, 100% whole-bunch pressed, is darkly fruited, with spice, pepper, dark chocolate and wild herbs to the fore. Grilled fennel, mint, pepper and cedar also play a role in complexity, all reflected on the palate, which is at once perfumed, savoury and mineral, through to a protracted, firm finish – impressive.

95% Grenache (70 - 100 years old)
5% Mourvèdre (40 years old)
From the Dentelles, Cayron Garrigues and Roaix Village

Corney & Barrow Score 17.5+
Recommended drinking from 2015 - 2020

£175/case of 12 bottles, in bond UK

CHÂTEAUNEUF-DU-PAPE VIEILLES VIGNES

Too many people treat Châteauneuf-du-Pape as a brand, with expectations of a specific style. There are, in fact, as many styles as there are wines on the market: unsurprising, given the very varied *terroirs* and there being so many grape varieties from which to forge a blend.

This Vieilles Vignes is deeply coloured, so that the nose, which is both cool and fragranced, is something of a surprise. Sprightly, bright and perfumed, red fruit, fondant icing and berry coulis come to the fore on attack. There are darker nuances too, liquorice, black pepper, cedar and spice, but red fruit and berried notes dominate in a rather elegant translation of the vintage – though there is muscle there too – all given definition via a defined ferrous mineral seam and beautifully poised acidity.

80% Grenache Noir (over 80 years old)
10% Syrah (over 40 years old)
5% Cinsault (from parcels at the top of La Crau, Les Gardioles, Gabrière. on sand and rounded pebbles, "galets roulés")
5% Mourvèdre (40 years old)

Corney & Barrow Score 17+ to 18
Recommended drinking from 2017 - 2024+

£295/case of 12 bottles, in bond UK

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RED - NORTHERN RHÔNE

CROZES-HERMITAGE VIEILLES VIGNES

This is a profound jet-ruby, despite 1/3 not being de-stemmed. It presents a gorgeous, suggestive nose, rose petals and violets, cigar box, wood-smoke and peppered red and black fruit, allied to a savoury, briny intrigue, which is both layered and complex. The palate is also highly perfumed, fleshy fruit, complemented by heady pepper and minerals – a very promising translation of the vintage which ought to be snapped up – great value!

100% Syrah (60-year-old parcels in Larnage, Battis (granite-clay) Coteaux sur Mercuriol)

Corney & Barrow Score 17.5+ to 18
Recommended drinking from 2016 - 2023+

£155/case of 12 bottles, in bond UK

SAINT-JOSEPH LES ROCHES VIEILLES VIGNES

Jet-plum in colour, this is the product of very old vines, grown on decomposed granite over solid granite rock. Quantities are down, but the vines did not suffer as much as other areas. The nose presents an alluring blend of perfume – rose and violet, offset by heady pepper and savoury notes. The palate, distinctly mineral, almost iodine-like, offers the same quirky elements of light and shade, red and black fruits joined by stone fruit and even citrus notes – great result which should drink well almost from the outset!

100% Syrah and Serine (60 - 100 years old)
Saint Pierre de Boeuf, Mauves, Chavannay, Sainte Epine (granite-clay soils)

Corney & Barrow Score 17+
Recommended drinking from 2016 - 2022+

£185/case of 12 bottles, in bond UK

CORNAS COTEAUX

Intense jet-plum in colour, the nose here presents a rush of *Crèmes de Cassis* and *Mûre*, blackcurrant and wild blackberry, with savoury elements alongside game and bitter chocolate. The palate reveals similar fruit aromatics, highly concentrated and set within a velvet-rich frame. This, from a warm vineyard site, needs longer *élevage*, according to Michel, appearing simplistic in its full-on fruit in youth, but with considerable reticent potential, the release of which is facilitated by oak. As ever, Michel advises patience here.

100% Syrah and Serine (60 - 100 years old)
Les Chaillots, Patou and Les Eygats

Corney & Barrow Score 17+
Recommended drinking from 2020 - 2026+

£235/case of 12 bottles, in bond UK

CÔTE-RÔTIE

This Côte-Rôtie 2013 is 100% from the ferrous-rich schist of the Côte Brune (the brown slope). It is from 100% non-de-stemmed bunches, which, counter-intuitively perhaps, in time lead to greater finesse, in the right hands. The resulting wine has been matured in 100% new Tronçais and Alliers oak, which adds richness mid-palate, as well as a lightly toasted backdrop. Shimmering jet-shot plum, this delivers intense, bright red and black fruit, perfumed with floral notes and liberally spiced with pepper. There are dark, earthy, mineral notes, wood-smoke and tobacco – all reflected on the palate, which is firm, powerful and brooding, its potential as yet unleashed. There is lovely freshness and precision and a citrus lift, somewhat reminiscent of the Saint-Joseph here, but it is very much the avuncular elder. Although there is less immediate accessibility, at this stage, it has so much more to give with time – a really impressive wine.

100% Serine and Syrah (60 years old)
Landonne, Chavaroché, Roziers Les Rochains

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

£355/case of 12 bottles, in bond UK
£365/case of 6 magnums, in bond UK

HERMITAGE

Very deep plum, this had only very recently finished malolactic fermentation when we tasted and was reductive initially. However, on agitation, a rather intriguing nose started to emerge; berried fruit, grilled fennel and spice, complemented by very clear citrus notes, pink grapefruit and orange peel. The palate mirrors the aromatics presented on the nose, intensified and focused with bright, vibrant acidity and supported by well-integrated, ripe tannins. In line with the other wines in the Tardieu portfolio, this is an appetising and upbeat wine, direct and characterful, hinting at its considerable potential through a long, complex, layered finish – a great success in 2013.

100% Syrah, Sérine (60 years old)
Rouméas and Pierelles

Corney & Barrow Score 18 – 19
Recommended drinking from 2017 - 2025+

£410/case of 12 bottles, in bond UK
£420/case of 6 magnums, in bond UK

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CORNEY & BARROW
INDEPENDENT WINE MERCHANTS-1780

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, North 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, 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.

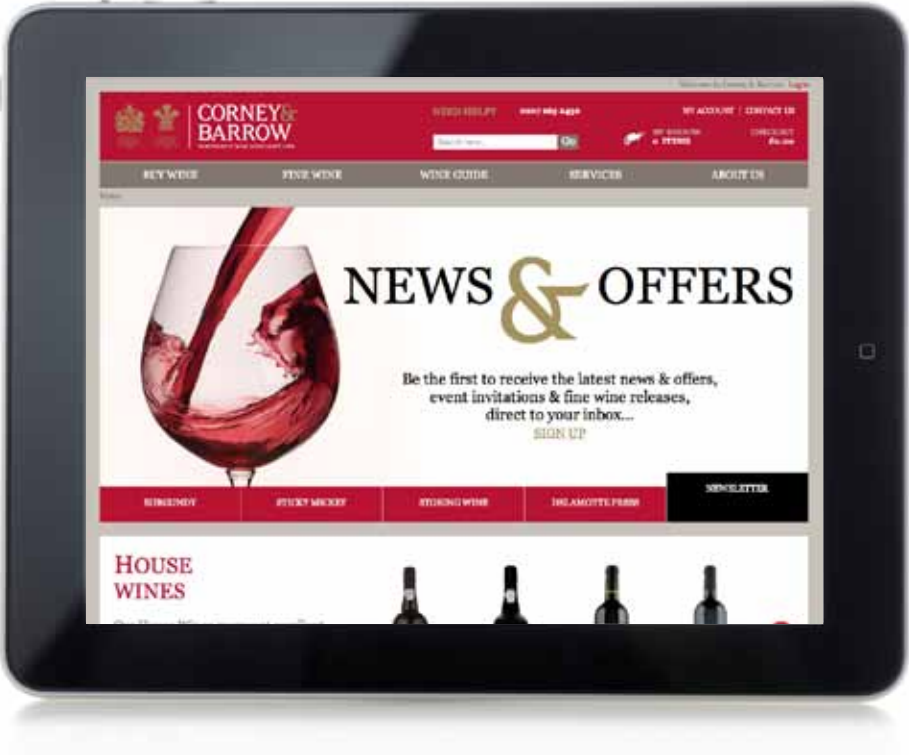
Our Royal Warrants

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.



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