



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



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HIS MAJESTY THE PRINCE OF WALES
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CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780



HYDE DE VILLAINÉ, CALIFORNIA

NEW EN PRIMEUR RELEASE

EXCLUSIVE TO CORNEY & BARROW IN THE UK



DE VILLAINNE

*“Hyde de Villaine wines embrace
a consistently European style, in
terms of structure and vitality,
combining both richness and
texture with finely-honed,
pronounced mineral definition.”*

ALISON BUCHANAN

June 2016

BACKGROUND

Hyde de Villaine, Carneros is a superlative fusion of California and France, old and new. We were delighted to be awarded exclusivity back in 2010.

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Hyde de Villaine owes its title to the coming together of two great names in the wine world: Larry Hyde, celebrated Californian viticulturist and Aubert de Villaine, best known as *co-gérant* of Domaine de la Romanée-Conti. Aubert's wife Pamela is Larry Hyde's cousin.

It took some time and a lot of pressure to persuade the two men to embark on this joint venture and we have been enthusiastic followers from the outset.

We have great pleasure now in presenting our latest release, five wines characterised by their inimitable minerality and very obvious freshness. These can be attributed both to natural *terroir* and fastidious vineyard management.

Hyde de Villaine wines embrace a consistently European style, in terms of structure and vitality, combining both richness and texture with finely-honed, pronounced mineral definition. The exuberance of Carneros fruit is certainly present, yet held gently in check.



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Larry Hyde & Aubert de Villaine





CARNEROS (AVA)

Carneros traverses the south of both Sonoma and Napa counties and became a designated American Viticultural Area (AVA) in 1983.

Its singularity owes much to its unique geographical position, combining the Pacific Ocean with its cooling breezes, San Pablo Bay and the coastal mountain ranges. The resulting climate tends to be moderately cool and windy, with morning fogs in summer. Temperate and benign, these conditions, coupled with strict viticultural disciplines, impart a delightful freshness and vivacity to these wines.

VINTAGE NOTES

HDV BELLE COUSINE

This wine, a product of the cooler Carneros climate, is fresh and appetising, an attractive blend of 70% Merlot and 30% Cabernet Sauvignon. The wine was kept for 4 to 5 months before blending and ageing for 18 months in 25% new French oak, followed by further maturation in bottle. It was neither fined nor filtered. The result is an immediately accessible, rounded style, richly textured, though bearing the hallmark house freshness. 743 cases of 12 were produced in 2012.

HDV "CALIFORNIO" SYRAH

This is a wonderfully harmonious, elegant expression of the Syrah grape, which achieves an enticing complexity in the very particular conditions offered in Carneros. Harvest was on the 6th and 8th October 2012. The different lots were aged separately for 4 to 5 months before blending, and the wine was aged for 17 months in 15% new French oak, followed by 18 months of all-important bottle maturation. It was neither fined nor filtered. Just 310 cases were produced in 2012.

HDV CHARDONNAY

This comes from the older blocks of the Hyde vineyard, from vines of between 23 and 33 years of age. The first vintage was 2000. Whole cluster pressing, settling, racking and fermentation, using natural yeasts, in stainless steel were effected before being finished in oak. Hyde de Villaine Chardonnay 2013 saw 20% new

French oak for 12 months, followed by up to 3 months in stainless steel and 14 months of bottle maturation – all important for the balance of the finished wine. There were 1,532 cases produced in 2013.

HDV "YSABEL" PINOT NOIR

From southeast facing blocks within the Van der Kamp vineyard, Sonoma Mountain, production is distinctly limited. Vines of between 13 and 14 years, on loam and volcanic tuff, produce just 173 cases in total – frustrating as it is so good. The wine is aged in 20% new French oak for 15 months.

DE LA GUERRA CHARDONNAY

The De la Guerra Chardonnay is produced from younger Chardonnay vines on the estate. The vines are planted on the eastern side of Carneros, with a south to south easterly exposure, on shallow loam over clay. This is aged in 10% new French oak and stainless steel for up to 7 months. The former does not provide oaked character *per se*, but adds richness to the mid-palate, whilst the latter retains characteristic freshness and a mineral focus. Only 261 cases were produced in 2014 for the global market - a lovely wine, sadly rare.

ALISON BUCHANAN
July, 2016

2012 VINTAGE

“2012 enjoyed moderate to high temperatures, complemented by cool nights... an ideal ripening season... allowing our fruit to reach definition and balance.”

STÉPHANE VIVIER

Winemaker, June 2016

HDV BELLE COUSINE 2012

The 2012 vintage is a blend of 70% Merlot, 30% Cabernet Sauvignon. A very deep jet-plum in colour, this presents cassis, *crème de mûre* and fresh herbs on the nose. Silky, rounded tannins support a ripe, opulent palate rich in warm fruitcake notes, gently spiced. There is a pronounced classical frame within plump Merlot fruit, ripe and long with a poised, elegant finish.

Corney & Barrow Score 17,5+
Recommended drinking from 2018 - 2028+

£475/ case of 12 bottles, in bond UK

HDV “CALIFORNIO” SYRAH 2012

Intensely coloured, this is darkly fruited with a touch of sweetness and real attitude on the palate, spice, pepper and dark berry aromatics, ripe, perfumed and lifted, with tremendous balance – pepper and minerals give definition throughout a protracted, poised, floral-scented finish.

Corney & Barrow Score 17,5+
Recommended drinking from 2018 - 2026+

£475/ case of 12 bottles, in bond UK

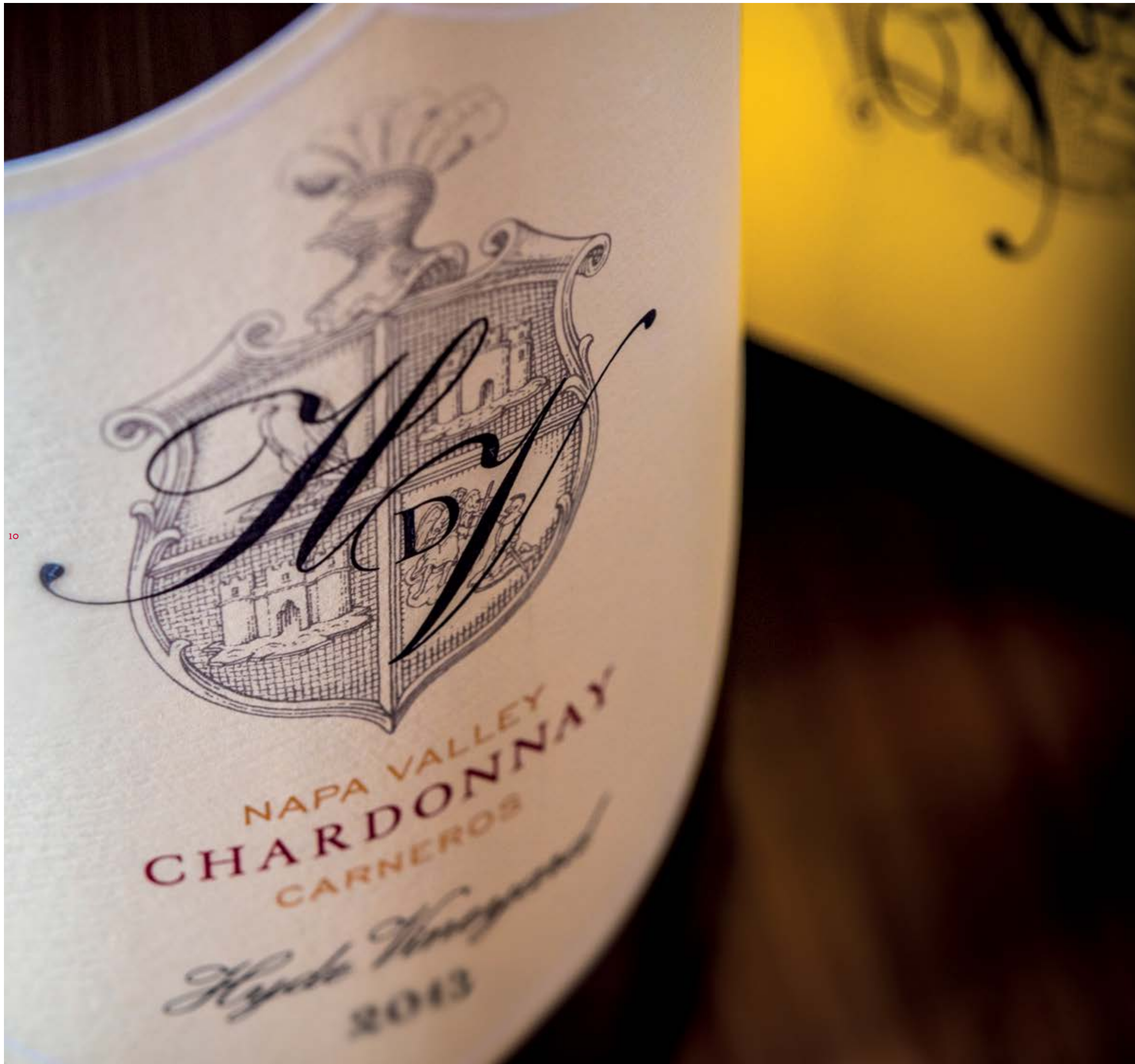


TASTING GUIDE

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. For the benefit of simplicity, wines are scored out of 20. 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.



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2013 VINTAGE

“The season was dry and warm... mild dry days continued through summer providing coveted conditions for Chardonnay maturation... wines of freshness, focus and supple texture.”

STÉPHANE VIVIER

Winemaker, June 2016

HDV “YSABEL” PINOT NOIR 2013

Intense, bright ruby, this offers a refreshing array of rose, pink pepper and red cherries, underscored by earthy minerals on both the nose and palate, the latter exhibiting very precise pepper character, with violet and rose mid-palate and *crème de mûre*, all underscored by savoury tannins.

Corney & Barrow Score 18

Recommended drinking from 2018 - 2026+

£825/ case of 12 bottles, in bond UK

HDV CHARDONNAY 2013

Shimmering gold, this has a delightful nose, fresh and upbeat. Meanwhile, there is obvious richness as the wine clings to the glass. Fennel *tatin* comes through on the nose, buttery pastry richness allied to herbal and floral notes and white fleshed peach. The palate is beautifully textured, supple and lithe with some white pepper spice and flinty minerality added to the ensemble – a truly lovely wine, with a long, intense finish.

Corney & Barrow Score 18 to 18.5+

Recommended drinking from 2017 - 2022+

£450/ case of 12 bottles, in bond UK

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2014 VINTAGE

“An unseasonably warm spring, followed by a consistently warm summer, promoted accelerated growth, ideal pollination conditions. A few days of cooler weather in August allowed the grapes to slow ripening and helped preserve mineral components and freshness.”

STÉPHANE VIVIER

Winemaker, June 2016

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DE LA GUERRA CHARDONNAY 2014

This is a super bright, lustrous white gold in colour, tempting from the outset. The nose offers fresh sherbet, orchard, stone and citrus fruit, all reflected on a breezy, fresh palate. There is a very attractive mineral seam throughout and a gently sappy character, hinting at innate, understated richness – very pretty and precise.

Corney & Barrow Score 17.5 to 18

Recommended drinking from 2016 - 2019+

£350/ case of 12 bottles, in bond UK



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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.

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www.candbscene.co.uk

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.



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INDEPENDENT WINE MERCHANTS-1780

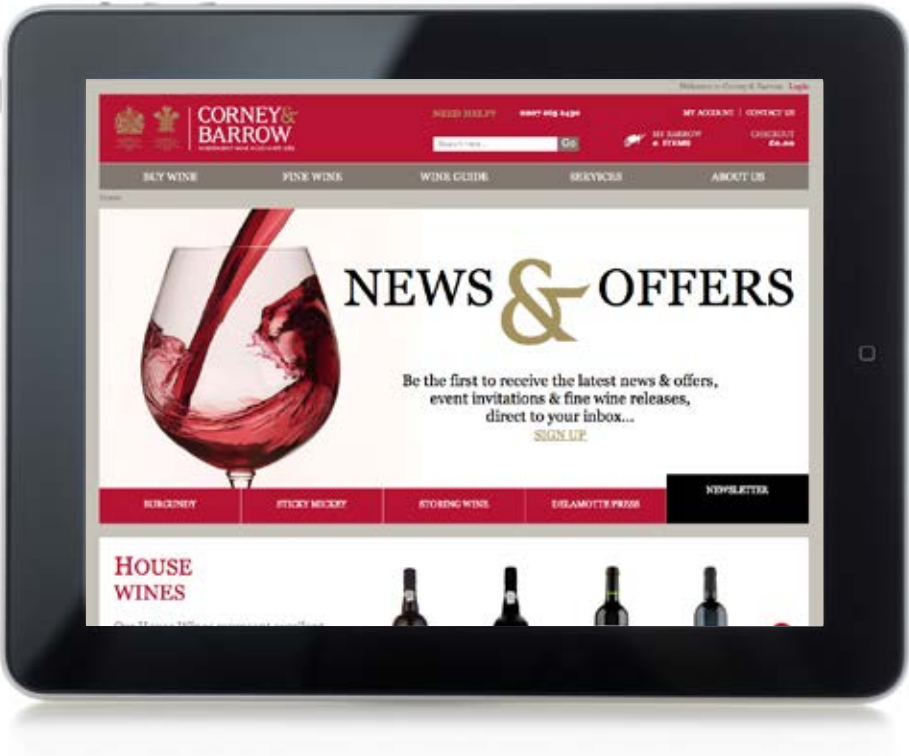
Our Royal Warrants

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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