



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
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**CORNEY &
BARROW**

INDEPENDENT WINE MERCHANTS-1780



DOMAINE JACQUES PRIEUR

2015 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK



MONTRACHET

GRAND CRU

GRAND VIN DE BOURGOGNE

DOMAINE JACQUES PRIEUR

MEURSAULT FRANCE

“2015 in one word? A vintage of beauty.”

EDOUARD LABRUYÈRE

DOMAINE JACQUES PRIEUR



Throughout most of the Côte d'Or, you are never more than a stone's throw from a Domaine Jacques Prieur vineyard. This is one of the very few pan-Burgundian operations to own its vineyards rather than buy in grapes: the vinous greatest hits of the Côte, under one roof.

Domaine Jacques Prieur has nine *grands crus* from Musigny to Le Montrachet and fourteen *premiers crus* from Puligny-Montrachet to Beaune. This remarkable patchwork of holdings was assembled piece by piece over the years, a carefully compiled jigsaw of the choicest plots.

Three events are key to the recent history of the domaine. The first was the purchase of the majority share from the Prieur family by Jean-Pierre Labruyère in 1988; second was the appointment in 1990 of Nadine Gublin as head winemaker; third was the succession of Jean-Pierre Labruyère's son Edouard to manage the estates in 2008.

2015 is our third vintage as exclusive UK agents. Having followed the progress of these 2015s from vineyard to infancy in September, to adolescence in December and January, we are convinced that we have something rather special for you this year. The whites are assertively fruited but precise and linear – they will take many by surprise. The reds... well, they are as drop-dead gorgeous as we dared to hope.

GUY SEDDON
January 2017

THE FAMILY

The family has owned the eponymous Domaine Labruyère in Moulin-à-Vent since 1850. The current incumbent, the energetic and ambitious Edouard Labruyère, has run the family’s estates since 2008, when he took over from his father.

Outside Burgundy and Beaujolais, the family also owns Château Rouget in Pomerol and Champagne Labruyère. The latter is a brand new *grand cru* estate in Verzenay, Montagne de Reims, the first wines of which we will release later this year.

THE HOLDINGS

Appellation		Hectares	Average age of vines
Chambertin (including Clos de Bèze)	Grand Cru	0.8 ha	40 years
Musigny	Grand Cru	0.8 ha	44 years
Clos Vougeot	Grand Cru	1.2 ha	36 years
Échézeaux	Grand Cru	0.4 ha	42 years
Corton-Bressandes	Grand Cru	0.8 ha	40 years
Corton-Charlemagne	Grand Cru	0.2 ha	54 years
Chevalier-Montrachet	Grand Cru	0.1 ha	50 years
Montrachet	Grand Cru	0.6 ha	39 years
Beaune Rouge Champs-Pimont	Premier Cru	2.1 ha	41 years
Beaune Blanc Champs-Pimont	Premier Cru	1.4 ha	23 years
Beaune Rouge Clos de la Féguine	Premier Cru	1.6 ha	11 years
Beaune Blanc Clos de la Féguine	Premier Cru	0.3 ha	26 years
Beaune Rouge Grèves	Premier Cru	1.2 ha	39 years
Beaune Blanc Grèves	Premier Cru	0.5 ha	10 years
Volnay-Champans	Premier Cru	0.3 ha	Being replanted
Volnay Clos des Santenots Monopole	Premier Cru	1.2 ha	49 years
Volnay-Santenots	Premier Cru	0.6 ha	20 years
Meursault-Charmes	Premier Cru	0.1 ha	49 years
Meursault-Perrières	Premier Cru	0.3 ha	31 years
Meursault-Santenots	Premier Cru	0.2 ha	14 years
Meursault Rouge Clos de Mazeray	Village	0.6 ha	22 years
Meursault Blanc Clos de Mazeray	Village	2.6 ha	29 years
Puligny-Montrachet les Combettes	Premier Cru	1.5 ha	25 years

THE VINEYARDS

Le Chambertin, Clos de Bèze, Le Musigny, Clos Vougeot, Échézeaux, Corton-Bressandes, Corton-Charlemagne, Chevalier-Montrachet and Le Montrachet – not a bad resumé. These *grands crus* are complemented by a host of *premiers crus* traversing Beaune, Volnay and Meursault, where the domaine is located.

The domaine was established in 1870. Jacques Prieur, co-founder of the famous Chevaliers de Tastevin, lent

the estate his name in 1956. Today, the Prieur family is represented by his grandson Martin Prieur, who looks after a number of export markets.

Domaine Jacques Prieur comprises 21 hectares. The vineyards have been worked organically since 1997 and biodynamically since 2009.



THE CELLAR

Nadine Gublin destems most of the Pinot Noir, although in 2015, more full bunches were used than average due to the excellent ripeness of the stems. There is a double sorting table, to make doubly sure the grapes are pristine. Red wine maceration lasts around 20 days, consisting of three to five days of naturally cold soak before fermentation, with a post-fermentation maceration of five to six days. New oak is around 50-80% for the *grands crus* and 30% for the *premiers crus*.

For the white wines, the grapes are pressed immediately using a pneumatic press and transferred to stainless steel vats for 12-14 hours' settling. Around 20 months *élevage* is the norm, with 100% malolactic conversion. There is no *bâtonnage*, 2007 having been the last vintage at the domaine in which lees stirring was employed.

Only natural yeasts are used. Since 2008, the red and white wines have been made in separate cellars to preserve their different natural yeast strains.



THE TEAM



Edouard Labruyère

Edouard Labruyère was born in 1976 at the original family domaine in Moulin-à-Vent, Beaujolais. Following a short period as a diplomat in Africa, he returned to the world of wine in 2003, working as a *courtier* in Bordeaux from 2003 until 2008.

Edouard joined the family wine group in 2008, since when he has been responsible for Domaine Jacques Prieur, Domaine Labruyère (Moulin-à-Vent) and Château Rouget (Pomerol). Along with the nascent Champagne Labruyère, this sees Edouard travelling in seemingly endless circles around France.



Nadine Gublin

Nadine has been head winemaker at Domaine Labruyère since 1988. She is a recipient of the 'Winemaker of the Year' award from the *Revue de Vin de France*, the only French woman to have been so recognised.



Daniel Godefroy

Daniel has been in charge of the vineyards of Domaine Jacques Prieur since 1997. Born into a winemaking family in the Loire's Saint-Nicolas-de-Bourgueil, Daniel worked in Alsace for 12 years, five of which were spent at Domaine Zind-Humbrecht.



*“For many years
considered a
domaine ‘on the up’,
these 2015s make
clear that Domaine
Jacques Prieur has
now arrived.”*

GUY SEDDON

2015 VINTAGE NOTES

The 2015 vintage in a nutshell: a lot of sunshine, not a lot of water and a very hot June and July. The high luminosity and heat meant everything was accelerated: flowering at the beginning of June, *véraison* at the beginning of August and harvest in early September.

“Exceptional sunshine! Along with heat and low rainfall, this placed 2015 among the earliest of recent vintages.”

NADINE GUBLIN, DECEMBER 2016

“Nadine is being modest. Tasting with her is a such a pleasure as – unlike in text – she can’t conceal her excitement for her wines. She approaches each as a cherished friend, the frequent smiles and inclinations of the head giving away her justifiable pride in these 2015s.”

GUY SEDDON, JANUARY 2017

After a damp autumn 2014 came a mild winter. Temperatures dropped in January, but there were only a few days of frost in February. March was both cool and dry, seeing 9% less rainfall than the regional average.

April was warmer overall, although interspersed with cool, damp periods. The first green leaves were visible from mid-month, following which the vines developed at a steady rate. The second week of May saw rapid vegetative growth across the Côte d’Or, aided by spring warmth.

Flowering was early, beginning in the first days of June. Most sites saw flowers opening quickly, within a few days. Rapid development was brought on by some rain from the 10th to 15th June. The month of June turned out to be the warmest since 2003, causing poor fruit set in some plots.

Grape ripening started in mid-July, with *véraison* (colour change) starting but then being halted by temperatures over 35°C for much of the month. Month-end rain gave some relief, but drought pressure nonetheless remained, the once-plentiful soil water reserves all but spent.

In addition to this rain, August saw a return of more normal temperatures, which allowed the stifled region to breathe. Prompted by the cooler air, ripening advanced rapidly, *véraison* being almost completed by mid-month.

The domaine picked during the first two weeks of September, in fine conditions. The grapes were healthy, with minimal sorting required. Phenolic maturity was excellent, permitting some whole bunch vinification.



2015 TASTING NOTES

REDS

BEAUNE 1ER CRU CHAMPS PIMONT

This is a site with a high proportion of clay, reflected in the power and density of its wines. 100% destemmed in 2015, it is strict and precise on the nose in comparison with its flamboyant sibling Clos de la Féguine (see below). The palate opens somewhat but keeps bat and pad tight and is delineated by fine, rigorous, grippy tannins. Nadine says she would rather drink Féguine young, but “Champs Pimont has an enormous ageing potential”. There we are then – buy Féguine for the short term and Champs Pimont for the cellar.

Corney & Barrow Score 17+
Recommended drinking window from 2020 - 2027

£230.00/case of 6 bottles, in bond UK

BEAUNE 1ER CRU CLOS DE LA FÉGUINE MONOPOLE

This is a *monopole premier cru* within the 11 hectare vineyard Coucherias, beneath the wooded Montagne de Beaune. South-facing, on very thin, stony clay-limestone soil. A ‘Féguine’ is a ‘bad fairy’ according to Nadine, although I must say I have been unable to verify this... Whatever, there are certainly the makings of a new C&B nickname here. The 2015 is 100% destemmed. It has bright, wonderfully attractive red berries on the nose – seductive – as Nadine says “it’s actually *not* a bad fairy!” A real flatterer, fresh and lifted, to whom everything comes easily. Delicious.

Corney & Barrow Score 17 to 17.5
Recommended drinking from 2018 - 2025

£275.00/case of 6 bottles, in bond UK

BEAUNE 1ER CRU GRÈVES

The name Grèves refers to the stony soil (rather than the French proclivity to strike). Frédéric Lafarge, who also makes a Beaune Grèves, told me earlier this year he thought Grèves “the greatest *terroir* in Beaune”. A nose of dark berries, black pepper, liquorice and violets. This combines a pinch of the ebullience of Féguine with a dash of the rigour of Champs Pimont. The palate perhaps has more in common with the bad fairy Féguine – welcoming yet firm, becoming silkier as it progresses. If I had to choose just one of the Beaunes, this would be the one.

Corney & Barrow Score 18
Recommended drinking from 2019 - 2026

£290.00/case of 6 bottles, in bond UK

POMMARD 1ER CRU CHARMOTS

Only 200 litres were made of this in 2015, all of which will be bottled in magnum. The *premier cru* Charmots lies directly above Clos des Epeneaux. 100% whole bunch, which Nadine decided on to soften the “Pommardishness”! Disarmingly soft and juicy, with firm tannins making their presence felt from the mid-palate onwards. The tannins are fruit-coated and fine, mind you – good.

Corney & Barrow Score 17
Recommended drinking from 2020 - 2027

To be released in magnum only at a later date

MEURSAULT ROUGE
CLOS DE MAZERAY MONOPOLE

The vast majority of this vineyard is planted to Chardonnay. Only two barrels of Pinot Noir were made, one old and one new, so this is 50% new oak. 100% whole bunches were used, for the second time ever (the other being 2014). Deep, inviting dark berries on the nose, with liquorice and bitter cherries. Fine but strident, with powerful tannins from the outset, which are perfume-infused and resonant.

Corney & Barrow Score 17
Recommended drinking from 2019 - 2025

£295.00/case of 6 bottles, in bond UK

GEVREY-CHAMBERTIN 1ER CRU

These are the young vines of Chambertin, planted in 1997, so they are just short of two decades old. Coffeed and generous on the nose, with dark berry fruit. The palate is rich, dense and yet with a gradation of texture which lets you inside. This becomes very chiselled and grippy towards the finish, the tannins more apparent than on the fuller-bodied Chambertin. For the patient. Around 40% new oak.

Corney & Barrow Score 17+
Recommended drinking from 2020 - 2030

£495.00/case of 6 bottles, in bond UK

VOLNAY 1ER CRU CLOS DES
SANTENOTS MONOPOLE

The vines here are over 60 years old. Fine and perfumed on the nose, with ripe red cherry fruit. Being Santenots, this is big and robust for a Volnay on the attack... but then there is a suppleness and juiciness which acts as a beautiful counterpoint. As Adam remarked, “This wine says ‘well, the vintage is good, but I’m even better’...” Around a third new oak.

Corney & Barrow Score 18.5
Recommended drinking from 2019 - 2029

£575.00/case of 6 bottles, in bond UK

VOLNAY 1ER CRU SANTENOTS

This is made from the young vines of Clos des Santenots, which are 20 years old. Red berries and seductive rose petals on the nose, leading into a palate of firm, fruit-coated tannins. As mentioned, Santenots is by nature on the robust side of things in Volnay, but according to Nadine, this forceful quality is always more evident in this young vines *cuvée*.

Corney & Barrow Score 17+
Recommended drinking from 2020 - 2028+

£445.00/case of 6 bottles, in bond UK

CORTON-BRESSANDES GRAND CRU

Adam, who has had a Corton or two in his time, remarked “Tasting Corton is like picking up mercury with a fork”. A big appellation from which a plethora of styles are made. This had 30% whole bunch fermentation and was vinified in around 60% new oak. The nose was reductive and flinty in September, but had opened up wonderfully by my second tasting in December, showing a dark salinity and luminous bitter cherries. Crunchy fruit, which puts on weight in the mouth, with fine tannins which are grippy from the mid-palate onwards. Lovely fine ferrous minerality on the back palate, which chissels a fine finish out of the dense dark fruit.

Corney & Barrow Score 18.5
Recommended drinking from 2021 - 2031

£595.00/case of 6 bottles, in bond UK

CLOS VOUGEOT GRAND CRU

This 1.2 hectare parcel lies at the heart of the large Clos Vougeot vineyard, in a very clay-dominated *terroir*. 30% whole clusters were used in 2015, with ageing in new French oak. Surprisingly supple and approachable for a Clos Vougeot, there is certainly no brutishness here, but my goodness is there a density of structure. Saline, mineral seams on the finish add interest. Nadine raises her eyes to the ceiling and says “Clos Vougeot needs time, time, time...”

Corney & Barrow Score 18
Recommended drinking from 2023 - 2035+

£650.00/case of 6 bottles, in bond UK





ÉCHÉZEAUX GRAND CRU

This is made from the *lieu-dit* Les Champs Traversins, ‘opposite’ the holding of Domaine de la Romanée-Conti. It benefits from a specific micro-climate, protected from the elements by La Combe d’Orveau. Perfume and violets on the nose, with exotic spices. The palate is “heart on sleeve” in Adam’s words – fine and elongated, with a flamboyance and overt expression. The tannins are fine and supple, fruit-coated (once again). Just four barrels were produced, two of which were new. In Edouard Labruyère’s words, this demonstrates “the beauty of the vintage... If I were on a desert island, I would take this one.” Hard to disagree.

Corney & Barrow Score 19
Recommended drinking from 2023 - 2035+

£1,650.00/case of 6 bottles, in bond UK

CHAMBERTIN GRAND CRU

This is made from 69 year old vines. A soaringly aromatic nose, with red berries and crushed rose petals. Beautiful density on the palate – not too much though, just-so – and fine, measured tannins which are nonetheless powerful and assertive. You can feel the high phenolic extract in this wine’s muscularity... and yet it has a breathtaking counterpoint of elegance and a long, long perfumed finish. This is a wonderful demonstration of the restraint that 2015 is capable of, at the highest levels.

Corney & Barrow Score 19
Recommended drinking from 2024 - 2034+

£825.00/case of 3 bottles, in bond UK

MUSIGNY GRAND CRU

10-15% whole bunches here. This is a parcel of 0.76 hectares in the southern part of the Les Petits Musigny vineyard, just above the Clos de Vougeot, planted with nearly half-century old vines. Fine and intricately detailed upfront, and then the weight and power beneath makes itself felt. Firm, super-fine grippy tannins on the finish. When I tasted in October, I called this a “wine by stealth” in my notes, but by December, it had blossomed into an inviting extrovert. What a change – lots more development to come, of course.

Corney & Barrow Score 18.5+
Recommended drinking from 2023 - 2033+

£1,175.00/case of 3 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.

WHITES

BOURGOGNE CHARDONNAY

This is made from the vines adjacent to the domaine, all of which are within the village of Meursault. Lithe and crisp, with folded, integrated acidity. Very complete, with a reined-in level of ripeness, sensitively made. 100% fermented in barrel, with a deft 10-15% new oak.

Corney & Barrow Score 17
Recommended drinking from 2017 - 2020

£125.00/case of 6 bottles, in bond UK

BEAUNE BLANC 1ER CRU CHAMPS PIMONT

White flowers on the nose, leading into a refreshingly crisp palate with elevated acidity. This was ravaged by hail in 2014 but this year, despite a small harvest, it is back on song in a big way. Cool and precise, but with little pops of sherbet and vivacity, with viscosity building on the palate. 13 barrels were made of this, three of which were new.

Corney & Barrow Score 17+
Recommended drinking from 2018 - 2021

£215.00/case of 6 bottles, in bond UK

BEAUNE BLANC 1ER CRU GRÈVES

This is from the youngest of the domaine’s vines, planted in 2003. The first vintage was 2009. Fine perfume and white flowers on the nose, with a delicate crushed rock aspect. The palate has an adroit, linear build, with a crunchiness of fruit and a rigorous backbone of acidity. This is mineral-driven, with a lovely saline precision. Only eight barrels were made, two of which were new.

Corney & Barrow Score 16.5
Recommended drinking from 2018 - 2021

£245.00/case of 6 bottles, in bond UK

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 with limestone soils, west of Grèves. Seven barrels were made, of which only one was new. Floral and delicate, with white peach and a hint of pastry on the nose. On the palate – and in Nadine’s words – “this wine really shows the *terroir*, with a strong sense of salinity”. Adam nodded approvingly, which I think must be a good sign.

Corney & Barrow Score 17.5
Recommended drinking from 2018 - 2022

£255.00/case of 6 bottles, in bond UK

MEURSAULT CLOS DE MAZERAY MONOPOLE

Half of this was vinified in barrel (20% of the barrels being new) and half in large old oak vats. This wine has the dual distinction of being the domaine’s only *villages* wine and a *monopole*, in sole ownership. It is almost three hectares in size: a decent chunk of Meursault. Lovely cool green citrus on the nose, with some restrained tropical high notes – not a shrinking violet. On the palate, the acidity is crisp and adroit, with crunchy green apple and some plumper stonefruit. A touch of popcorn and toastiness on the finish.

Corney & Barrow Score 17
Recommended drinking from 2019 - 2023

£245.00/case of 6 bottles, in bond UK

MEURSAULT 1ER CRU SANTENOTS

The domaine’s Santenots holdings were previously planted entirely to Pinot Noir, but as of the 2000 vintage there has also been a white. This is next to the Marquis d’Angerville’s plot. Green melon on the nose, leading into a palate with a core of brisk acidity but balanced by white peach and some apple crumble. When tasted in September, this needed time to settle, being rather stern and very much demonstrating a move away from a riper style. In December, it was much more settled, still showing finesse and salinity but having found a nice harmony.

Corney & Barrow Score 17.5
Recommended drinking from 2020 - 2025

£325.00/case of 6 bottles, in bond UK

MEURSAULT 1ER CRU LES PERRIÈRES

A tiny parcel of 0.3 hectares of old vines. Four barrels were made in 2015, two of which were new oak. Highly mineral, as is Perrières’ wont, with a fine perfume seeping from the glass. White flowers and *pâtisserie*. The palate is immediate and bright, with a verve, from the mid palate onwards becoming saline and sucking in the liquid from your mouth, in the best way possible. The fruit almost seems to be taking over.... but then the *terroir* kicks back in – SO nicely judged, Nadine!

Corney & Barrow Score 18+
Recommended drinking from 2020 - 2025+

£645.00/case of 6 bottles, in bond UK

PULIGNY-MONTRACHET
1ER CRU LES COMBETTES

A 1.6 hectare plot. Part-vinified in *foudre* (large oak vat) and part in barrel. 25% new oak in 2015, and the first vineyard to be harvested, on the 2nd September. Ripe and assertive on the nose with notes of peach, apricot, orchard fruit and a little pastry. Powerful on the attack, with a dash of star anise on the mid-palate, retaining a lot of acidity. 6,000 bottles were made.

Corney & Barrow Score 18
Recommended drinking from 2020 - 2025+

£425.00/case of 6 bottles, in bond UK

CHEVALIER-MONTRACHET GRAND CRU

This is the domaine’s southernmost holding, just 0.2 hectares, situated at the south-west corner of the Chevalier-Montrachet vineyard. Just two barrels were produced, one of which was new. Reticent on the nose, the famous limestone soils of this great *grand cru* demanding time to allow the aromas out of their shell. On the palate, the liquid grips you in a saline embrace, rigorous and streamlined. *There* is the limestone – nervy and tensile against the crisp citrus and stone fruit, sparking with electricity.

Corney & Barrow Score 19
Recommended drinking from 2021 - 2028+

£825.00/case of 3 bottles, in bond UK

LE MONTRACHET GRAND CRU

A 0.6 hectare plot of this most hallowed of vineyards. 50% new oak, with eight barrels made. A little hidden on the nose – according to Nadine, this is “COMPLETELY normal – Montrachet is NOT an aromatic wine”. Got it. Power builds on the tongue, innocuous at first and then, with a crescendo, it becomes almost unbearably potent, before fragmenting into texture, nuance and acid curves. What a ride! Fascinating how this revered plot is at once so accomplished and so atypically ‘other’.

Corney & Barrow Score 19
Recommended drinking from 2021 - 2031

£1,295.00/case of 3 bottles, in bond UK



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