



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



TARDIEU-LAURENT, RHÔNE

2014 VINTAGE EN PRIMEUR

TARDIEU-LAURENT, RHÔNE

2014 VINTAGE EN PRIMEUR

Established in 1996, the Tardieu-Laurent wines turned heads from the outset. Michel Tardieu is a *négociant-éleveur*, buying wines selected according to the quality of the vineyard, in their raw, fermented state.

The wine will undergo malolactic fermentation, generally under the watchful eye of Michel and increasingly by his oenologist son, Bastien. They then look after the maturation process, blending and sale of the wines.

Logically, given that the accurate translation of *terroir* and vintage is fundamental to the Tardieu-Laurent 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 and Bastien's work involves building long-term, mutually beneficial relationships with a network of low-yield producers, who own specific, top quality parcels of largely old vines. Michel and Bastien work closely with them throughout the Rhône, ensuring the very best possible vine husbandry. Father and son know by heart both the vineyards and the specific parcels within those vineyards, which are of interest to them.

Most of the vines selected are naturally low-yielding old vines of 50 years of age, or even older. Often the size of the individual parcels is too small to be independently viable, but, by buying a number of them, there is the wherewithal 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



*“Success in 2014 lay in the fastidious work
carried out in the vineyard; discipline
informed by experience and expertise.”*

ALISON BUCHANAN



2014 VINTAGE NOTES

2013 had already given a gentle reminder that the vintages of the Rhône cannot be taken for granted. Consumers had been somewhat lulled into a false sense of security, following a succession of good years, albeit with north/south variations.

2013 rather broke the spell and now, 2014, is another reminder. Good growers, however, like to have challenges, and in difficult years the best of them show their paces more clearly than in a year where conditions are good overall. Success in 2014 lay in the fastidious work carried out in the vineyard; discipline informed by experience and expertise.

⁶ Winter had been mild, the mildest in a decade, accompanied by the highest ever rainfall figures. Spring was, in contrast, uncharacteristically dry. Hopes and expectations were set on an early harvest which would be both good quality and plentiful, but summer clearly had other plans, being both cool and rainy - challenging for the vineyard workers struggling to combat disease.





*"A demanding vintage...
a vintage for the vignerons
indeed and the best used
their talent to great effect.
They have reaped the
rewards. As for the others
alas... that's a different story."*

MICHEL TARDIEU,
April, 2015

8

SOUTHERN RHÔNE

The first three weeks in September really helped the vintage, with the best wines revealing a seductive freshness, good fruit and elegance. Grenache fared well. White wines also did well again this year.

NORTHERN RHÔNE

In the North, there was an atypical summer, but the north winds and lovely late summer weather made for excellent ripening conditions for both red and white wines, the grapes achieving full phenolic maturity. The reds are silky and attractive, the whites classically harmonious.

2014 TASTING NOTES

WHITE - SOUTHERN RHÔNE

CÔTES-DU-RHÔNE BLANC, GUY LOUIS

A blend of grapes from the northern and southern Rhône, named as a tribute to Michel's father and uncle. This is a perennial favourite, in recognition of its stylish palate and excellent value. The nose and palate here offer a rather decadent brew, with enticing hints of warm pastries and intense old vine fruit, layered with vanilla cream. There is light and shade, spun sugar notes offset by stony minerals, making it both complex and refined. The palate, a seamless continuation of the aromatics, adds a citrus dimension, a levity which complements a long, layered, finish.

50 % *Marsanne* (60 years old)
20 % *Grenache Blanc* (70 years old)
15 % *Roussanne* (40 years old)
15 % *Viognier* (40 years old)

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

£120/case of 12 bottles, in bond UK

CHATEAUNEUF-DU-PAPE BLANC VIEILLES VIGNES

Michel sources this from two different sites, late ripening parcels of the celebrated Le Belvédère and La Crau vineyards. A glorious, shimmering gold, it has immediate appeal, with an obvious richness in the way that it clings to the glass. The nose rises to the challenge, with a gorgeous complexity of stone and orchard fruit, intense and focused. There are shades of great white Bordeaux as a backdrop, before the more traditional, honeyed fruit elements break through, complemented by vanilla cream, toasted oak and a touch of wild herbs. The palate, reflecting the aromatics presented on the nose, shows a briny minerality and a truly lovely, layered complexity, full and ripe, with a buttery toasted finish – beautifully balanced.

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

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2017 - 2024+

£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.

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.

WHITE - NORTHERN RHÔNE

SAINT-PÉRAY VIEILLES VIGNES

A closely guarded secret is out. Saint-Péray has gone from relative obscurity as an appellation, to being an almost instant sell-out. A cheeky request we put in for volumes came back with, “*that’s more than our entire production*”... but we did try on our customers’ behalf. Unusually, this combines relative rarity with consummate good value. Pale in colour, with hints of green, this offers a slightly more subdued, serious style than usual, promising a rather grown-up wine, before gradually opening to reveal warm lemon tart, pastries and rich tarte tatin. Old vine intensity prevails, but there is such a lightness of touch, a precision and drive which gives a rich, focused finish.

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

Corney & Barrow Score 18
Recommended drinking from 2017 - 2020

£155/case of 12 bottles, in bond UK

CONDRIEU

Michel and Bastien are particularly pleased with this wine in 2014. Shimmering gold in colour, it is immediately attractive, presenting full-blown, classic Viognier, with sweet notes of preserved peach and nectarine on the nose. Rather hedonistic, the palate sets similar aromatics within a luscious, honeyed, layered frame, just slightly reined in by very attractive mineral detail and fresh acidity. A blend of new and one-year-old French oak barrels contributes richness and texture. Beautifully rounded, with no hard edges, this is opulent, without any heaviness – very fine and focused throughout, with a long poised finish.

100% Viognier
(45 years old, from parcels in Paton, Chanson and Rocharde)

Corney & Barrow Score 18
Recommended drinking from 2016 - 2020

£275/case of 12 bottles, in bond UK

HERMITAGE BLANC

We have a perennial issue here it seems, with the Hermitage Blanc either still undergoing malolactic fermentation or, as in this case, just having finished. As such it was still a little skittish, with some carbonic gas complicating the tasting, but the quality still shines through. Rather pale in colour, the appearance ill-prepares the taster for the complexity which ensues. In all honesty, it is rather naughty, presenting a hedonistic blend of warm, buttery pastry, layered with rich, ripe fruit, reminiscent of Danish pastries. This heady richness offset by bright vitality of fruit and stony minerals – a masterpiece, layered and almost impossibly long, remaining focused throughout.

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

Corney & Barrow Score 19
Recommended drinking from 2017 - 2026+

£295/case of 12 bottles, in bond UK
£305/case of 6 magnums, 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.



RED - SOUTHERN RHÔNE

CÔTES-DU-RHÔNE VILLAGES, LES BECS FINS

Deep plum-cherry, with a bright rim, this offers a gorgeous nose of plum, red and black fruit, pepper and spice, which is both vibrant and fresh. The palate takes up the reins, offering lovely berried character, pure, with a peppery backdrop - really good and persistent on the finish. It is important to note that not all growers will have heeded the not-too-subtle hints set out by nature. The challenge was that, with plenty of water and a favourable flowering, the vines needed rigorous discipline, green harvesting, not always so severely exercised elsewhere. Michel smiled as we tasted ... “*this is the sort of vintage I like.*”

50% Grenache (60 years old)
40% Syrah (30 years old)
10% Cinsault (60 years old)

Corney & Barrow Score 16+
Recommended drinking from 2016 - 2018+

£85/case of 12 bottles, in bond UK

CÔTES DU RHÔNE, GUY LOUIS

Deep bramble in colour, produced organically from 2013, this offers fresh grape must on the nose, crunchy, wild berried fruit, upbeat, fresh, floral and peppery. The palate echoes the aromatics on the nose, adding a profound, underlying, mineral dimension. There is some added texture here too, from the one and two year barrels, but no oak notes per se. Wild bramble dominates the mid palate, through to a layered, decisive and focused finish. Bravo Michel and Bastien!

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

Corney & Barrow Score 18
Recommended drinking from 2016 - 2023

£120/case of 12 bottles, in bond UK

RASTEAU VIEILLES VIGNES

Inky plum in colour, this is stunning on the nose and playful in its complexity, at once rich and ripe, with bright fruit, citric focus. So far so lovely, but there is more to come, layers of mocha and cocoa and spice come through, mirrored on the palate, which is both opulent and spiced, whilst remaining fresh and lively, bright and vivacious - a great buy!

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

Corney & Barrow Score 17
Recommended drinking from 2016 - 2022

£135/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.

This year, Oliver Hartley and I were privileged to meet Michel’s grower, based in the heart of Bandol. The wine reflects deep passion and attention to detail. Tradition is the order of the day here and, whilst fertilizers and pesticides have never been used, organic certification will never be sought. The wines are aged in one-year-old oak, in a naturally chilled cellar – essentially a cave. From such humble beginnings, emerges a characterful wine, pure and distinctive. The 2014 Bandol reveals extraordinary depth of colour, an intense jet-plum, richly-textured and clinging to the glass. The nose and palate present rich, red and black fruit, with an intense, graphite mineral, layer throughout. The palate is fabulously fresh and ripe – the product of a late harvest – all supported by a mild, well-integrated, tannic structure. Benign and approachable already, this is, nonetheless, a keeper, as the 2001 we were later shown proved so well.

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

Corney & Barrow Score 17
Recommended drinking from 2016 - 2022

£160/case of 12 bottles, in bond UK

VACQUEYRAS VIEILLES VIGNES

For the second year, this Vacqueyras is entirely organic, produced from four parcels, Les Grès, Les Pendants, La Longe and La Porche. Tasted directly after Rasteau, it revealed itself to have a very different style, being both dark and brooding, more of a *vin de garde*. Black fruit and spice can just be coaxed out on the nose, as well as hints of a savoury character and smoky notes. The palate is more ebullient, opening up a little to suggest innate old vine fruit intensity. This wine needs time for the palate to fulfil its true promise, as it is rather taut at this stage – it is all there however, a harmonious blend, with depth and character and a real sense of place.

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

Jet-plum in colour, this presents something of a *mélange* of red and black fruit, combined with floral, herbal and forest floor aromatics, so typical of the area. Fruit so fresh, there is almost a crunch, the product of almost 100% whole bunch pressing. Layers of spice, herbs, pepper and dark chocolate all play a role in this aromatic perfection. For Rhône lovers, this is a ‘no brainer’ in terms of quality and value – a lovely wine, with a spiced mocha cream finish.

80% Grenache (70 to 100 years old)
15% Syrah (40 to 50 years old)
5% Mourvèdre (40 to 50 years old)
From the Dentelles, Boussière, Garrigues

Corney & Barrow Score 17.5
Recommended drinking from 2017 - 2022

£175/case of 12 bottles, in bond UK
£185/case of 6 magnums, in bond UK

CHÂTEAUNEUF-DU-PAPE CUVÉE SPECIALE

There having been no 2013, this makes a welcome return, Grenache having fared particularly well in 2014. Bramble-ink in colour, this has a wonderfully classic, cigar box, cedar nose, warm fruit and briny minerals, with hints of liquorice and toffee. The aromatics offer similar complexity to the *Classique*, but with greater intensity. Wild flowers, herbs and rosemary dominate the backdrop - real *sous bois*. “*Very exciting*”, was Oliver Hartley’s comment – a great buy!

100% Grenache (100 years old)

Corney & Barrow Score 18.5+
Recommended drinking from 2018 - 2023

£295/case of 12 bottles, in bond UK
£305/case of 6 magnums, in bond UK

RED - NORTHERN RHÔNE

CROZES-HERMITAGE VIEILLES VIGNES

The Crozes-Hermitage has been getting better and better in recent years - a “must have” within the Tardieu-Laurent portfolio. Deeply coloured, it offers a gorgeous nose, complex and stylish with red and black fruit, floral notes and tobacco/cedar undertones. The palate, in line with the aromatics suggested by the nose, is both heady and exuberant, with ripe, fleshy fruit, complemented by briny minerals – a really lovely wine.

*100% Syrah, including Sérine
(60 year old parcels in Larnage, Battis (granite-clay) Gervans, Les Chassis)*

Corney & Barrow Score 18
Recommended drinking from 2017 - 2023+

£155/case of 12 bottles, in bond UK
£165/case of 6 magnums, in bond UK

SAINT-JOSEPH VIEILLES VIGNES

Deep plum-ruby in colour, this has a lovely intensity from the outset – the product of old vine fruit. The nose presents impressive concentration and focus, perfumed, primary berries, darker fruit compote and savoury notes. The palate, similarly, reveals waves of fresh, upbeat, wild fruit with almost meaty, smoky, spiced, darker tones. A complex blend of light and shade, there is, nonetheless, a focus throughout, a sense of direction and attack – very fine, with great personality.

*100% Syrah, including Sérine
(Syrah 60 years old and Sérine over 100 years old)
Saint-Pierre de Bœuf, Chavanay, Sainte-Epine
(granite-clay soils)*

Corney & Barrow Score 18+
Recommended drinking from 2017 - 2023+

£185/case of 12 bottles, in bond UK
£195/case of 6 magnums, in bond UK

CORNAS COTEAUX

Intense jet-plum in colour, this offers a blend of *crème de mûre*, summer berries and dark chocolate on the nose, both ripe and savoury. The darker elements on the nose give way to extraordinary fruit purity and freshness on the palate, combined with a mineral intensity, all set within a luscious, rich frame. Effortlessly balanced, this is a layered and complex wine, with great precision through to a protracted finish - impressive.

*100% Syrah, including Sérine
(60 to 100 years old)*

Corney & Barrow Score 17.5
Recommended drinking from 2017 - 2023+

£235/case of 12 bottles, in bond UK

CORNAS VIEILLES VIGNES

Well, this was a little embarrassing really. When we sent through our wish list, it transpired we had asked for more than the total production again – well if you don’t ask....

This wine is a brilliant flag-bearer for the appellation, and indeed for the whole of the Northern Rhône. The colour is an immediately appealing intense, plum-bramble, then the nose is quite, quite, beautiful, an appetizing array of pure cassis, flowers, tobacco and wood smoke, echoed on the palate, which is silky, with beautifully integrated tannins. This dances on the palate, despite undeniable underlying power. So tempting even now, in its infant state, this is nonetheless a “*vin de garde*”, which will reward the patient – a really outstanding wine.

*100% Syrah, including Sérine
(80 to over 100 years old) Patou and Les Eygats*

Corney & Barrow Score 18.5 to 19
Recommended drinking from 2018 - 2026+

£380/case of 12 bottles, in bond UK
£390/case of 6 magnums, in bond UK

CÔTE-RÔTIE

Lustrous plum-ruby in colour, this has a lovely, appetizing nose, bright, breezy, floral and rich in fresh berried fruit - all surprisingly pretty, given its status. The palate then echoes the aromatics of the nose, adding a heady dash of pepper and darker undertones of tobacco and wood smoke. Beautifully balanced, it offers a harmonious blend of suppressed power and aromatic, concentrated, perfumed, richness. Too tempting in this embryonic phase, it deserves time.

*100% Syrah, including Sérine (60 years old)
Landonne, Chavaroche, Côtes de Rozier, Les Rochains*

Corney & Barrow Score 18.5
Recommended drinking from 2020 - 2030

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

HERMITAGE

Hold onto your hats, this is a huge success in 2014. Deeply coloured, it delivers a stunning array of fruit and flowers, wood smoke, leather and briny minerals on the nose, heightened by a twist of citrus. The palate then rises to the challenge, mirroring the aromatics and setting them within a harmonious, silken, rich frame. Opulent and layered, focused and upbeat, this is a fine ambassador for the vintage and the appellation – *bravo Les Tardieu!*

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

Corney & Barrow Score 18.5
Recommended drinking from 2017 - 2025+

£395/case of 12 bottles, in bond UK
£405/case of 6 magnums, 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.

SWEET - SOUTHERN RHÔNE

RASTEAU VIEILLES VIGNES VIN DOUX NATUREL

Vin doux Naturel is produced in the same way as port, whereby fermentation is stopped prematurely through the addition of alcohol. This produces full-bodied wines, with some residual sugar. Once again we must thank our Rhône ambassador, sales director Oliver Hartley for this as it was he who gently mused whether Michel had ever toyed with making one – they are pretty rare, after all. Michel most certainly had but had just omitted to tell us, forgetting the British fondness for port. Jet-plum in colour, peppery and fresh, this is inviting from the outset, combining innate richness and sweet fruit with energy and exuberance. Bright berries and cherries give way to darker notes, chocolate and spice with hints of enticing citrus – marmalade even. Note that this is more like a wine than a port, with 16.5% rather than 20% alcohol – considerably lighter – and is one of few wines which complement mocha and chocolate desserts, festive puddings and blue cheese.

70% Grenache, 25% Syrah, 5% Mourvèdre
Age of vines : 80 years, Syrah and Mourvèdre : 40 years

Corney & Barrow Score 17.5+
Recommended drinking from 2015 - 2028+

£175/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.



A NOTE FROM OLIVER HARTLEY

Oliver is very much our resident Rhône addict. As he has tasted every year we thought it helpful to include a list of wines that Oliver feels have particularly over-performed in 2014. They are:

1. Côtes-du-Rhône Guy Louis Rouge
2. Gigondas Vieilles Vignes
3. Saint-Joseph Vieilles Vignes
4. Cornas Vieilles Vignes
5. Crozes-Hermitage Vieilles Vignes

CONTACT US

LONDON
1 Thomas More Street
London E1W 1YZ
T +44 (0)20 7265 2400
F +44 (0)20 7265 2444
sales@corneyandbarrow.com

EAST ANGLIA
Belvoir House
High Street, Newmarket
Suffolk CB8 8DH
T +44 (0)1638 600 000
F +44 (0)1638 600 860
newmarket@corneyandbarrow.com

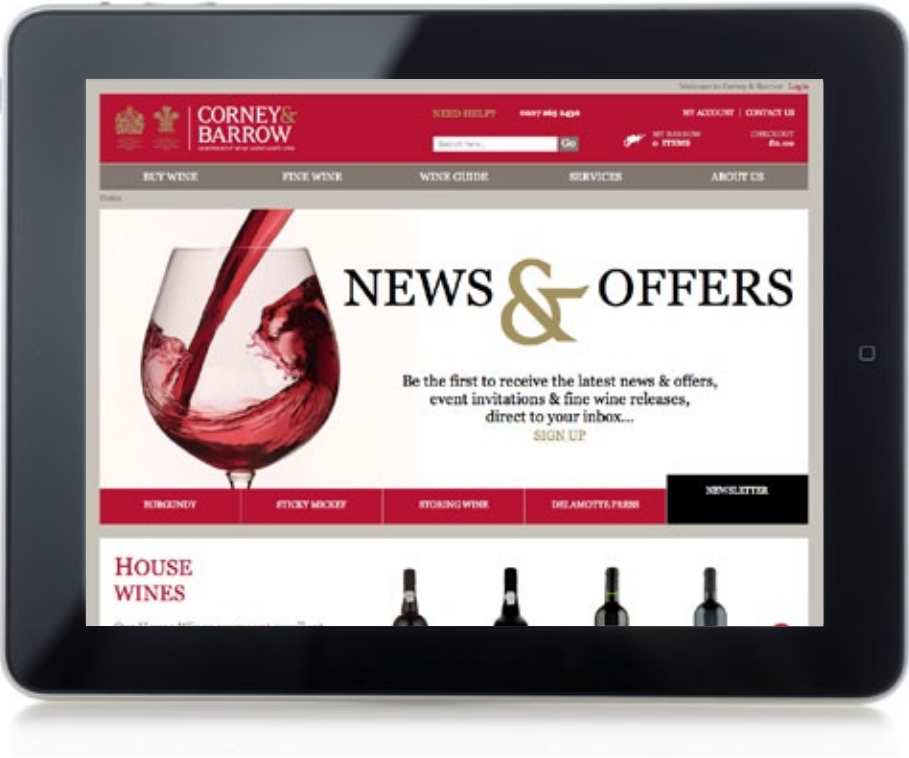
NORTH OF ENGLAND
Sedbury Stables
Sedbury Hall, Richmond
North Yorkshire DL10 5LQ
T +44 (0)1748 828 640
F +44 (0)1748 821 928
sedburyorders@corneyandbarrow.com

EDINBURGH
Oxenfoord Castle by Pathhead
Midlothian
Scotland EH37 5UB
T +44 (0)1875 321 921
F +44 (0)1875 321 922
edinburgh@corneyandbarrow.com

AYR
8 Academy Street, Ayr
Ayrshire, Scotland KA7 1HT
T +44 (0)1292 267 000
T +44 (0)1292 265 903
ayr@corneyandbarrow.com



CORNEY & BARROW
INDEPENDENT WINE MERCHANTS-1780



www.corneyandbarrow.com

