



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

2012

CONDRIEU

Appellation Condrieu Contrôlée

TARDIEU - LAURENT

NÉGOCIANT

MIS EN BOUTEILLE

TARDIEU-LAURENT NÉGOCIANT À LOURMARIN, VA

PRODUCT OF FRANCE

WHITE RHONE WINE

TARDIEU-LAURENT

2012 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK AND HONG KONG

TARDIEU-LAURENT

2012 VINTAGE EN PRIMEU

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. Seventeen years down the road this is now wholly a family business allowing total independence and freedom to pursue Michel's philosophy, to the maximum, without any impediment. Cohorts include Michel's wife Michèle and their son and daughter Bastien and Camille. We so admire their single-minded, quasi-obsessive pursuit of the perfect translation of vintage and place.

CORNEY & BARROW

To find out more about Corney & Barrow visit
www.corneyandbarrow.com

“Les vins affichent un très bon niveau et nous conduisent par là même à admettre que du contraste peut naître l’harmonie.”

MICHEL TARDIEU
July 2013

“The wines are of a very high standard, which leads us to believe that from contrast, harmony can arise.”

&

INDEPENDANT & INNOVATIVE

02

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 wines will undergo malolactic fermentation generally, under the auspices 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 the vineyards and the specific parcels within those vineyards, which are of interest to him, by heart.

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

03

PROVENANCE & TERROIR

The river Rhône travels around 150 miles as it makes its way from its confluence with the river Saône in Lyon, in the north, down to the Mediterranean coast.

During its travels, it enjoys tremendous diversity of geography, geology, topography, climate, grape variety and as ever, great diversity in the levels of viticultural and winemaking talent. It is never advisable to make sweeping generalisations about any of the great wine regions but here, arguably, we are particularly arrogant if we seek to encapsulate the enormous diversity offered by the Rhône valley and greet it as a single entity.

At the very least, it is generally accepted that the northern and southern Rhône vineyards ought to be considered as two distinct regions and they are, in any case, separated by 25 miles between Valence and Montelimar, essentially devoid of vines.

The north, a more disciplined landscape, is marked by difficult, vertiginous terraced slopes carved into steep granite. Syrah, the favoured red varietal enjoys a continental climate here, cold winters and hot summers as well as mineral rich, granitic soils. The white varietals Marsanne, Roussanne, Roussette and Viognier also thrive.

The south, in contrast, is flatter, more sprawling, with generally hotter Mediterranean conditions. It is significantly more prolific, producing around 95% of total production. The soils are different too, granite having given way to sand, rocks and rounded stones.

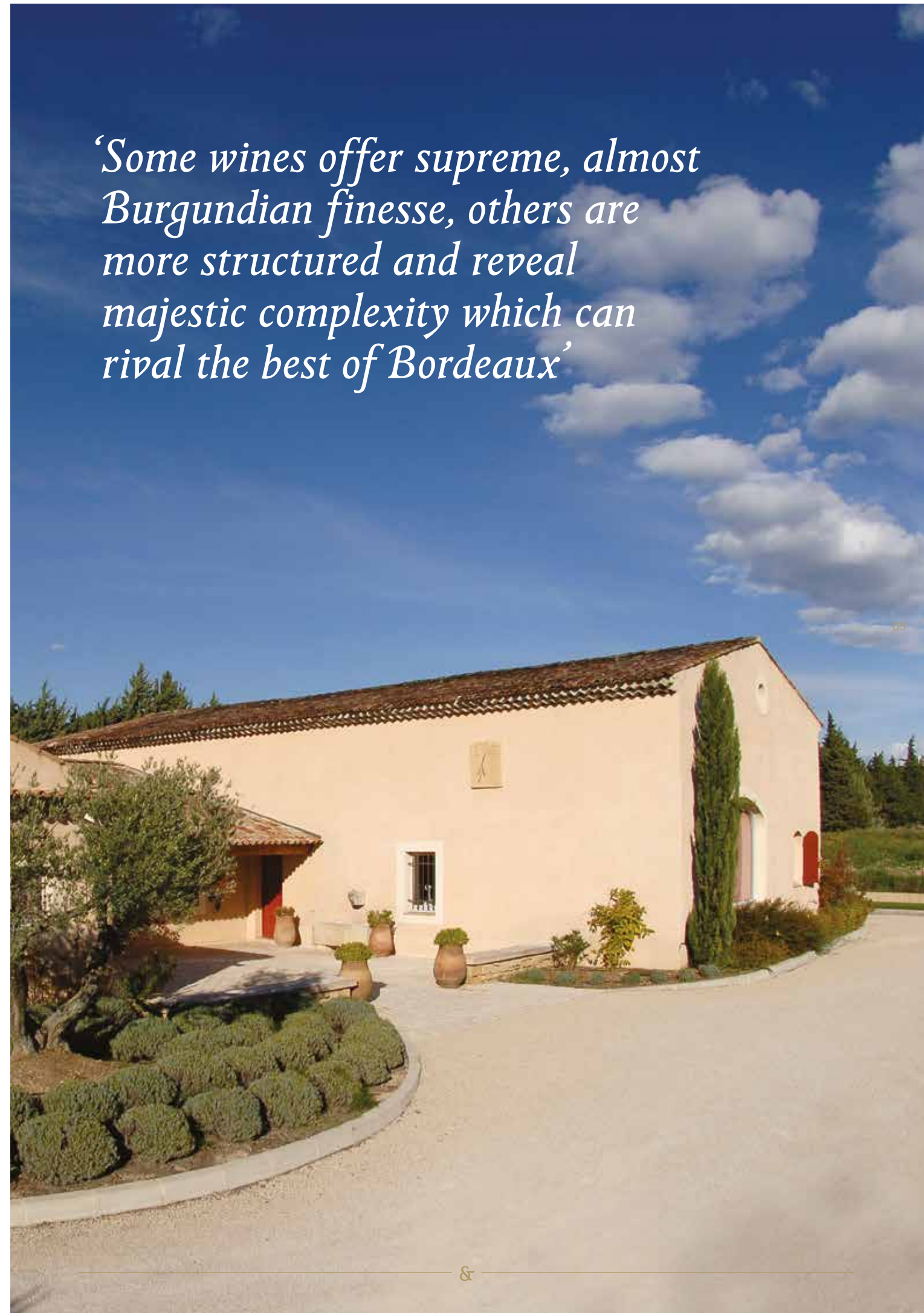
As a result of the volume of Côtes du Rhône produced, largely but not exclusively from the south, and of Châteauneuf-du-Pape, it is easy to be lured into a false sense of a general style when in fact the region provides fiendishly intriguing contradictions, inordinate complementary styles and huge variations in attitude and ability.

Some wines offer supreme, almost Burgundian finesse, others are more structured and reveal majestic complexity which can rival the best of Bordeaux and there are examples which advance more than a passing nod stylistically to the New World.

Terroir is, as always, key but so is the producer. Top-end Rhône producers really understand their vineyards and the complex relationships between vines, soils, geology, aspect and micro-climate. Today's growers, in a change from the past, will often have travelled, amassing experience from other regions and overseas. Michel Tardieu's son Bastien and his wife worked for a season in New Zealand, for example, expanding their vision and expertise.

Such experiences will inevitably add an extra dimension to the family's vision for the future. It is to individual growers and winemakers that one must turn to unearth the very best of the Rhône. Michel Tardieu's talent is in seeking out the best parcels, best growers and building relationships in order that he can access the best potential. The wealth of experience and the extent of the partnerships he has developed with growers over the past fifteen years is staggering.

'Some wines offer supreme, almost Burgundian finesse, others are more structured and reveal majestic complexity which can rival the best of Bordeaux'



2012 VINTAGE NOTES

The Tardieu family produced very attractive wines in 2012 – a real *tour de force*. Anyone looking at the weather reports from the Rhône Valley in 2012 would be anxious. Therefore it was a fantastic surprise for Sales Director Oliver Hartley, Corporate Sales Manager Dan Senior and myself when we came to taste the Tardieu family's portfolio. The wines are amazing.

2012 was a year of contrasts, meteorologically speaking: quirky, challenging and filled with uncertainty. Growers were faced with almost impossible conditions and the resulting wines have been described by the all-encompassing term *hétérogènes*; essentially, up and down quality-wise. The first trial was a savage winter frost: hard for us to imagine as we sweltered in 38 °C heat.

The other outstanding feature in the growing season, in contrast to the savage cold and frost of winter, were scorching heat waves in July and August. These initially facilitated the growing process but latterly caused hydric stress.

Unusually, growers were actually grateful for the rains which fell early in September – a welcome boost to facilitate phenolic ripeness. The decision about when to pick was much more challenging than normal as different varietals and parcels followed very varied trajectories, ripening at different times. This was a harvest where experience and attention to detail was key.

Despite the helter-skelter nature of the growing season, we were delighted with the balance we found in the wines. Against considerable odds, they have real potential and are rather exciting.

WHITE – NORTHERN RHÔNE

SAINT-PÉRAY VIEILLES VIGNES

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

CORNEY & BARROW SCORE 17 TO 18

We used to speak of Saint-Péray as an insider's wine, a jealous guarded secret amongst the cognoscenti, a wine which holds its own amongst the greatest white Rhône's and is something of a steal. Somehow the news has filtered out and we tend to sell out every year – small wonder. It is both rare and tremendous value. The 2012 is pale gold in colour with flashes of green. The nose is at once fresh and exotic, citrus notes refreshing a blend of candied and fresh stone fruit. Old vine complexity and richness prevail on both the nose and palate and delicate savoury notes, nuts, mushroom and spice add intrigue in a sustained, rich finish.

Recommended drinking from 2014–2019
£145/case of 12 bottles, in bond UK

CONDRIEU

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

CORNEY & BARROW SCORE 18 TO 18

Bright, radiant gold, this is astonishingly complex even at this embryonic phase. Initially floral, wild herb and citrus nuances flatter the nose before an exotic array of honeyed old vine fruit, white peach, pear and apricot play their role. The palate mirrors the perfumed hedonism of the nose yet there is discipline and structure here, a nutty minerality which adds refinement and elegance. A blend of new and one-year-old barrels contributes texture and delicate spice – luscious and long.

Recommended drinking from 2014–2019
£285/case of 12 bottles, in bond UK

HERMITAGE BLANC

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

CORNEY & BARROW SCORE 18 TO 18+

A very aristocratic, lustrous gold, this attracts attention from the outset. The nose is simply gorgeous, mouth-watering and decadent, combining super-ripe fruit and cream, warm buttered pastries, white flowers, acacia and crushed shell minerals, refreshed by lime and complemented by wild herbs. This cries out for time and, in time, food. This is a very grown up white wine combining innate power with supreme, controlled elegance. The palate reflects the aromatics on the nose and hints that the currently rather buttoned up aristocratic air will give way to a rather more hedonistic, opulent style, albeit retaining benchmark drive and focus – a hugely impressive translation of the vintage.

Recommended drinking from 2015–2022+
£285/case of 12 bottles, in bond UK

WHITE – SOUTHERN RHÔNE

CÔTES-DU - RHÔNE BLANC, GUY LOUIS

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+ TO 17+

This is a blend of grapes produced in both the northern and southern Rhône valley – named in 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. Rich gold in colour, this presents honeyed stone and orchard fruit and white flowers on the nose and palate, layered with warm, buttery brioche, all underscored by crushed stone minerals. Aged in new and one-year-old barrels, it is luscious and harmonious, through to a sustained, layered finish, with a twist of citrus – really good value.

Recommended drinking from 2014–2018
£105/case of 12 bottles, in bond UK

CHÂTEAUNEUF-DU-PAPE BLANC VIEILLES VIGNES

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

CORNEY & BARROW SCORE 17+ TO 18+

Michel sources this from three different sites in Les Serres, Le Belvédère and La Crau. These are later maturing parcels, allowing for long, slow maturation. Lustrous gold in colour, this is tempting from the outset, richly-textured and clinging to the glass. The aromatics are complex and appetising, a blend of honeyed stone fruit, warm pastry notes and wild herbs, all reflected on the palate which reveals a certain mineral definition and intensity. Michel has managed to craft a really characterful Châteauneuf which, whilst powerful and opulent, dances well. A mix of new and one-year-old barrels further contributes to the texture and adds gravitas in a long, controlled finish – impressive.

Recommended drinking from
2015 – 2019+
£245/case of 12 bottles, in bond UK

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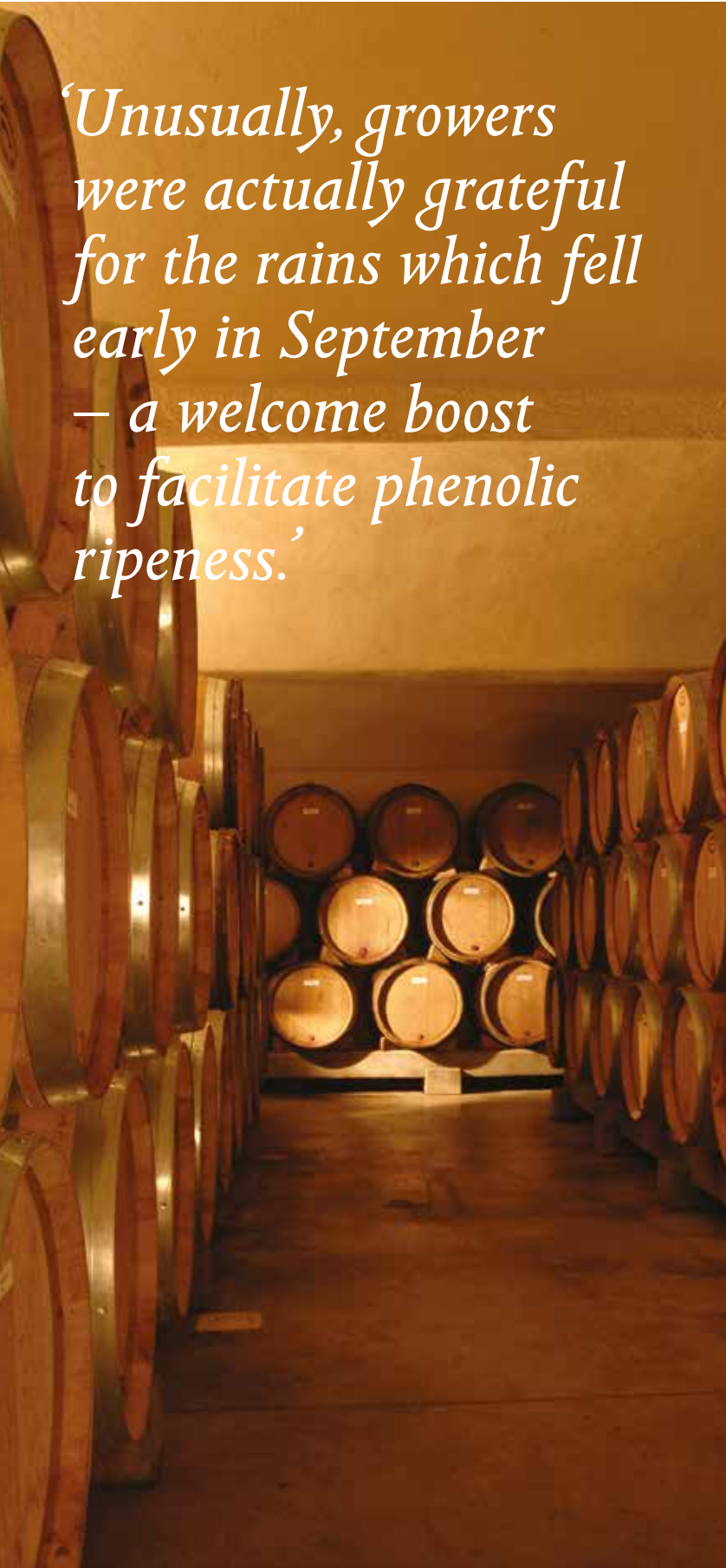
TARDIEU - LAURENT

NÉGOCIANT

&

MIS EN BOUTEILLE

&



‘Unusually, growers were actually grateful for the rains which fell early in September – a welcome boost to facilitate phenolic ripeness.’

CÔTES-DU -RHÔNE,
GUY LOUIS

60% Grenache (between 50 and 60 years old), 40% Syrah (40 years old, from parcels in Cairanne, Plan de Dieu, Rasteau and Vacqueyras)

CORNEY & BARROW SCORE 16.5 TO 17

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. Plum velvet in appearance, it offers very pure, fresh fruit on the nose, with nuances of pepper spice, very précised and focused. The palate is met with an explosion of red and black berried fruit and violets: wonderfully aromatic. Beautifully balanced, there is an intrinsic elegance. This is excellent value, like its white counterpart, offering so much more than its rather humble appellation might suggest. Rich, spicy and intense, it is supported by fine-grained tannins and ageing in one and two-year-old barrels adds a little texture mid-palate.

Recommended drinking from 2014–2020
£110.00/case of 12 bottles, in bond UK

RASTEAU VIEILLES
VIGNES

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 TO 17

Rasteau enjoyed a fantastic run up to harvest time, allowing grapes to be picked at optimal maturity. Michel Tardieu proclaims it to have been, “touched by the Gods.” So good was the harvest, 80% was not de-stemmed to add finesse – only possible when the pips and stems are totally ripe. A gorgeous plum-velvet colour, this delivers lovely, pure fruit on the nose, with peppered nuances. Incredibly pure, focused and precise, the palate produces an astounding, fresh, explosion of red and black fruit, scented with violets. Maturation in one-year-old Allier and Tronçais oak, adds complexity and texture. Some of the best value in the Rhône is to be had in these less well-known appellations.

Recommended drinking from 2015–2020
£125/case of 12 bottles, in bond UK

VACQUEYRAS VIEILLES
VIGNES

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

CORNEY & BARROW SCORE 17+

The Grenache bunches here were kept intact, with no de-stemming – aiming for a traditional southern Rhône, true to its origins and with additional freshness. This is inky-plum in colour, with a dark cherry rim. The secret of this wine lies in the old vine Syrah. Despite being the junior partner in the blend, it serves almost to transport us to the northern Rhône with its aromatics – red and black fruit, violets and white pepper. The palate is similarly perfumed, innate balance enriched by ageing in one year old Allier and Tronçais oak. There is very attractive, lifted, citrus refreshment and high-toned minerals, which contributes to the overall focus – great value.

Recommended drinking from 2015–2019+
£160/case of 12 bottles, in bond UK

BANDOL

95% Mourvèdre (over 50 years old)
5% Grenache (over 50 years old) from clay limestone soils in Le Castellet

CORNEY & BARROW SCORE 17 TO 17+

Deep plum, opaque, to a dark cherry rim, this is pretty impressive on the nose, warm and inviting, rich in super-ripe, rounded fruit, red berries, cherries and violets. The palate echoes the nose automatically, broadening the fruit profile to include kirsch, wild blackberry liqueur and cherry compote allied to wild herbs, flowers and pepper spice. This positively bristles with energy. It combines bright freshness and vigour with serious concentration.

Recommended drinking from 2015–2024+
£165.00/case of 12 bottles, in bond UK

GIGONDAS VIEILLES
VIGNES

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

CORNEY & BARROW SCORE 17.5+ TO 18+

This is a perennial “insider’s wine” – a Corney & Barrow house favourite – combining classical garrigue aromatics, so typical of Provence, with ripe, rounded fruit. In 2012, this is a huge success for the Tardieu family. Deeply coloured, an opaque, jet-plum, it presents a dark, brooding, intensely concentrated nose, black and red fruit and tobacco, laced with spice. Intriguing, on both the nose and palate, its complexity is revealed with so many layers of aromatics. Largely, the palate echoes those offered on the nose, adding nuances of lavender, wild herbs and mocha, finishing on an upbeat crescendo, rich in sweet old vine fruit.

Recommended drinking from 2015–2020
£175/case of 12 bottles, in bond UK

CHÂTEAUNEUF-DU-PAPE
VIEILLES VIGNES

90% Grenache Noir (over 80 years old)
5% Syrah (over 40 years old)
5% Cinsault (from parcels at the top of La Crau, on rounded pebbles, Les Bedines Les Gardioles, Bois Dauplin)

CORNEY & BARROW SCORE 17 TO 17+

Too many 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. The Tardieu family alone produce three different Châteauneuf, of which we buy just two, to avoid confusion. The styles can hardly be more different. This Vieilles Vignes is deeply coloured, though limpid. The nose delivers close to classic perfection, with a real sense of place, concentrated black fruit fragranced with herbs, bay leaf and pepper spice. There are hints of old fashioned marmalade and back notes of cedar and minerals underscoring the palate – all set within a velvet richness. Stylish, complex and elegant, this has a protracted, upbeat finish – very impressive.

Recommended drinking from 2016–2024+
£275.00/case of 12 bottles, in bond UK
£285/case of 6 magnums, in bond UK

CHÂTEAUNEUF-DU-PAPE
CUVÉE SPÉCIALE

(100 years old, on sandy soils at the base of La Crau)

CORNEY & BARROW SCORE 18 TO 18+

Spéciale indeed! Spurning the large choice of legally possible grape varieties in a Châteauneuf blend, this is produced from 100% ancient Grenache Noir, whole bunch pressed – no de-stemming. The Tardieu family see this as the antithesis to modern wines. It is certainly extraordinary. Limpid plum-ruby, with a bright purple rim, this presents a wonderful array of red fruit, violets, red liquorice and pink pepper on the nose, within a slightly smoky, savoury backdrop. Upbeat and appetising, refreshingly bright and so prettily perfumed, this hides its considerable power well. Persistent mineral undercurrents and texture provided by one year old Alliers and Tronçais barrels contribute to the overall harmony of this truly exceptional ambassador for the appellation.

Recommended drinking from 2016–2024+
£295/case of 12 bottles, in bond UK
£305/case of 6 magnums, in bond UK

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RED – NORTHERN RHÔNE

CROZES-HERMITAGE VIEILLES VIGNES

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

CORNEY & BARROW SCORE 18+ TO 19

Last year we were bowled over by Michel’s Crozes-Hermitage. It was quite unlike any we had previously experienced, all put down to a new supplier providing what Michel describes as the “soul of the northern Rhône”, focused, high-toned and mineral. 2012 follows in the same vein, electric on attack. The product of very ripe, tiny berries, it is wonderfully aromatic, offering wild summer fruit on the nose, fruit complemented by white pepper notes, herbs and cedar, all punctuated by granitic minerals. The palate echoes this perfumed character, balancing red fruit and floral notes within a ripe, structure. Although matured in new oak, this delivers just a suggestion of mocha, vanilla and toasted notes as well as a certain richness. This is an extremely rare find in Crozes-Hermitage, stylish and elegant and refined throughout, finishing long. Michel’s view of this wine hardly needs translating – “J’adore!”

Recommended drinking from 2015–2020+
£150/case of 12 bottles, in bond UK

SAINT-JOSEPH LES ROCHES VIEILLES VIGNES

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

CORNEY & BARROW SCORE 17 TO 17+

Jet-plum in colour, with a dark cherry rim, this combines red and black fruit on the nose, liberally laced with white pepper. The palate is almost more aromatic than the nose, high-toned berries and cherries to the fore, with suggestions of *pain au raisin* richness. Saint-Joseph is a good insider’s wine, offering individuality, style and in this vintage perfectly pitched balance. There is complexity and power here, discipline and originality, old vine fruit really determining a protracted finish, both sweet and savoury – good result!

Recommended drinking from 2016–2022+
£180/case of 12 bottles, in bond UK

CORNAS CÔTEAUX

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

CORNEY & BARROW SCORE 17+

Intense jet-plum in colour, the nose here presents a rush of *Crème de Mûre*, stone fruit and crushed stone minerals, with smoky, savoury elements. The palate is massive, dense, dark and rather brooding – a serious brew, requiring time. This will really benefit from *élevage* in new Tronçais and Alliers oak and has impressive potential – requires patience.

Recommended drinking from 2018–2026+
£225/case of 12 bottles, in bond UK

CÔTE-RÔTIE

100% Serine and Syrah (60 years old)

CORNEY & BARROW SCORE 17+ TO 18

This year’s Côte-Rôtie is 100% from the ferrous-rich schist of the Côte Brûne (the brown slope). This year is produced from 100% non-de-stemmed bunches which, counter-intuitively perhaps, is for greater finesse, in time. 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. Lustrous, jet-shot plum, this is extraordinary on the nose, dark and earthy with, unusual in the north, cut herbs, wild rosemary and forest floor notes. The palate is similarly dark and brooding – intensely concentrated fruit supported by a ripe, firm tannic structure. This is a really serious Côte-Rôtie, grown up and avuncular with intriguing, underlying savoury notes suggesting something of its future – impressive – structured for the long haul.

Recommended drinking from 2020–2028+
£350/case of 12 bottles, in bond UK
£380/case of 6 magnums in bond UK

HERMITAGE

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

CORNEY & BARROW SCORE 18 TO 19

Very deep plum, this is positively effusive in style, heady and indulgent with a blend of primary berries, cherries, cassis and pepper with back-notes of grilled fennel and stone fruits. Super-intense, it is beautifully fresh on attack, bright and breezy and deceptively drinkable. In fact, the palate is so well-balanced, mineral-rich, with support from well-integrated ripe tannins, that this promises to drink well relatively early. Focused throughout it has a very attractive energy which drives the palate through to a long, harmonious and upbeat finish.

Recommended drinking from 2017–2025+
£395/case of 12 bottles, in bond UK
£425/case of 6 magnums, in bond UK

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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 TO 16 A VERY GOOD TO EXCELLENT WINE

16 TO 18 AN EXCELLENT TO OUTSTANDING WINE

18 TO 20 AN OUTSTANDING TO LEGENDARY WINE

A definitive score of a young wine is almost impossible. We usually offer a spread (e.g. 14 to 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.

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An Introduction to
Corney and 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, Northumberland, 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, Château Pétrus, 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.



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